

## Professional Cookery (City and Guilds) Level 3

Forth Valley College

### Venues

Stirling Campus

### Content

This practical course is designed for chefs looking to develop their skills to a more specialist level. Students will improve their skills in preparing, cooking and finishing a wide range of fish, meat, poultry and vegetable dishes. Study will take place in industry standard working environments.

Course includes:

Prepare fish for complex dishes; Prepare Meat for Complex Dishes; Prepare Vegetables for Complex Dishes; Cook and Finish Complex Vegetable Dishes; Cook and Finish Complex Fish Dishes; Cook and Finish Complex Meat Dishes; Cook and Finish Complex Poultry Dishes.

### Start Date

August

### Qualification

Other

### Study Method

Full time

### Course Length

24 weeks

### Department

Hospitality and Cookery

### Entry Requirements

2 subjects at National 4 plus Professional Cookery (City and Guilds) Level 2. Interview.

### SCQF Level

6

### SCQF Points

«SCQFPoints»

## Progression Routes

HNC Professional Cookery

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Grangemouth Road  
Falkirk  
FK2 9AD

## Website

www.forthvalley.ac.uk