Professional Cookery (Level 5)

UHI Inverness

Venues

Inverness Campus

Content

This course offers a distinctive, learner-centred route into the hospitality industry by combining practical skill development with structured, college-based learning in a realistic professional environment. This programme allows learners to build competence, confidence, and professional behaviours progressively within supported training kitchens.

A key strength of the course is its integration of learning and assessment into practical activity, including live restaurant service delivered one day per week. This enables learners to experience the pace, standards, and teamwork of a professional kitchen while benefiting from guidance, feedback, and reflection. The programme supports a wide range of learners, including school leavers and adult returners, by providing clear, achievable progression milestones.

The course also places strong emphasis on employability, teamwork, and professional identity, ensuring learners are well prepared for entry-level roles or further study in professional cookery. Overall, the programme offers an inclusive, realistic, and high-quality preparation for work in the hospitality sector.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Sports, Adventure and Tourism

Entry Requirements

4 subjects at National 4, or Professional Cookery and Hospitality - Introduction (Level 4), or other relevant national qualifications at SCQF Level 4. Interview.

SCQF Level

5

Progression Routes

«ProgressionRoutes»

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

1 Inverness Campus
Inverness
Highland
IV2 5NA

Website

www.inverness.uhi.ac.uk