Professional Cookery with Management

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 assessed throughout.

Experience in the Hospitality Industry is an integral part of the course, and you'll work towards the Industrial Experience unit.

You'll study:

Professional Cookery: Practical; Professional Cookery: Knowledge; Fermented Patisserie; Plated Desserts; Professional Cookery: Graded Unit 1; Food Hygiene Intermediate; Hospitality Supervision.

Start Date

August

Qualification

HND

Study Method

Full time

Course Length

2 years

Department

Professional Cookery and Bakery

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

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Website

www.cityofglasgowcollege.ac.uk