# 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/