

## Professional Cookery with Management (Patisserie route)

Forth Valley College

### Venues

Stirling Campus

### Content

The content of the programme will concentrate on many management-related subject areas and is closely linked to industry standards and working practices. This will develop further the knowledge and skills gained at HNC Patisserie level.

There will be advanced pastry and patisserie practical subjects to complete including creating chocolate masterpieces and sugar work.

You will also be required to undertake practical study within our training restaurant, in a management front of house capacity.

Course includes:

Managing Financial Resources; Human Resources; Management of Food and Beverage Operations (practical); Gastronomy; Kitchen Planning and Design; Managing Hospitality Organisations; and Advanced Pastry.

### Start Date

August

### Qualification

HND

### Study Method

Full time

### Course Length

1 year

### Department

Hospitality and Cookery

### Entry Requirements

HNC Professional Cookery (Patisserie). Interview.

### SCQF Level

8

## SCQF Points

«SCQFPoints»

## Progression Routes

Relevant degree programme or employment

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Grangemouth Road  
Falkirk  
FK2 9AD

## Website

www.forthvalley.ac.uk