

Introduction to Kitchen Skills (Level 3)

New College Lanarkshire

Venues

Motherwell Campus

Content

A professional kitchen has many job roles and relies on the staff working together as a team. All roles are interlinked and even the top chefs rely on their kitchen porters and assistants to make everything run smoothly. The purpose of the course is to give you the skills to perform basic tasks within a professional kitchen including food prep and work as part of the team maintaining health and safety and hygiene standards.

Developing practical skills within the kitchen environment to include:

Good hygiene practices; Cleaning and disinfection; Team working; Basic food preparation; Basic cookery; Core skills; Employment skills.

The programme is delivered at Access Level 3 and is ideal for learners who have moderate learning difficulties to embrace the opportunity to gain skills and competence to work within a professional kitchen.

Start Date

August

Qualification

Non Cert

Study Method

Full time

Course Length

1 year

Department

Supported Learning

Entry Requirements

There are no formal entry requirements but Core Skills at Level 3 is recommended and the course will have a pre-entry interview.

Most important is your motivation and willingness to learn and a desire to embark upon a career within a professional kitchen.

SCQF Level

3

Progression Routes

«ProgressionRoutes»

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Town Centre
Cumbernauld
North Lanarkshire
G67 1HU

Website

www.nclanarkshire.ac.uk