Professional Cookery (Level 5)

West College Scotland

Venues

Clydebank Campus
Greenock (Finnart Street) Campus
Paisley Campus

Content

This course is designed to equip learners with the skills and knowledge in food preparation and cooking, customer care and food service which are required to assist them find employment in the Hospitality Industry or progress to further study.

You'll learn about:
Cookery processes; Food hygiene; Food preparation techniques; Stocks and sauces; Hospitality: Organisation of practical skills; Pastry and desserts; Meat and poultry; Service of food and drink; Provide a counter/take-away service.

Start Date

August

Qualification

NQ

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

No formal entry requirements. Entry subject to interview.

Previous hospitality industry experience or qualifications, such as an NQ or NPA in Professional Cookery (SCQF level 4) will help in undertaking the course.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

NQ Professional Cookery (Level 6)

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

Renfrew Road
Paisley
Renfrewshire
PA3 4DR

Website

www.westcollegescotland.ac.uk