

Professional Cookery and Hospitality (Level 5)

New College Lanarkshire

Venues

Motherwell Campus

Content

The programme is a dynamic course that has been devised to help you develop and enhance skills for employment in a variety of different areas within the hospitality industry. The programme is suitable for those candidates who are looking to embark on a future career as a chef or to gain employment more broadly within the hospitality industry.

Content includes:

Preparing and cooking a wide range of soups, fish, meats, rice dishes, pastas, sweets and pastries; REHIS Elementary Food hygiene; Food Hygiene; Health & Safety; Food, Mixology and Barista service skills; Nutrition/Healthy Eating.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Culinary Arts

Entry Requirements

No formal entry requirements. Interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Town Centre
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Website

www.nclanarkshire.ac.uk