Diploma in Professional Cookery (Level 5)

Dundee and Angus College

Venues

Arbroath Campus
Kingsway Campus

Content

This course introduces students to working in a professional kitchen within the hospitality industry. The delivery is a work-based qualification, facilitated in our fully equipped kitchens, where learners prepare products for counter service and plated lunch service in our restaurant and café bar classrooms. Units include Food Hygiene, including Allergens, Health and Safety in a Kitchen Environment, and Working as Part of a Team. There are various prepare, cook and finish basic dishes covering the following topics: Meat, Poultry, Fish, Vegetables, Sauces, Soups, Cold and Hot Desserts, and Costing.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

Introduction to Hospitality and Professional Cookery (Level 4) or other relevant national qualifications at SCQF Level 4.

SCQF Level

5

SCQF Points

«SCQFPoints»

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

«Address»

Website

www.dundeeandangus.ac.uk