Professional Cookery (City and Guilds) Level 2

Forth Valley College

Venues

Stirling Campus

Content

This practical, hands-on course will provide thorough training in culinary principles and skills, stressing the importance to health, safety, and hygiene. This course includes the preparation, cooking, and finishing of meat, poultry, fish and vegetables.

Course includes:
Prepare, Cook and Finish Fish; Prepare, Cook and Finish Meat; Prepare, Cook and Finish Poultry; Prepare, Cook and Finish Vegetables; Prepare, Cook and Finish hot sauces, soups and stocks;
Prepare and finish Hot and Cold Desserts; Maintain a Safe, Hygienic and Secure Working Environment; Maintain, Handle and Clean Knives; Work effectively as part of a Hospitality Team; Maintain food safety when, storing, preparing and cooking food.

Start Date

August

Qualification

Other

Study Method

Full time

Course Length

24 weeks

Department

Hospitality and Cookery

Entry Requirements

2 subjects at National 4. Applicants who do not meet this criteria but have relevant experience or alternative qualifications may be considered. Interview.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Professional Cookery (City and Guilds) Level 3

Combination Courses

«htmlCombinationCourse» «htmlCombinationUCASCode»

Address

Grangemouth Road
Falkirk
FK2 9AD

Website

www.forthvalley.ac.uk