



Curricular Plan 2023

TECHNOLOGICAL SPECIALIZATION PROGRAMME – LEVEL 5 –

CULINARY ARTS



CULINARY ARTS

INDUCTION PROGRAM

Total	
Food & Beverage Management	20
Cooking Techniques	130
Total	150

TECHNOLOGICAL SPECIALIZATION PROGRAM

Course Category	Course	Contact Hours			ECTS Credit
		Classroom	Practice	Total	
Generic and Scientific	English.....	25		25	1½
	Creativity & Personal Development.....		25	25	1½
	Business Initiative & Entrepreneurship.....	10	15	25	1½
	Generic and Scientific Total	35	40	75	4½
Technological	Foreign Language II for Culinary Arts.....	10	15	25	1½
	Company Ethics & Business Protocol.....	25		25	1½
	Information Technologies – Introduction to Management.....		25	25	1½
	Health & Safety – Culinary Arts.....	25		25	1½
	Food & Beverage Management – Cost Control.....		50	50	3
	Produce & Deliveries Technology.....		25	25	1½
	Gastronomy – History & Culture.....	25		25	1½
	Traditional Portuguese Cuisine.....		50	50	3
	Regional Portuguese Cuisine.....		50	50	3
	Fast Meals & Contemporary Cuisine.....		50	50	3
	Traditional Portuguese Pastry.....		50	50	3
	Bread Production for Food Service.....		25	25	1½
	Technological Total	85	340	425	25½
	Overall Total	120	380	500	30

Company Training	Curricular Internship.....		500	500	18
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Course Category	Course	Contact Hours			ECTS Credit
		Classroom	Practice	Total	
Generic and Scientific	English.....	25		25	1½
	English Language – Communication Skills.....	10	15	25	1½
	Entrepreneurship – Business Planning.....	10	15	25	1½
	Generic and Scientific Total	45	30	75	4½
Technological	Foreign Language II – Culture & Traditions ^B	10	15	25	1½
	Arts ^C		25	25	1½
	Sustainable & Responsible Tourism.....	25		25	1½
	Leadership & Career Management.....	25		25	1½
	Digital Marketing in Tourism.....	10	15	25	1½
	Food & Beverage Management.....		50	50	3
	Oenogastronomy.....		25	25	1½
	Food Research & Development.....		25	25	1½
	Classical & International Pastry.....		50	50	3
	Classical & International Cuisine.....		50	50	3
	Culinary Trends.....		25	25	1½
	New Cuisines.....		25	25	1½
	Catering & Special Events.....		50	50	3
	Technological Total	70	355	425	25½
	Overall Total	115	385	500	30