



escolas

Culinary Arts

Technological Specialisation Courses

Access with the 12th Grade

Lectured in EN



Career Opportunities

The Specialist Technician in Culinary Arts 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 confectionary 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

- 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

Course fee €1.500 Payment of €150x10 monthly instalments



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- Porto
- Lisboa
- Estoril

CURRICULAR PLAN

INDUCTION PROGRAM

Topics	Hours
Food & Beverage Management	20
Cooking Techniques	130
Total	150

1st Semester

Component	Module	Hours
Generic and Scientific Training	English	25
	Creativity & Personal Development	25
	Business Initiative & Entrepreneurship	25
Total		75
Technological Training	Foreign Language II for Culinary Arts	25
	Company Ethics & Business Protocol	25
	Information Technologies – Introduction to Management	25
	Health & Safety – Culinary Arts	25
	Food & Beverage Management – Cost Control	50
	Produce & Deliveries Technology	25
	Gastronomy – History & Culture	25
	Traditional Portuguese Cuisine	50
	Regional Portuguese Cuisine	50
	Fast Meals & Contemporary Cuisine	50
	Traditional Portuguese Pastry	50
	Bread Production for Food Service	25
Total		425
1st Semester Total		500

2nd Semester

Component	Module	Hours
Generic and Scientific Training	English	25
	English Language – Communication Skills	25
	Entrepreneurship – Business Planning	25
	Total	75
Technological Training	Foreign Language II – Culture & Traditions	25
	Arts	25
	Sustainable & Responsible Tourism	25
	Leadership & Career Management	25
	Digital Marketing in Tourism	25
	Food & Beverage Management	50
	Oenogastronomy	25
	Food Research & Development	25
	Classical & International Pastry	50
	Classical & International Cuisine	50
	Culinary Trends	25
	New Cuisines	25
	Catering & Special Events	50
	Total	425
2nd Semester Total		500
Company Training	Curricular Internship	500



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