

Professional Cookery and Patisserie

New College Lanarkshire

Venues

Motherwell Campus

Content

This programme builds on the skills and professional practices developed in Pastry Chef (SCQF Level 6). You will acquire new skills in the supervision of people and develop an understanding of the role of a junior manager in a hospitality business context. The level of study for this programme is equivalent to 1st year degree.

You will undertake units including:

Professional cookery: practical pastry; Professional cookery: knowledge; Specialise pastry; Hospitality supervision; Financial control systems; Intermediate food hygiene; Work placement; Human resource management.

Start Date

August

Qualification

HNC

Study Method

Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

Pastry Chef, or Professional Chef (Level 6), or other relevant national qualifications at SCQF Level 6. Entry subject to interview.

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

HND Professional Cookery

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Town Centre
Cumbernauld
North Lanarkshire
G67 1HU

Website

www.nclanarkshire.ac.uk