

Hospitality: Practical Cookery

National 5



What skills will you gain?

This course aims to enable candidates to proficiently use a range of cookery skills, food preparation techniques and cookery processes when following recipes. Select and use ingredients to produce and garnish or decorate dishes, develop an understanding of the characteristics of ingredients and an awareness of their sustainability, develop an understanding of current dietary advice relating to the use of ingredients, plan and produce meals and present them appropriately, and work safely and hygienically.

Entry requirements?

You should have attained Hospitality: Practical Cookery National 4 and have a satisfactory reference.

How and where will I study?

You will study through face to face delivery at House of Morven, North Highland College UHI Thurso campus. Delivery starts in June with a one day induction, then from August on Fridays from 9.45am to 2.15pm.

Where will it take me?

On completion of this course you can apply for the Professional Cookery SVQ Level 2 school link or the full time course at North Highland College UHI or apply for a chef modern apprenticeship.

How do I apply?

The senior phase programme offered at North Highland College UHI is embedded in your option choices at school. Once you have decided on the course you would like to apply for, please speak to your Guidance Teacher who will advise you on how to apply. We will not interview you for this course, so ensure you complete all sections on the application form, paying particular attention to your personal statement.