

Health & Wellbeing

Professional Cookery

National Certificate



Course Length	1 year
Entry Requirements	N5 Hospitality
Intended Audience	S5
Number of Units	6
Assignment/Added Value Unit	NO
Course Exam	NO

Course Description

The purpose of this course is to equip you with appropriate skills and knowledge to prepare you for a career in the professional cookery sector.

You will learn about food production & presentation skills, costing and its implication to professional cookery environment and local & international cuisine.

Expectations for Homework

Research based on class work.

Skills Focus



Additional Course Information

Course to be selected as part of consortia arrangements (College/School Partnership between Falkirk Schools and Forth Valley College).

Course mainly based at LHS with regular sessions delivered at Forth Valley College (Stirling) within the professional kitchen environment.