

Professional Cookery

New College Lanarkshire

Venues

Motherwell Campus

Content

This programme will equip you with a wide variety of knowledge and understanding at a supervisory and indeed management level. The content of the programme will concentrate on a variety of management related subject areas and is closely linked to industry standards and working practices, utilizing the knowledge and understanding gained in HNC.

This programme includes a wide variety of subject areas and may include the following:

Kitchen Planning and Design; Management of Food and Beverage Operations; Gastronomy; Managing Hospitality Organisations 1; Managing Hospitality Organisations 2; Managing Financial Resources; Human Resource Management

Start Date

August

Qualification

HND

Study Method

Blended learning
Full time

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

HNC Professional Cookery (Patisserie). Motivation and a willingness to learn and embark upon a career within the Hospitality Industry is essential.

SCQF Level

8

SCQF Points

«SCQFPoints»

Progression Routes

BA Hospitality Business Management programme (Year 3)

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Website

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