

## Professional Cookery

Dundee and Angus College

### Venues

Arbroath Campus  
Kingsway Campus

### Content

This course is an introduction to the hospitality industry, emphasising food preparation and production. The delivery is a work-based qualification 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; Costing.

### 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

Relevant national qualifications at SCQF Level 4 or relevant industry experience.

### SCQF Level

5

## SCQF Points

«SCQFPoints»

## Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

## Address

«Address»

## Website

www.dundeeandangus.ac.uk