

Professional Cookery

UHI North, West and Hebrides

Venues

Dornoch
Thurso

Content

SVQ Professional Cookery SCQF 5 will help you master the fundamentals of professional cookery, ensuring a solid foundation for your culinary journey!

In this programme, you will build upon your existing skills, learning more about food production and presentation. Full-time students will also have the opportunity to embark on a work placement, providing invaluable hands-on experience.

The course offers students a unique learning experience by immersing them in real-world culinary environments within the college restaurants, which are open to the public. You'll have the opportunity to work side by side with seasoned chefs, gaining hands-on experience in the preparation of delicious meals at the Cafe at Morven or Flagstones restaurant in Thurso, Burghfield training restaurant in Dornoch or Croft Bistro in Stornoway.

Start Date

September

Qualification

SVQ

Study Method

Part time (day)

Award Title

at SCQF Level 5

Course Length

2 years

Department

Creative Industries

Entry Requirements

2 subjects at National 5 plus 3 at National 4, or relevant national qualifications at SCQF Level 5.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Ormlie Road
Thurso
Caithness
KW14 7EE

Website

nwh.uhi.ac.uk/en/