

Professional Cookery

Inverness College UHI

Venues

Inverness Campus

Content

This course is designed to build practical skills. Units include preparation and cooking of soups, sauces, vegetable dishes, hot and cold desserts, fish, meat and poultry dishes, maintenance and promotion of hygiene and cleaning of food production areas.

Content: Prepare, cook and present a range of basic dishes including vegetables, stocks, sauces, meats and desserts.

Start Date

August

Qualification

SVQ

Study Method

Full time

Award Title

at SCQF Level 5

Course Length

1 year

Department

Business, Leisure and Tourism

Entry Requirements

4 subjects at National 4, or SVQ Professional Cookery at SCQF Level 4. Interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

SVQ Professional Cookery at SCQF Level 6 - subject to interview and skills test

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

1 Inverness Campus
Inverness
Highland
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Website

www.inverness.uhi.ac.uk