

Professional Cookery (NPA)

Fife College

Venues

Kirkcaldy (St Brycedale) Campus

Content

This course will provide you with the basic skills, knowledge and understanding for working in the professional kitchen. You will develop practical skills, knowledge and techniques in professional cookery using our first-class purpose-built professional kitchens. Learning practical and theory subjects will enhance your opportunities to gain employment in the hospitality industry.

Subjects include:

Food Preparation Techniques; Food Hygiene; Cookery Processes; Craft Baking: An Introduction.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

17 weeks

Department

Culinary Arts and Hospitality

Entry Requirements

3 subjects at National 4 or relevant national qualifications at SCQF Level 4.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

Relevant HNC

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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Website

www.fife.ac.uk