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»

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