Professional Cookery (Level 5) (Fast Track)

City of Glasgow College

Venues

City Campus

Content

The Catering and Hospitality Industry offers exciting career opportunities. On the NQ Catering and Hospitality course you will develop the basic skills every cook needs through working in our fully equipped commercial kitchens and restaurant. The course will provide ample opportunity to learn how to prepare, cook and finish a wide range of sweet and savoury dishes to commercially acceptable standards.

The SQA units included on this course will ensure you gain the right skills, knowledge and experience for employment in the hospitality and catering industries. The course is delivered in purpose built accommodation and lessons are taught by experienced, qualified staff who have worked in industry and who will support you in becoming a competent and able practitioner.

You'll study: Professional Cookery: Practical; Professional Cookery: Knowledge; Professional Cookery: Kitchen Operations; Food Hygiene for the Hospitality Industry; Stocks, sauces and soups; Health and Safety in Hospitality; Pastry.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

6 months

Department

Professional Cookery and Bakery

Entry Requirements

1 subject at National 5 plus 3 subjects at National 4 including English and Maths, or relevant national qualifications at SCQF Level 4. All applicants will be invited for interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

NQ Professional Cookery (Level 6)

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

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Website

www.cityofglasgowcollege.ac.uk