

## 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/](http://www.orkney.uhi.ac.uk/)