

# **Professional Cookery**

UHI North, West and Hebrides

#### **Venues**

Dornoch Fort William Campus Stornoway Thurso

#### **Content**

The SVQ Professional Cookery at SCQF Level 4 is perfect as an introduction to working in a professional kitchen. You will learn basic preparation methods and kitchen etiquette which is essential in any professional kitchen.

This qualification covers areas such as:

Workplace health and safety; Food safety; Standards of behaviour in hospitality; Team working; Preparing and cooking a wide range of ingredients.

#### **Start Date**

September

## Qualification

SVQ

## **Study Method**

Part time (day)

#### **Award Title**

at SCQF Level 4

## **Course Length**

1 year

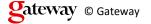
## **Department**

**Creative Industries** 

#### **Entry Requirements**

No formal entry requirements. Interview.

#### **SCQF Level**





4

## **SCQF Points**

«SCQFPoints»

## **Progression Routes**

You may wish to progress onto our SVQ Professional Cookery at SCQF level 6 or look for employment within the hospitality sector as a kitchen assistant or trainee chef.

## **Combination Courses**

«htmlCombinationCourse»

«htmlCombinationUCASCode»

#### **Address**

Ormlie Road Thurso Caithness KW14 7EE

#### Website

nwh.uhi.ac.uk/en/

