

# Professional Cookery

Forth Valley College

## Venues

Stirling Campus

## Content

Take your culinary skills to the next level with our HNC in Professional Cookery -an advanced, hands-on course designed for those ready to lead in the kitchen. Set in a fully operational professional environment, this course blends expert cookery techniques with the essential supervisory and business skills needed to thrive in the fast-paced world of hospitality.

You'll sharpen your knowledge of ingredients, menu planning, and kitchen operations while gaining real-world experience in culinary supervision. From mastering plated desserts to understanding the financial backbone of a successful kitchen, this course prepares you to step confidently into supervisory positions or progress to further study.

Whether you're aiming to become a head chef, run your own kitchen, or move into hospitality management, this course gives you the tools, confidence, and experience to make it happen.

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

Grangemouth Road  
Falkirk  
FK2 9AD

## Website

[www.forthvalley.ac.uk](http://www.forthvalley.ac.uk)