Food and Cookery Skills (Level 4)

North East Scotland College

Venues

Fraserburgh Campus

Content

Hands-On Training
Learn essential cookery and preparation skills used in cafés, bistros, street-food kitchens and food-production environments. Develop confidence with techniques that employers are looking for.

Industry-relevant skills
Build communication, planning, teamwork and problem-solving abilities. Gain experience of sustainable food practices, menu ideas inspired by local produce, and safe food-handling techniques.

Real-World Insights
Be inspired by local chefs, street-food traders, café owners and food-industry specialists. Explore Aberdeen and Aberdeenshire's unique food culture—where world-class ingredients meet modern, creative food trends.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Professional Cookery and Hospitality

Entry Requirements

No formal entry requirements.

SCQF Level

4

SCQF Points

«SCQFPoints»

Progression Routes

Food & Cookery Skills - Level 2 (SCQF Level 5)

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

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