



escolas

# Bakery and Pastry Techniques

Access with the 9th Grade

Lectured in PT



## Career Opportunities

The Bakery and Pastry Technician is a professional qualified to plan, coordinate and carry out confectionary and bakery production activities, respecting hygiene and safety standards, in production units or, in food and beverage establishments, integrated or not in hotel units.

## Main Activities

- Carry out the pre-preparation and storage of raw materials used in the production of bakery/pastry products, ensuring their conservation status.
- Plan and prepare the production of bakery/pastry products, making the mise-en-place, in order to enable the preparation of the necessary products, according to the hygiene and safety standards.
- Make and decorate cakes and other confectionary products according to the established production schedule.
- Make bread and related products according to the established production schedule.
- Design and execute artistic pieces in confectionary and bakery;
- Make ice creams according to the established production schedule.
- Make, execute, and assemble works in chocolate.

- Cook functional confectionary and bakery recipes, according to the established production schedule.
- Create and execute innovative experimental confectionary recipes.
- Coordinate work teams.
- Provide first aid and basic health and welfare care.
- Control food costs.
- Ensure the cleanliness and tidiness of the spaces, equipment and service utensils, checking the stocks and controlling their state of conservation.
- Liaise with the points of sale of confectionary / bakery products.

## Requirements

Holders of the 9th grade or legally equivalent qualification.

Young people up to the age of 25, provided that no student under the age of 20 is overlooked.

## Further studies

This training offer allows the continuation of studies towards the Technological Specialisation Courses of the network of Schools of Turismo de Portugal and towards higher education in a related area, establishing the connection between the training of intermediate staff, recognition of knowledge and skills and the respective conclusion of a cycle of higher studies.

## Structure

3 academic years + 2 curricular internships.

The Vocational Course of Bakery and Pastry Techniques has a duration of 3 years (full-time), divided into 6 semesters, including 2 curricular internships of 3 months duration each. Students have the opportunity to carry out their internship in reference restaurants, hotel chains and resorts in Portugal and abroad.

## TUITION FEES

Course Value – Free



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• Estoril

# CURRICULAR PLAN

## 1<sup>st</sup> YEAR

Component	Module /UFCD	Hours		Total
		1 <sup>st</sup> Sem	2 <sup>nd</sup> Sem	
<b>Sociocultural Training</b>	Portuguese	50	50	<b>100</b>
	English	40	35	<b>75</b>
	Physical Education	25	25	<b>50</b>
	Integration Area	40	35	<b>75</b>
	Information and Communication Technologies	25		<b>25</b>
<b>Total</b>		<b>180</b>	<b>145</b>	<b>325</b>
<b>Scientific Training</b>	Foreign Language II (school offer)	45	30	<b>75</b>
	Mathematics	25	25	<b>50</b>
	Geography	40	35	<b>75</b>
<b>Total</b>		<b>110</b>	<b>85</b>	<b>195</b>
<b>Technological Training</b>	Food hygiene and safety in catering	25		<b>25</b>
	Bakery/pastry-making organisation	25		<b>25</b>
	Bakery/Pastry-making – production planning and mise-en-place	25		<b>25</b>
	Technology of pastry-making/bakery raw materials		50	<b>50</b>
	Preparation and application of doughs		50	<b>50</b>
	Preparation and application of bakery doughs		50	<b>50</b>
	Ice cream production		25	<b>25</b>
	Nutrition and dietetics in pastry-making / bakery	25		<b>25</b>
	Preparation and application of creams and fillings	25		<b>25</b>
	Desserts – plating techniques		25	<b>25</b>
	Preparation of regional breads	25		<b>25</b>
<b>Total</b>		<b>150</b>	<b>200</b>	<b>350</b>
<b>1<sup>st</sup> Year Total</b>		<b>440</b>	<b>430</b>	<b>875</b>
<b>Practical Training in the Workplace</b>			<b>475</b>	
<b>Overall Total</b>			<b>1350</b>	

## 2<sup>nd</sup> Year

Component	Module /UFCD	Hours		Total
		1 <sup>st</sup> Sem	2 <sup>nd</sup> Sem	
<b>Sociocultural Training</b>	Portuguese	50	50	<b>100</b>
	English	35	40	<b>75</b>
	Physical Education	20	20	<b>40</b>
	Integration Area	40	35	<b>75</b>
	Information and Communication Technologies	25		<b>25</b>
<b>Total</b>		<b>170</b>	<b>145</b>	<b>315</b>
<b>Scientific Training</b>	Foreign Language II (school offer)	40	35	<b>75</b>
	Mathematics	35	35	<b>70</b>
	Geography	25		<b>25</b>
<b>Total</b>		<b>100</b>	<b>70</b>	<b>170</b>
<b>Technological Training</b>	Occupational hygiene and safety in catering		25	<b>25</b>
	Preparation and making of traditional Portuguese sweets	25	25	<b>50</b>
	Bakery/pastry-making – provisioning	25	25	<b>50</b>
	English for pastry-making/bakery	25		<b>25</b>
	Bakery decoration techniques	25		<b>25</b>
	Cost and waste management		25	<b>25</b>
	Use of fruits in pastry products		25	<b>25</b>
	Preparation and making of functional pastries	25	25	<b>50</b>
	Dietary and functional bakery production		25	<b>25</b>
	Artistic cake-making and decorating	25	25	<b>50</b>
	Scholarship C	25	25	<b>50</b>
	Artistic Techniques		25	<b>25</b>
<b>Total</b>		<b>175</b>	<b>250</b>	<b>425</b>
<b>2<sup>nd</sup> Year Total</b>		<b>445</b>	<b>465</b>	<b>910</b>
<b>Practical Training in the Workplace</b>			<b>475</b>	
<b>Overall Total</b>			<b>1385</b>	

### 3<sup>rd</sup> Year

Component	Module /UFCD	Hours		Total
		1 <sup>st</sup> Sem	2 <sup>nd</sup> Sem	
Sociocultural Training	Portuguese	60	60	120
	English	35	35	70
	Physical Education	25	25	50
	Integration Area	35	35	70
	Information and Communication Technologies	25	25	50
Total		180	180	360
Scientific Training	Foreign Language II (school offer)	25	25	50
	Mathematics	25		25
	Geography	30	30	60
Total		80	55	135
Technological Training	Communication, Sales, and Complaints in Catering	25	25	50
	Preparation and Cooking of International Pastry		50	50
	Cake Design	50		50
	Preparation of International Bakery Products	50		50
	Experimental Innovation in Pastry	25		25
	Chocolate Preparation and Molding		50	50
	Team Management		25	25
	Foreign Language Applied to Pastry/Bakery (Scholarship A)	25		25
	French – Tourism and Hospitality in the Region (Scholarship E		25	25
	Creativity and Storytelling	25		25
Total		200	175	375
3 <sup>rd</sup> Year Total		425	410	870
Overall Total			870	





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