

# Restaurant and Bar Techniques

Access with the 9th Grade

Lectured in PT



## Career Opportunities

The Restaurant/Bar Technician is a professional qualified to plan, coordinate and carry out the restaurant and bar service, respecting hygiene and safety standards, in food and beverage establishments, integrated or not in hotel units.

## Main Activities

- Plan and prepare the restaurant/bar service, according to the hygiene and safety standards.
- Prepare and serve simple and complex beverages and cafeteria food and beverages.
- Run the restaurant, wine, and other beverage services.
- Carry out room and fruit art.
- Plan and execute the various special services.
- Control food costs and beverage costs.
- Collaborate in the preparation of restaurant, bar, and wine menus.

## 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 Restaurant and Bar 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 reference restaurants, hotel chains, and resorts in Portugal and abroad to carry out their internships.

## TUITION FEES

Course Value – Free



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

# 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	100
	English	40	35	75
	Physical Education	25	25	50
	Integration Area	40	35	75
	Information and Communication Technologies	25		25
<b>Total</b>		<b>180</b>	<b>145</b>	<b>325</b>
<b>Scientific Training</b>	Foreign Language II	45	30	75
	Geography	25	25	50
	Mathematics	40	35	75
<b>Total</b>		<b>110</b>	<b>90</b>	<b>200</b>
<b>Technological Training</b>	Customer assistance in restaurant/bar service		25	25
	Tourist information for customers		25	25
	Restaurant service	25	25	50
	Organization of restaurant service		25	25
	Kitchen service		25	25
	Preparation and execution of restaurant service		25	25
	Organization of bar service	25		25
	Preparation and service of breakfasts	25		25
	Preparation and service of cafeteria beverages		25	25
	The tourism sector	25		25
	Food hygiene and safety in hospitality and catering	25		25
	Occupational health and safety in hospitality and restaurant		25	25
	Hospitality and catering – Professional standards and ethics	25		25
<b>Total</b>		<b>150</b>	<b>200</b>	<b>350</b>
<b>1<sup>st</sup> Year Total</b>		<b>440</b>	<b>435</b>	<b>875</b>
<b>Practical Training in the Workplace</b>			<b>500</b>	
<b>Overall Total</b>			<b>1375</b>	

2<sup>nd</sup> YEAR

Component	Module /UFCD	Hours		Total
		1 <sup>st</sup> Sem	2 <sup>nd</sup> Sem	
Sociocultural Training	Portuguese	50	50	100
	English	35	40	75
	Physical Education	20	20	40
	Integration Area	40	35	75
	Information and Communication Technologies (school offer)	25		25
Total		170	145	315
Scientific Training	Foreign Language II	40	35	75
	Geography	25		25
	Mathematics	40	35	75
Total		105	70	175
Technological Training	Promotion of the establishment's gastronomic offer		25	25
	Execution of restaurant/bar service	25	25	50
	Carving art		25	25
	Preparation and service of simple beverages	25	25	50
	Preparation and service of bar compositions - Simple mixes		25	25
	Enology	25		25
	Menu and card development		25	25
	Supply management in catering	25		25
	Entrepreneurship and business ideas in hospitality and catering		25	25
	Accessible and inclusive tourism	25		25
	Communication in English in restaurant/bar	25	25	50
	Artistic techniques (Scholarship C)		25	25
Total		150	225	375
2 <sup>nd</sup> Year Total		425	440	865
Practical Training in the Workplace			500	
Overall Total			1365	

SCHOLARSHIP UNITS

SCHOLARSHIP C: Artistic techniques - Choose a 25h UFCD	
UFCD 4263 - Body and Movement	
UFCD 9643 - Dramatic Expression/Theater	
UFCD 9642 - Music	
UFCD 9840 - Creative Writing	

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 (school offer)	25	25	50
Total		180	180	360
Scientific Training	Foreign Language II	25	25	50
	Geography	25		25
	Mathematics	30	30	60
Total		80	55	135
Technological Training	À la carte service		25	25
	Table preparation		25	25
	Special restaurant services	50		50
	Preparation and service of bar compositions – Complex mixes	25		25
	Wine preparation	25		25
	Enogastronomy techniques		25	25
	Special bar techniques with entertainment		25	25
	Business plan	25	25	50
	Professional strategy and personal leadership		25	25
	Communication in foreign language in restaurant-bar (Scholarship A)	25	25	50
	Bar mixology/Light meals (Scholarship B)		25	25
	Creativity and storytelling	25		25
Total		175	200	375
3 <sup>rd</sup> Year Total		435	425	870
Overall Total			870	

SCHOLARSHIP UNITS
SCHOLARSHIP A: Language Choice
Communication in foreign language in restaurant/bar
SCHOLARSHIP B: Choose a 25h UFCD
Light meals
Advanced bar mixology





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