# Professional Cookery

UHI Orkney

## Venues

Kirkwall

## Content

If you are an aspiring chef and would like to develop your skills and knowledge in professional cookery and kitchen management, the HNC Professional Cookery is a great place to start.

You will experience advanced, modern cookery techniques and look at food product development. The training environment is learner-centred and focuses on current industry standards.

Mandatory units are:

Food classification and purchase; Food hygiene: intermediate; Hospitality: financial and control systems; Hospitality supervision; Professional cookery: graded unit 1.

Option units may include:

Hospitality industry; Industrial experience in the hospitality industry; Management of human resources in the hospitality industry; Pastry; Patisserie; Production cookery: cold kitchen; Production cookery: hot kitchen; Production cookery: sweets and desserts.

## Start Date

September

## Qualification

HNC

## Study Method

Part time (day)

## Course Length

2 years

## Department

Business and Computing

## Entry Requirements

1 Higher at C or above, or relevant national qualifications at SCQF Level 6. You may be asked to attend for interview.

## SCQF Level

7

## SCQF Points

«SCQFPoints»

## Progression Routes

HND Professional Cookery or BA Hons Hospitality Management

## Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

## Address

School Place
Kirkwall
Orkney
KW15 1NY

## Website

www.orkney.uhi.ac.uk/