

Professional Cookery

Forth Valley College

Venues

Stirling Campus

Content

This course aims to provide the skills necessary for a career in professional cookery and culinary supervision. It provides an opportunity to enhance knowledge and experience of supervisory skills in a fully working kitchen. During study, you will learn about product knowledge and menu planning skills together with the essential financial skills required for a successful, professional kitchen.

Course includes:

Professional Cookery - Knowledge and Practical; Finance and Costings; Hospitality Supervision; Plated Desserts; Work Placement; 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 related degree programme.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

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Falkirk
FK2 9AD

Website

www.forthvalley.ac.uk