

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

Course fee €1.200 Payment of €120x10 monthly instalments



formacao@turismodeportugal.pt



- Porto
- Lisboa



CURRICULAR PLAN

INDUCTION PROGRAM

Topics	Hours
Tourism & Hospitality	15
Communication Skills & Storytelling	15
English	20
Food & Beverage Management	20
Food & Beverage Service	80
	Total 150

1st Semester

Component	Module		Hours
Generic and Scientific Training	English language		25
	Personal and Creativity Development		25
	Business Initiative and Entrepreneurship		25
		Total	75
	Foreign Language II for food and beverage management		25
	Business ethics and protocol		25
	Computer applications – introduction to F&B management		25
	Leadership, management and team motivation		25
	Accessible Tourism		25
Technological	Hygiene and safety in food the industry		25
	Food and beverage trends		25
	Food and beverage management – management control		50
	Organisation of the food and beverage service		25
	Execution of the food and beverage service		50
	Bar theory – classification of beverages		25
	Bar service – execution techniques		25
	Oenology		25
	Organisation of the wine service		25
	Menu engineering		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
	ene	ic and cien i c To a	75
Technological Training	Foreign Language II – Culture & Traditions		25
	Arts		25
	Sustainable & Responsible Tourism		25
	Staffing & Career Management		25
	Tourism & Digital Marketing		50
	Information Technologies – Food & Beverage Management		25
	Economic & Financial Analysis in Hospitality		50
	Food & Beverage Management		50
	Oenogastronomy		25
	Food & Beverage Service Management		50
	Mixology & Bartending		50
	Tourism Events Management		25
		Total	425
		2 nd Semester Total	500
Company Training		Curricular Internship	500



escolas.turismodeportugal.pt