

Professional Cookery (NPA) (Level 5)

South Lanarkshire College

Content

This course will give you the skills you need for a career in professional cookery. This includes organisational skills, food preparation and cookery, preparing pastry and sweets, working safely and food hygiene. You will also develop your core skills for working in fast-paced restaurants and kitchens through work experience in both our training restaurant and bistro.

The course covers:

professional cookery at level 5; pastry options; preparing, cooking and serving food; menu planning; food hygiene; core skills.

Start Date

January

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Professional Cookery

Entry Requirements

2 subjects at National 4; or National 4 SfW Hospitality; or Professional Cookery (NPA) (Level 4); or other relevant national qualifications at SCQF Level 4.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

NC Professional Cookery (Level 6)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

College Way
East Kilbride
G75 0NE

Website

www.slc.ac.uk