

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

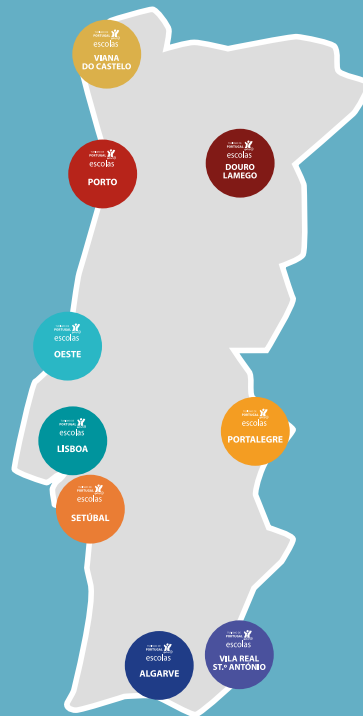
Induction Programme (150h) consists of a beginner-level training programme aimed at students with no previous training or experience in the area.

TUITION FEES

Course fee €1.200 Payment of €120x10 monthly instalments



formacao@turismodeportugal.pt



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

CURRICULAR PLAN

INDUCTION PROGRAM

Topics	Hours
Bakery and pastry-making basics	40

1st Semester

Component	Competence Unit	Hours
Generic and Scientific Training	Communicate and interact in a professional context	50
	Use spreadsheets to record, analyse and monitor data	25
	Total	75
Technological Training	Design and make traditional and regional Portuguese pastry products	50
	Design and prepare dessert pastry products	50
	Design and make traditional and regional dry pastry products	50
	Design and prepare bakery products	50
	Manage pastry-making and bakery service operations	50
	Monitor pastry-making and bakery management	50
	Implement the marketing plan in food and beverage establishments	25
	Take action in emergency situations in hotels and restaurants	25
	Implement sustainable practices in hotels and restaurants	25
	Interact in English in the pastry-making and bakery management and production service	25
	Implement and monitor the application of food hygiene and safety standards	25
Total		425
1st Semester Total		500

2nd Semester

Component	Competence Unit	Hours
Generic and Scientific Training	Develop personal and creative skills	25
	Create and develop business ideas	50
	Total	75
Technological Training	Design and prepare chocolate pastry products	50
	Design and prepare international pastry products	50
	Manage, organise and execute special pastry-making services	50
	Plan and organise bakery and pastry-making service operations	50
	Coordinate teams in hotels and restaurants	25
	Implement the marketing plan in food and beverage establishments	25
	Implement an ESG (Environmental, Social and Governance) management system	50
	Interact in English in the pastry-making and bakery management and production service	25
	Design and prepare plant-based pastry products	25
	Design and make fine-dining desserts	50
	Implement the principles of nutrition and dietetics	25
Total		425
2nd Semester Total		500
Company Training	Curricular Internship	500



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