



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

1st Semester

Course Category	Competence Unit	Hours
Generic and Scientific	Communicate and interact in a professional context	50
	Use spreadsheets to record, analyse and monitor data	25
Total		75
Technological	Use basic cooking techniques	50
	Prepare and make basic culinary dishes	50
	Prepare and make basic pastries	50
	Design and cook traditional and regional Portuguese cuisine	50
	Monitor kitchen service management	50
	Implement the marketing plan in food and beverage establishments	25
	Take action in emergency situations in hotels and restaurants	25
	Implement sustainable practices in hotels and restaurants	25
	Interact in English in the kitchen management and production service	25
	Prepare and make bakery products for restaurants	25
	Implement and monitor the application of food hygiene and safety standards	25
	Implement the principles of nutrition and dietetics	25
Total		425
1st Semester Total		500

2nd Semester

Course Category	Competence Unit	Hours
Generic and Scientific	Develop personal and creative skills	25
	Create and develop business ideas	50
Total		75
Technological	Design and cook international cuisine	50
	Use new cooking techniques	50
	Plan and organise the kitchen service	50
	Manage kitchen service operations	50
	Manage and organise special kitchen services	50
	Coordinate teams in hotels and restaurants	25
	Implement the marketing plan in food and beverage establishments	25
	Implement an ESG (Environmental, Social and Governance) management system	50
	Interact in English in the kitchen management and production service	25
	Design and make plant-based cuisine	25
	Create and develop gastronomic products	25
Total		425
2nd Semester Total		500
Company Training	Curricular Internship	500



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