

## Certificate: Professional Cookery (Level 4)

Fife College

### Venues

Dunfermline City Campus  
Kirkcaldy 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

Calaiswood Crescent  
Dunfermline  
KY11 8SJ

## Website

[www.fife.ac.uk](http://www.fife.ac.uk)