

# Professional Chef Gold Award (incorporating SVQ Professional Cookery at SCQF Level 6)

UHI Perth

## Venues

Main Campus

## Content

This one year programme is for those who wish to train and practice developing kitchen skills within the college's Food Court, a real working environment, and our award winning fine dining restaurant, which sets high standards of customer service and delivers excellent food to members of the public. You will gain practical hands on learning experience on how to plan, cook and present various styles of menus from between 20 and up to 400 covers and develop your initiative and coaching and leadership skills to be 'work ready' on successful completion of your course.

The content covers a wide range of competency based practical units with embedded underpinning knowledge. You will also enjoy working in partnership with local suppliers and employers including Sodexo. The course is very practical, so if you are hard working and want to learn more, then it will provide the qualification you need.

## Start Date

September

## Qualification

Other

## Study Method

Full time

## Course Length

1 year

## Department

Creative Industries

## Entry Requirements

Professional Chef Silver Award (incorporating SVQ Professional Cookery at SCQF Level 5). Interview and practical test.

## SCQF Level

6

## SCQF Points

«SCQFPoints»

## Progression Routes

HNC Professional Cookery

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

Crieff Road  
Perth  
PH1 2NX

## Website

[www.perth.uhi.ac.uk/](http://www.perth.uhi.ac.uk/)