

## Professional Cookery (City and Guilds) Level 2

Forth Valley College

### Venues

Stirling Campus

### Content

This course will provide thorough training in culinary principles and skills, stressing importance to health, safety and hygiene. This course includes the preparation, cooking and finishing of meat, poultry, fish and vegetables. It will develop employability skills as candidates will study in an industry standard environment.

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, February

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