

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 (40h).

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

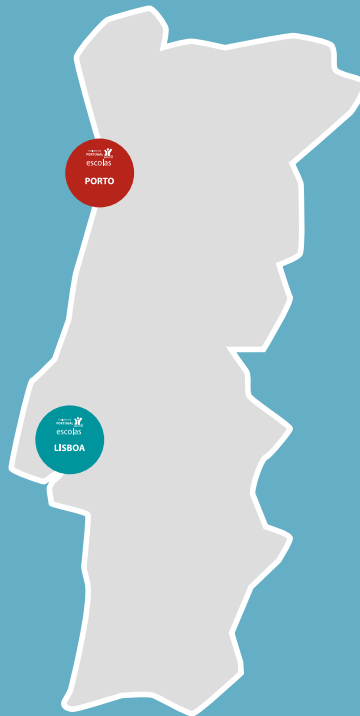
Induction Programme (40h) consists of a training beginner level programme aimed at students with no previous training or experience in the area.

## TUITION FEES

Course fee €1.200 Payment of €120x10 monthly instalments



[formacao@turismodeportugal.pt](mailto:formacao@turismodeportugal.pt)



- Porto
- Lisboa

## CURRICULAR PLAN

### INDUCTION PROGRAM

| Topics                   | Hours |
|--------------------------|-------|
| Introduction to Catering | 40    |

## 1st Semester

| Component                            | Competence Unit                                                            | Hours      |
|--------------------------------------|----------------------------------------------------------------------------|------------|
| <b>Generic and Scientific</b>        | Communicate and interact in a professional context                         | 50         |
|                                      | Use spreadsheets to record, analyse and monitor data                       | 25         |
| <b>Total</b>                         |                                                                            | <b>75</b>  |
| <b>Technological</b>                 | Manage restaurant service operations                                       | 50         |
|                                      | Manage bar service operations                                              | 50         |
|                                      | Coordinate the wine service                                                | 50         |
|                                      | Draw up and monitor the operating and cash budgets                         | 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         |
|                                      | Food and wine pairing                                                      | 25         |
| <b>Total</b>                         |                                                                            | <b>425</b> |
| <b>1<sup>st</sup> Semester Total</b> |                                                                            | <b>500</b> |

## 2nd Semester

| Component                            | Competence Unit                                                           | Hours      |
|--------------------------------------|---------------------------------------------------------------------------|------------|
| <b>Generic and Scientific</b>        | Develop personal and creative skills                                      | 25         |
|                                      | Create and develop business ideas                                         | 50         |
| <b>Total</b>                         |                                                                           | <b>75</b>  |
| <b>Technological</b>                 | 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         |
|                                      | Monitor food and beverage service management                              | 50         |
|                                      | Coordinate teams in hotels and restaurants                                | 25         |
|                                      | Implement the marketing plan in food and beverage establishments          | 25         |
|                                      | Manage circular practices in hotels and restaurants                       | 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         |
| <b>Total</b>                         |                                                                           | <b>425</b> |
| <b>2<sup>nd</sup> Semester Total</b> |                                                                           | <b>500</b> |
| <b>Company Training</b>              | Curricular Internship                                                     | <b>500</b> |

### Optional Credit Unit 1

Plan and organise events

Prepare drinks using classical, advance and molecular mixology techniques





[escolas.turismodeportugal.pt](https://escolas.turismodeportugal.pt)