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 specialist skills. 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, and include training in our fantastic restaurant, The Gallery.

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

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Falkirk
FK2 9AD

Website

www.forthvalley.ac.uk