

escolas

# Pastry and Bakery Arts

Technological Specialisation Courses

Access with the 12th Grade

Lectured in EN





## Career Opportunities

The Pastry and Bakery Management and Production Specialist is the professional qualified to plan, direct and coordinate pastry production work and collaborate with the catering and beverage (F&B) management service in structuring menus and in the process of calculating costs.

## Main Activities

- Planning and organising the pastry and bakery service
- Carry out management control and control production costs for the pastry and bakery service
- Designing and making bakery products and new trends
- Designing and making pastry products (conventual and traditional Portuguese sweets, dry cakes, dessert pastries, classic and international pastries, bonbons, festive pastries, artistic pastries, savoury pastries)
- Developing and designing new pastry and bakery products
- Managing 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 Pastry and Bakery Management 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

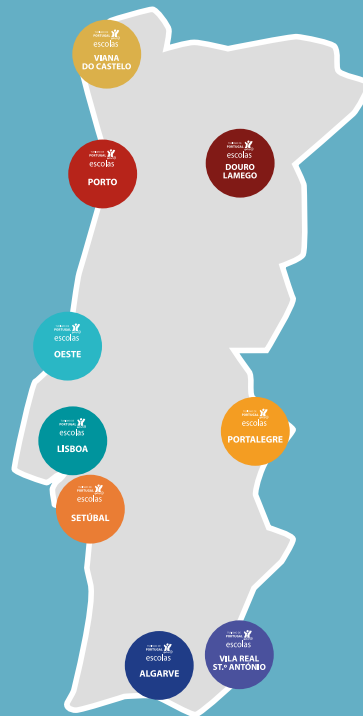
Induction Programme (150h) consists of a beginner-level training programme aimed at students with no previous training or experience in the area.

## TUITION FEES

Course fee €1.200 Payment of €120x10 monthly instalments



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



- Viana do Castelo
- Porto
- Douro-Lamego
- Oeste
- Portalegre
- Lisboa
- Setúbal
- Algarve
- V. R. St. António

## CURRICULAR PLAN

### INDUCTION PROGRAM

Topics	Hours
Food & Beverage Management	20
Cooking Techniques	130
Total	

## 1st Semester

Component	Module	Hours
<b>Generic and Scientific Training</b>	English	25
	Creativity & Personal Development	25
	Business Initiative & Entrepreneurship	25
<b>Total</b>		<b>75</b>
<b>Technological Training</b>	Foreign Language II for Culinary Arts	25
	Company Ethics & Business Protocol	25
	Information Technologies – Introduction to Management	25
	Health & Safety – Culinary Arts	25
	Food & Beverage Management – Cost Control	50
	Produce & Deliveries Technology	25
	Gastronomy – History & Culture	25
	Traditional Portuguese Cuisine	50
	Regional Portuguese Cuisine	50
	Fast Meals & Contemporary Cuisine	50
	Traditional Portuguese Pastry	50
	Bread Production for Food Service	25
<b>Total</b>		<b>425</b>
<b>1<sup>st</sup> Semester Total</b>		<b>500</b>

## 2nd Semester

Component	Module	Hours
<b>Generic and Scientific Training</b>	English	25
	English Language – Communication Skills	25
	Entrepreneurship – Business Planning	25
	<b>Total</b>	<b>75</b>
<b>Technological Training</b>	Foreign Language II – Culture & Traditions	25
	Arts	25
	Sustainable & Responsible Tourism	25
	Leadership & Career Management	25
	Digital Marketing in Tourism	25
	Food & Beverage Management	50
	Oenogastronomy	25
	Food Research & Development	25
	Classical & International Pastry	50
	Classical & International Cuisine	50
	Culinary Trends	25
	New Cuisines	25
	Catering & Special Events	50
	<b>Total</b>	<b>425</b>
<b>2<sup>nd</sup> Semester Total</b>		<b>500</b>
<b>Company Training</b>	Curricular Internship	500





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