

Professional Cookery

Dundee and Angus College

Venues

Arbroath Campus
Kingsway Campus

Content

This course is designed for learners to further develop their skills and knowledge in professional cookery with an emphasis on a supervisory role in a realistic environment offering plated dinner service. It covers presentation, preparation and production of dishes.

A range of units including: Health and Safety in the Work Environment; Effective Working Relationship (Teamwork); Higher Food Hygiene. There are various Prepare and/or Cook and Finish Complex Dishes units covering the following topics: Meat; Poultry; Fish; Vegetables; Hot Sauces; Dressing and Cold Sauces; Soups; Cold Desserts and Hot Desserts.

Start Date

September

Qualification

SVQ

Study Method

Full time

Award Title

at SCQF Level 6

Course Length

1 year

Department

Hospitality and Professional Cookery

Entry Requirements

SVQ Professional Cookery at SCQF Level 5, or relevant industry experience.

SCQF Level

6

SCQF Points

«SCQFPoints»

Progression Routes

HNC Professional Cookery

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

Address

Old Glamis Road
Dundee
DD3 8LE

Website

www.dundeeandangus.ac.uk