

Certificate: Professional Cookery (Level 4)

Fife College

Venues

Dunfermline (Halbeath) Campus
Kirkcaldy (St Brycedale) Campus

Content

This course is the perfect way to start your career in professional cookery and bakery within the hospitality industry. You will learn basic practical skills, from food and bakery preparation through to food service. This course is focused on hands-on learning, teamwork, and building confidence. You will be able to produce freshly cooked dishes and baked goods in the college's purpose-built kitchens and bistro facilities.

You will study:

Working in the Hospitality Industry; Working in the Professional Kitchen; Working Front of House; Introduction to Events; Cookery Processes, An Introduction; Craft Baking An Introduction; Food Hygiene for the Hospitality Industry; Local Hospitality Provision; Work Placement.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Culinary Arts and Hospitality

Entry Requirements

3 subjects at National 3. Interview.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

Intermediate Certificate: Professional Cookery or Intermediate Certificate Bakery

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Pittsburgh Road
Dunfermline
KY11 8DY

Website

www.fife.ac.uk