

Food and Cookery Skills (Level 5)

North East Scotland College

Venues

Fraserburgh Campus

Content

Hands-On Training

Work in a professional kitchen environment, mastering advanced cookery techniques such as sauce-making, pastry skills, and precision knife work. Learn to prepare and present multi-course menus to industry standards, building confidence in timing and coordination for larger-scale service.

Industry-Relevant Skills

Develop strong communication and leadership skills while working as part of a kitchen brigade. Gain experience in menu planning, costing, and portion control, alongside sustainable food practices and creative use of seasonal, local produce.

Real-World Insights

Be inspired by professional chefs and hospitality experts through demonstrations and guest sessions. Explore Aberdeen and Aberdeenshire's vibrant food scene—from artisan producers to fine dining—while understanding how global culinary trends influence local menus.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

5 months

Department

Professional Cookery and Hospitality

Entry Requirements

Food and Cookery Skills (Level 4)

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

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

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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