Professional Cookery (Diploma) (Level 6)

UHI Perth

Venues

Main Campus

Content

This one year programme is for those who wish to train and practice developing kitchen skills within the college's Food Court, a real working environment, and our award winning fine dining restaurant, which sets high standards of customer service and delivers excellent food to members of the public. You will gain practical hands on learning experience on how to plan, cook and present various styles of menus from between 20 and up to 400 covers and develop your initiative and coaching and leadership skills to be 'work ready' on successful completion of your course.

The content covers a wide range of competency based practical units with embedded underpinning knowledge. You will also enjoy working in partnership with local suppliers and employers including Sodexo. The course is very practical, so if you are hard working and want to learn more, then it will provide the qualification you need.

Start Date

September

Qualification

Other

Study Method

Full time

Course Length

1 year

Department

Creative Industries

Entry Requirements

National 5 English, Maths and a science or technological subject, or Professional Cookery (Diploma) (Level 5). Interview and skills test.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

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Website

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