

Introduction to Fish Preparation and Cookery



Adult

Leisure and Professional

Fillet, prepare, serve, and taste delicious dishes suitable for any bistro or café bar and grill.

This course guides you through the quality points of fish, filleting, portioning, cooking techniques and flavour combinations.

You will produce salted cod fritter with garlic aioli (appetiser) mackerel fillets with beetroot and apple (Starter), & pan-fried hake with spring vegetable nage (broth) (Main Course).

This course will run from 9:00 - 15:30 and there will be a £40 fee for materials



Scan the QR Code for full course description, assessment and progression options from this course



ENTRY REQUIREMENTS



LOCATION & NEXT START DATE(S)

Cornwall College Camborne - 1 March 2025



LEVEL No Qualification	DURATION 1 Day
ATTENDANCE Part-time	FEES Tuition Fees: £9.00

Fees apply to adults and HE students only. Only the most common fees scenario is shown. Actual fees may vary depending on your personal situation. Please contact us for further information. Courses listed on this website are indicative of the subject, nature and level of study. The College reserves the right to alter specific qualifications titles, awarding bodies and levels of qualification, which can change in year. Any cost may also vary, based on personal funding eligibility. The Cornwall College Group reserves the right to withdraw any course listed at any time.



Find out more and apply online



Introduction to Fish Preparation and Cookery



Adult

Leisure and Professional

Explore Our Courses & Apprenticeships

Join us for a campus tour, meet our dedicated team, and get all your questions answered. Scan the QR code to register for our next Open Event or Taster Day.



Find out more and apply online

