

Professional Cookery

Forth Valley College

Venues

Stirling Campus

Content

This course aims to provide the skills necessary for a career in professional cookery. It provides knowledge and experience of supervisory skills. It will enhance product knowledge and menu planning skills together with the essential financial skills required in a successful, professional kitchen.

Course includes:

Production Cookery; Hot and Cold Kitchen; Sweets and Desserts; Hospitality Financial and Control Systems; Hospitality Supervision; Food Classification and Purchase; Food Hygiene; Graded Unit Professional Cookery.

Start Date

August

Qualification

HNC

Study Method

Full time

Course Length

1 year

Department

Hospitality and Cookery

Entry Requirements

Professional Cookery (City and Guilds) Level 3; or other relevant national qualifications at SCQF Level 6. Interview and practical test.

SCQF Level

7

SCQF Points

«SCQFPoints»

Progression Routes

HND Professional Cookery or Year 2 of a related degree programme.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Falkirk
FK2 9AD

Website

www.forthvalley.ac.uk