



escolas

Culinary and Pastry Techniques

Access with the 9th Grade

Lectured in PT



Career Opportunities

The Specialist Technician in Culinary and Pastry Techniques is a professional qualified to plan, direct, and coordinate kitchen production work and to collaborate with the food and beverage management service (F&B) in the structuring of menus and in the process of calculating costs.

Main Activities

- Plan and organise the kitchen service
- Carry out management control and control the production costs of the kitchen service
- Design and prepare bakery and pastry products for the food industry
- Design and prepare recipes
- (Traditional Portuguese, contemporary and modern cuisine, quick service cuisine, classic and international cuisine, new trends in cooking, alternative cuisine)
- Manage and organise special kitchen services
- Develop and design new kitchen products
- Manage work teams

Requirements

- Holders of the 9th grade or legally equivalent qualification.
- Young people up to the age of 25. Preferably students under the age of 20.

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 Culinary 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 select leading restaurants, hotel chains, and resorts in Portugal and abroad to carry out their internships.

TUITION FEES

Course Value – Free



formacao@turismodeportugal.pt



- Viana do Castelo
- Douro-Lamego
- Coimbra
- Oeste
- Portalegre
- Estoril
- Setúbal
- Portimão
- Algarve
- V. R. Sto. António

CURRICULAR PLAN

1st YEAR

Component	Module /UFCD	Hours		Total
		1 st Sem	2 nd Sem	
Sociocultural Training	Portuguese	60	60	120
	English	30	45	75
	Physical Education	25	25	50
	Integration Area	45	30	75
	Information and Communication Technologies (school offer)	25		25
Total		185	160	345
Scientific Training	Foreign Language II	30	45	75
	Geography	25	25	50
	Mathematics	40	30	70
Total		95	100	195
Technological Training	Kitchen Preparation and Production	25		25
	Restaurant Service		25	25
	Kitchen Basics	25		25
	Soup and Derivatives Preparation	25		25
	Meat Preparation Techniques		50	50
	Fish and Seafood Preparation Techniques		50	50
	The Tourism Sector	25		25
	Food Hygiene and Safety in Hospitality and Catering	25		25
	Workplace Health and Safety in Hospitality and Catering		25	25
	Hospitality and Catering – Standards and Professional Ethics	25		25
Total		150	150	300
1st Year Total		440	435	840
Practical Training in the Workplace			500	
Overall Total			1340	

2nd YEAR

Component	Module /UFCD	Hours		Total
		1 st Sem	2 nd Sem	
Sociocultural Training	Portuguese	50	50	100
	English	30	45	75
	Physical Education	20	20	40
	Integration Area	45	30	75
	Information and Communication Technologies (school offer)	25		25
Total		170	145	315
Scientific Training	Foreign Language II	30	45	75
	Geography	25		25
	Mathematics	30	30	60
Total		85	75	160
Technological Training	Appetizer Preparation	25	25	50
	Traditional Portuguese Cuisine	25	25	50
	Pastry Basics	50		50
	Dessert Pastry Techniques		25	25
	Traditional Portuguese Pastry	25		25
	Portuguese Conventual Pastry		25	25
	Supply Management in Catering	25		25
	Entrepreneurship and Business Ideas in Hospitality and Catering		25	25
	Communication in English for Cooking/Pastry	25	25	50
	Artistic Techniques (Scholarship C)		25	25
Total		150	200	350
2 nd Year Total		405	420	825
Practical Training in the Workplace			500	
Overall Total			1325	

SCHOLARSHIP UNITS

SCHOLARSHIP C: Artistic Techniques - Select one UFCD of 25h

UFCD 4263 - Body and Movement

UFCD 9643 - Dramatic Expression/Theatre

UFCD 9642 - Music

UFCD 9840 - Creative Writing

3rd YEAR

Component	Module /UFCD	1 st Sem	2 nd Sem	Total
Sociocultural Training	Portuguese	50	50	100
	English	30	40	70
	Physical Education	25	25	50
	Integration Area	40	30	70
	Information and Communication Technologies (school offer)	25	25	50
Total		170	170	340
Scientific Training	Foreign Language II	25	25	50
	Geography	25		25
	Mathematics	40	30	70
Total		90	55	145
Technological Training	Sustainable Gastronomy Practices	25	25	50
	International Cuisine		50	50
	Special Kitchen Services	50		50
	International Pastry	25		50
	Business Plan in Hospitality and Catering	25	25	25
	Nutrition and Dietetics		25	25
	Professional Strategy and Personal Leadership		25	50
	Communication in Foreign Language for Cooking/Pastry (Scholarship A)	25	25	25
	Creative/Alternative Cuisine/Cake Design/Baking (Scholarship B)		25	25
	Creativity and Storytelling (TP Offer)	25		25
Total		175	200	375
3 rd Year Total		435	425	860
Overall Total			860	

SCHOLARSHIP UNITS

SCHOLARSHIP A: Language Selection
Communication in foreign language for cooking/pastry (select one language from CNQ)
SCHOLARSHIP B: Select one UFCD of 25h
Creative Cuisine
Alternative Cuisine
Cake Design
Basic Breadmaking Techniques



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