

## 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»

## Address

Town Centre  
Cumbernauld  
North Lanarkshire  
G67 1HU

## Website

[www.nclanarkshire.ac.uk](http://www.nclanarkshire.ac.uk)