Professional Cookery: Pastry

New College Lanarkshire

Venues

Motherwell Campus

Content

This programme builds on the skills and professional practices developed in Pastry Chef (Level 6). You will acquire new skills in the supervision of people and develop an understanding of the role of a junior manager in a hospitality business context.

You will undertake units including:

Professional Cookery: Practical Pastry; Professional Cookery: Knowledge; Specialise Pastry; Hospitality Supervision; Financial Control Systems; Intermediate Food Hygiene; Work placement.

Start Date

August

Qualification

HNC

Study Method

Full time

Course Length

1 year

Department

Hospitality and Culinary Arts

Entry Requirements

Professional Chef (Level 6), or other relevant national qualifications at SCQF Level 6 plus appropriate industrial experience. Interview.

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

Year 2 of HND Professional Cookery

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

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