Professional Cookery Advanced

STUDY OPTIONS
Full-time

LENGTH
1 year

DESCRIPTION
This vocationally related qualification has been designed by City & Guilds for those who wish to further develop culinary skills to meet the needs of local and national employers. Successful completion provides students with the City & Guilds Level 3 Diploma.

ENTRY REQUIREMENTS
This course suitable for people who have studied at Standard Grade level and have achieved a Level 2 Diploma in Professional Cookery or N/SVQ Level 3 Professional Cookery.

WHO IS THE COURSE FOR?
Applications will be considered from applicants who have worked as chefs for some time and have plenty of experience. It is suitable for those who perhaps already supervise others or manage resources and want to develop thier skills further or those who wish to work as a sous chef. This course is not suitable for school leavers.

PROGRESSION ROUTES / CAREER OPPORTUNITIES
Students may enter employment as a chef de partie, sous chef or assistant chef.

COURSE CONTENT INCLUDES
The Principles of Food Safety Supervision for Catering
Practical Gastronomy
Advanced Skills and Techniques in producing Vegetable and Vegetarian Dishes
Advanced Skills and Techniques in Producing Meat Dishes
Advanced Skills and Techniques in Producing Poultry and Game Dishes
Advanced Skills and Techniques in Producing Fish and Shellfish Dishes

AT WHICH COLLEGE CENTRE WILL I STUDY?
Gallowgate

CONTACT
Tel: **+ 44 (0)1224 612330**
Email: **enquiry@abcol.ac.uk**

TO APPLY FOR THIS COURSE:

Or complete this application form and send it to the following address:

The Admissions Manager,
Aberdeen College,
FREEPOST AB580,
Gallowgate Centre,
Aberdeen AB25 1ZQ