

Professional Cookery

National Progression Award SCQF level 4



What skills will you gain?

Do you enjoy cooking and want to learn more? So build on your cooking skills but with new and more challenging techniques and recipes. Widen your knowledge of ingredients both fresh and dry.

You will investigate the importance of dietary requirements, the seasonality of fresh food, healthy eating and food hygiene and the roles they play in commercial kitchens.

What units will I study?

Cookery Processes
Food Hygiene
Food Preparation Techniques
Craft Baking
Organisation of Practical Skills

Entry Requirements?

A commitment to improving your cookery and hospitality skills.

You should be working towards level 4.

How and where will I study?

You will come to our college training kitchen in Fort William one day a week and learn with our lecturer.

How will I be assessed?

Closed book written assessment and ongoing practical assessment.

Where will it take me?

You could consider studying Professional Cookery with us in Fort William when you leave school.

How do I apply?

You will apply online. Please speak to your school guidance teacher for more information.