

Culinary Arts

Technological Specialisation Courses
Access with the 12th Grade



Career Opportunities

The Specialized Food Production and Management Technician is a professional qualified to plan, manage and coordinate work in the kitchen, collaborating with the F&B management service in the planning of menus and the calculation of costs.

Main Activities

- Plan and organize kitchen service
- Manage kitchen service operations and control kitchen service production costs
- Create and prepare bakery and pastry products related to the restaurant and catering industry
- Create and prepare kitchen recipes (traditional Portuguese cuisine, contemporary and modern cuisine, fast meal services, classic and international cuisine, new kitchen trends, and alternative cuisine)
- Organize and manage special kitchen services
- Create and develop new kitchen products
- Team management

Requirements

- High-school diploma (or legal equivalent in Portugal) or Vocational qualification level 4 diploma (European Qualifications Framework)
- Minimum B2 English level (Council of Europe standard), to be assessed through a written test

Further studies

With this training students are granted credit units (ECTS) recognized under the Bologna Process, enabling students to pursue further training in related areas at several Universities and Higher Education Centers

Schools of Turismo de Portugal have established protocols with different national and international higher education institutions.

Structure

2 Semesters + 1 curricular internship + Induction Programme (150h).

The Culinary Arts Programme is a 1 year (full-time) course, consisting of two semesters, including a 3-month internship. Students have the opportunity to select top restaurants, hotel chains, and resorts in Portugal and abroad to do their training.

Induction Program

Induction Programme (150h) consists of a beginner-level training programme aimed at students with no previous training or experience in the area.

TUITION FEES

annual value of the fee 1.500€ Installments payment
150€ x 10 months



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- Porto
- Lisboa
- Estoril
- V. R. Sto. António

INDUCTION PROGRAM

	Total
Food & Beverage Management	20
Cooking Techniques	130
Total	150

1st Semester

Course Category	Course	Contact Hours		
		Classroom	Practice	Total
Generic and Scientific	English	25		25
	Creativity & Personal Development		25	25
	Business Initiative & Entrepreneurship	10	15	25
Generic and Scientific Total		35	40	75
Technological	Foreign Language II for Culinary Arts	10	15	25
	Company Ethics & Business Protocol	25		25
	Information Technologies – Introduction to Management		25	25
	Health & Safety – Culinary Arts	25		25
	Food & Beverage Management – Cost Control		50	50
	Produce & Deliveries Technology		25	25
	Gastronomy – History & Culture	25		25
	Traditional Portuguese Cuisine		50	50
	Regional Portuguese Cuisine		50	50
	Fast Meals & Contemporary Cuisine		50	50
	Traditional Portuguese Pastry		50	50
	Bread Production for Food Service		25	25
Technological Total		85	340	425
Overall Total		120	380	500

2nd Semester

Course Category	Course	Contact Hours		
		Classroom	Practice	Total
Generic and Scientific	English	25		25
	English Language – Communication Skills	10	15	25
	Entrepreneurship – Business Planning	10	15	25
Generic and Scientific Total		45	30	75
Technological	Foreign Language II – Culture & Traditions	10	15	25
	Arts		25	25
	Sustainable & Responsible Tourism	25		25
	Leadership & Career Management	25		25
	Digital Marketing in Tourism	10	15	25
	Food & Beverage Management		50	50
	Oenogastronomy		25	25
	Food Research & Development		25	25
	Classical & International Pastry		50	50
	Classical & International Cuisine		50	50
	Culinary Trends		25	25
	New Cuisines		25	25
	Catering & Special Events		50	50
Technological Total		70	355	425
Overall Total		120	380	500
Company Training	Curricular Internship			500



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