

Professional Cookery

Dundee and Angus College

Venues

Arbroath Campus
Kingsway Campus

Content

This course is an introduction to the hospitality industry with an emphasis on food preparation and production. The delivery is facilitated in our fully equipped kitchens where learners are involved in preparing products for counter and plated lunch service in our restaurant and café bar classrooms.

Units include Health and Safety in the Work Environment; Effective Working Relationships (Teamwork); Food Hygiene. There are various Prepare and/or Cook and Finish Basic Dishes units covering the following topics: Meat; Poultry; Fish; Vegetables; Sauces; Soups; Cold and Hot Desserts; Dough Products; Pastry; Cakes; Sponges and Scones.

Start Date

August

Qualification

SVQ

Study Method

Full time

Award Title

at SCQF Level 5

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

Introduction to Professional at SCQF Level 5; or relevant national qualifications at SCQF Level 5. Experience.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

Progression to SVQ Professional Cookery at (SCQF Level 6) or Modern Apprenticeship in Professional Cookery at Level 6. Alternatively, learners can enter into employment in the fast-growing hospitality industry.

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Old Glamis Road
Dundee
DD3 8LE

Website

www.dundeeandangus.ac.uk