

## City & Guilds VRQ Diploma Level 1 in Introduction to Professional Cookery

*(Broadly comparable to SCQF Level 4)*

Full-time

### Where can I study?

Location	Duration	Course code
Aberdeen City Campus	1 Year	QHQP

### Introduction to the course

This City & Guilds course aims to give anyone who aspires to work in the hospitality industry the opportunity to develop the practical skills, knowledge and understanding required for further study or employment. You will be introduced to a broad spectrum of areas relating to working in a professional environment, and develop essential transferable skills in communication and teamwork. You will learn how to prepare and cook food using methods such as boiling, poaching, steaming, baking, frying, roasting and grilling, and will also cover food safety, beverages, bar service and hospitality events.

### Entry requirements

Applicants should have at least two National 4, Intermediate 1 or Standard Grade Foundation/General level qualifications.

Consideration will also be given to those who have relevant work experience or have completed a related course at introductory level.

### What subjects will I be studying?

Subjects include:

- Introduction to Employability in Catering & Hospitality
- Food Safety in Catering
- Health & Safety Awareness for Catering and Hospitality
- Introduction to Healthier Foods & Special Diets
- Introduction to Kitchen Equipment
- Prepare and Cook Food by Boiling, Poaching & Steaming
- Prepare and Cook Food by Stewing & Braising
- Prepare and Cook Food by Baking, Roasting and Grilling
- Prepare and Cook Food by Deep Frying and Shallow Frying
- Regeneration of Pre-Prepared Food
- Cold Food Preparation
- Legislation in Food & Beverage Service
- Understanding Menus
- Dealing with Payments & Bookings
- Food & Beverage Service Skills
- Bar Service Skills

- Hot Beverage Skills
- Hospitality events (Intermediate 2)

## Assessment methods

Course Assessment will include written tests, practical tests, case-studies and multiple choice questions. The practical tests will involve two 3-hour practical exams.

## Dress code

Students will be required to wear chef whites and safety shoes when working in the kitchens.

## Equipment

Clothing and equipment lists will be provided.

## Course progression

Students who successfully complete all elements of the course may be able to progress to the City & Guilds VRQ Diploma Level 2 in Professional Cookery course.

## University progression

This course is not suitable for university articulation.

## Employment

Employment opportunities are widespread in the hospitality and catering industries with roles available in fine dining, hotels, restaurants, commercial catering and tourism. Many will go on to secure work as a Commis chef.

## Useful contacts

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### Head of Faculty:

#### Brian Dunn

Head of Faculty, Social Sciences, Tourism & Hospitality, Aberdeen City Campus  
Email: [b.dunn@nescol.ac.uk](mailto:b.dunn@nescol.ac.uk)

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### Curriculum Manager:

#### Peter Baxter

Curriculum Manager, Aberdeen City Campus  
Email: [p.baxter@nescol.ac.uk](mailto:p.baxter@nescol.ac.uk)

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## Academic Tutor

Once you come to College you will be allocated an academic tutor, who will be your initial point of contact. You will meet your tutor at least once a term during tutor hour — they are also the person to go to for the following:

- **Induction:** You will be invited to come in the week before your course starts for your induction. Your tutor will cover key aspects of life at the College to make sure you are well prepared for your NESCol experience.
- **Initial support:** Your tutor is the first point of contact for academic, personal and social support.
- **Attendance:** Your attendance and progress while you are at college, will be monitored by your tutor.
- **Additional support needs:** If you have indicated that you have additional learning or support needs, speak to your tutor who will refer you to the Student Advice and Support team for needs assessment as soon as practically possible.
- **Transitions:** your tutor will keep you informed of the many activities and events organised by the College to support you with career choices, employability, enterprise and articulation guidance and advice.

## Student Advice Centre

The Student Advice Centre is your one stop shop for all information and support during your time at NESCol. Staff based within the centre provide impartial and confidential information and advice on a range of issues including:

- Applications and course advice
- Funding and money management
- Careers, employability and enterprise
- Transitions to college and university
- Key Skills and Study Skills support
- Additional Support for Learning
- Assistive technologies
- Mental health and wellbeing advice
- Care Experienced and Corporate Parenting
- Tier 4 and international admissions

## Learning Resources

### My NESCol

My NESCol is the College's student web portal that will provide you with on-demand access to all of the links, news and services that you will use once you have enrolled. It's accessible via any computer, and as an Android or Apple app. It's easy to use, and you can even receive important alerts on your device!

### Blackboard

Blackboard is the Virtual Learning Environment system used in the College, where you can find a host of useful information and access your courses online. It will be the main platform that your lecturers will use to make resources available to you including interactive materials, videos, assessments and feedback.

### IT HelpZone

The IT HelpZones are run by students, for students, and there are helpdesks located in main social areas at the Aberdeen and Fraserburgh Campuses, and a dedicated helpline at our Altens Campus. You can drop in, email or telephone for assistance.

### Library+

Each Library offers thousands of resources for study, including books, journals, e-books, e-journals and magazines — all relevant to the courses on offer at the campus in which they are situated. They also offer quiet, silent, individual, and group study facilities.

### Bring Your Own Device (BYOD)

NESCol believes that your learning and teaching experience at College can be enhanced significantly by use of a mobile device, such as a tablet or a laptop. For this reason, many students are required to bring a device with them to College. This initiative is known as Bring Your Own Device (BYOD) and its aim is to provide learners with a more bespoke and student-centred learning experience.

### Digital Skills Space

Located within each Library Plus facility you will find a dedicated Digital Skills Space, featuring Bring Your Own Device (BYOD) workspaces and dedicated desktop PC work areas. These spaces are also used to deliver core IT teaching, drop-in IT support and scheduled digital skills workshops. You can also use these spaces for flexible access to PCs during Library+ opening hours.

## College Calendar

Have a look at our [College Calendar](#) for further information on key dates throughout the year.

**Disclaimer:** Please note that the information put forward in this course specification document is subject to change at any time, and without prior notice. We have taken every care to ensure that the information provided is as accurate and up-to-date as possible, but we are not liable for the content of or any omissions on this document. This includes any inaccuracies, errors or misstatements in the information/data presented.