

Food and Beverage Management

Technological Specialisation Courses
Access with the 12th Grade



Career Opportunities

The Specialized Food and Beverage Management Technician is a professional qualified to plan, direct and coordinate the work of the restaurant and beverage service (F&B) in catering and beverage establishments, whether part of hotel units or not, guaranteeing the quality of customer service and the optimization of the resources and the maximization of the profitability.

Main Activities

- Plan, coordinate and organize the food and beverage unit/service (F&B)
- Manage, control and analyse the financial results of the food and beverage unit/service (F&B)
- Plan and coordinate the preparation of lists and menus and calculate the associated costs
- Define and implement the commercial policy of the food and beverage unit/service (F&B)
- 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 Food and Beverage Management Programme is a 1 year (full-time) course, consisting of two semesters, including a 3-month internship. Students can select top restaurants, hotel chains, and resorts in Portugal and abroad to do their internship.

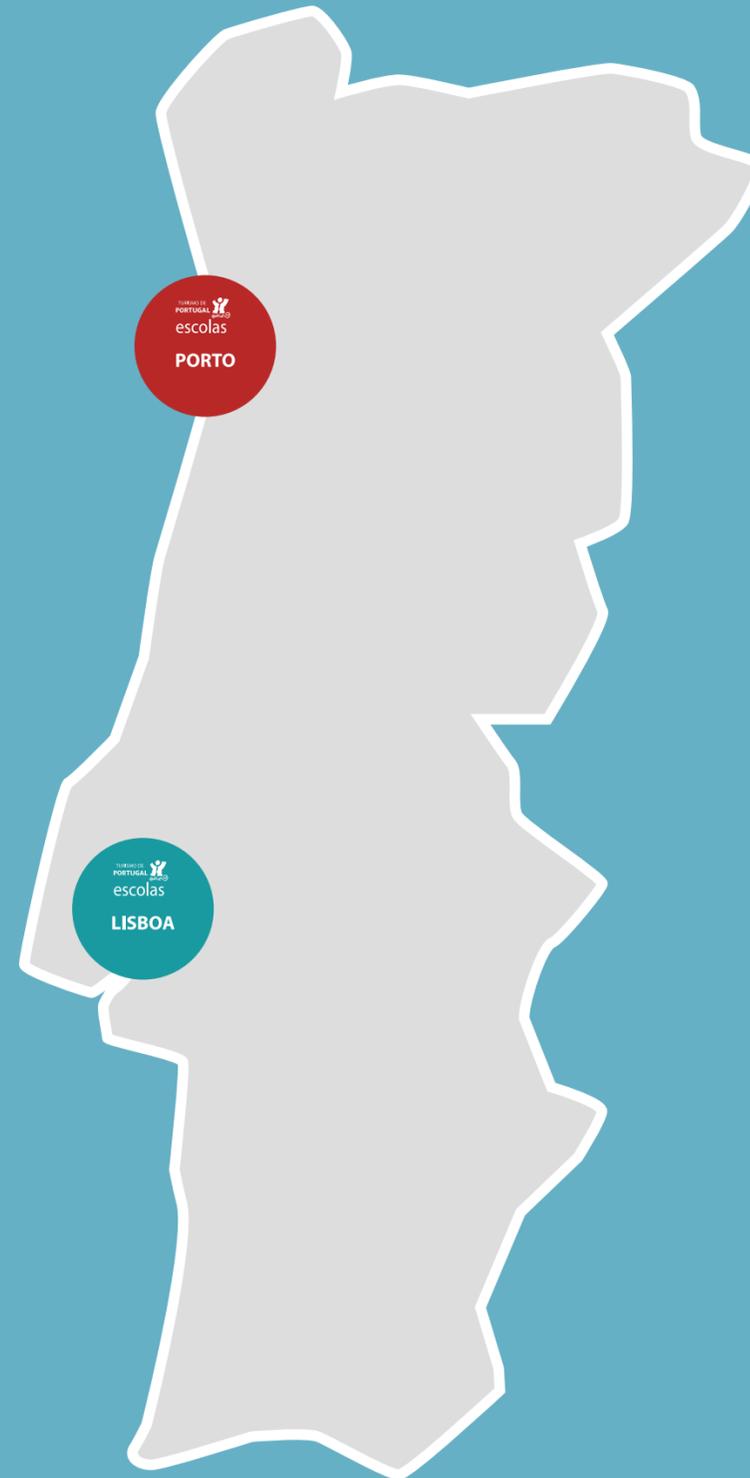
Induction Program

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

TUITION FEES

Annual value of the fee 1.200€ Installments payment
120€ x 10 months

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- Porto
- Lisboa

INDUCTION PROGRAM

	Total
Tourism & Hospitality	20
Communication Skills & Storytelling	20
Food & Beverage Management	30
Food & Beverage Service	80
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 Applied to Food & Beverage Management	10	15	25
	Ethics & International Business Protocol	10	15	25
	Information Technologies – Introduction to Management		25	25
	Leadership, Management & Team Motivation	10	15	25
	Accessible Tourism	10	15	25
	Hygiene & Safety – Food & Beverage	25		25
	Food & Beverage Trends		25	25
	Food & Beverage Management – Cost Control		50	50
	Food & Beverage Service Planning		25	25
	Food & Beverage Service		50	50
	Beverage Theory	25		25
	Beverage Service		25	25
	Oenology		25	25
	Wine Service		25	25
	Menu Planning & Engineering		25	25
Technological Total		90	335	425
Overall Total		125	375	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
	Staffing & Career Management	25		25
	Tourism & Digital Marketing	20	30	50
	Information Technologies – Food & Beverage Management		25	25
	Economic & Financial Analysis in Hospitality	20	30	50
	Food & Beverage Management		50	50
	Oenogastronomy		25	25
	Food & Beverage Service Management		50	50
	Mixology & Bartending		50	50
	Tourism Events Management	10	15	25
Technological Total		110	315	425
Overall Total		155	345	500
Company Training	Curricular Internship			500



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