

# Professional Cookery

City of Glasgow College

## Venues

City Campus

## Content

Professional cookery has never been as popular as it is today. This course is an excellent opportunity for you to study and train for a career in catering with excellent career opportunities and progression routes.

In the first year, you'll develop your culinary skills to an advanced level and learn the knowledge you'll need for a supervisory role in the Catering Industry. In the second year you'll combine culinary expertise and managerial skills. The course contains practical and theory units, which are assessed throughout.

You'll study:

Hospitality: Financial control systems; Food hygiene intermediate; Hospitality supervision; Professional cookery: practical; Professional cookery: Knowledge; and Professional cookery: graded unit.

## Start Date

August

## Qualification

HND

## Study Method

Full time

## Course Length

2 years

## Department

Food, Events, Hospitality and Tourism

## Entry Requirements

NQ Professional Cookery (Level 6), or other relevant national qualifications at SCQF Level 6. Entry subject to successful interview.

## SCQF Level

8

## SCQF Points

«SCQFPoints»

## Progression Routes

Degree level courses; employment in catering or professional cookery

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

City Campus  
190 Cathedral Street  
Glasgow  
G4 0RF

## Website

[www.cityofglasgowcollege.ac.uk](http://www.cityofglasgowcollege.ac.uk)