

escolas

Food and Beverage Management

Technological Specialisation Courses

Access with the 12th Grade

Lectured in EN



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

This training offer allows for the continuation of studies towards higher education in a related area, establishing the connection between the training of intermediate-level professionals, the recognition of knowledge and skills, and the completion of a higher education cycle.

The Schools of Tourism in Portugal therefore have agreements with several 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

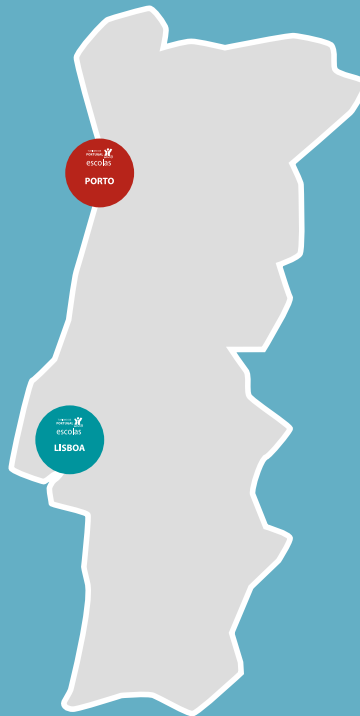
Induction Programme (150h) consists of a training beginner level programme aimed at students with no previous training or experience in the area.

TUITION FEES

Course fee €1.200 Payment of €120x10 monthly instalments



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- Porto
- Lisboa

CURRICULAR PLAN

INDUCTION PROGRAM

Topics	Hours
Introduction to Catering	40

1st Semester

Component	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	Manage restaurant service operations	50
	Manage bar service operations	50
	Coordinate the wine service	50
	Monitor food and beverage service management	50
	Implement the marketing plan in food and beverage establishments	25
	Customer service and complaints management	25
	Take action in emergency situations in hotels and restaurants	25
	Implement sustainable practices in hotels and restaurants	25
	Promote ethical and social responsibility in tourism	25
	Interact in English in the food and beverage service	25
	Implement and monitor the application of food hygiene and safety standards	25
	Interact in a foreign language in the food and beverage service	25
	Manage circular practices in hotels and restaurants	25
Total		425
1st Semester Total		500

2nd Semester

Component	Competence Unit	Hours
Generic and Scientific	Develop personal and creative skills	25
	Create and develop business ideas	50
Total		75
Technological	Plan and organise the restaurant and bar service	50
	Manage and organise special services	50
	Monitor the production costs of the food and beverage service	50
	Draw up and monitor the operating and cash budgets	50
	Coordinate teams in hotels and restaurants	25
	Implement the marketing plan in food and beverage establishments	25
	Food and wine pairing	25
	Implement an ESG (Environmental, Social and Governance) management system	50
	Interact in English in the food and beverage service	25
	Interact in a foreign language in the food and beverage service	25
	Optional Credit Unit 1	50
Total		425
2nd Semester Total		500
Company Training	Curricular Internship	500

Optional Credit Unit 1

Plan and organise events

Prepare drinks using classical, advance and molecular mixology techniques



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