

ACADEMIC CURRICULUM

Additional Training Programme

SEMESTER ONE					
Course Category	Course	Contact Hours			ECTS Credit
		Classroom	Practice	Total	
Semester Induction – 5 days					
Generic and Scientific	Introduction to French.....	10	15	25	1½
	Communication Skills & Storytelling.....	10	15	25	1½
	Intrapreneurship.....	25		25	1½
Generic and Scientific Total		45	30	75	4½
Technological	English – Levelling.....	20	30	50	3
	Hospitality & Customer Service.....	10	15	25	1½
	Information Technologies.....		25	25	1½
	Labour Rules & Regulations.....	25		25	1½
	Accounting.....	10	15	25	1½
	Tourism.....	10	15	25	1½
	Introduction to Food & Beverage Management.....		50	50	3
	Cuisine & Pastry Theory.....	25		25	1½
	Cuisine.....		25	25	1½
	Food & Beverage Service Theory.....	25		25	1½
	Food & Beverage Service Fundamentals.....		50	50	3
	Beverage Theory Fundamentals.....	25		25	1½
	Beverage Service Fundamentals.....		25	25	1½
Accommodation Theory.....	25		25	1½	
Technological Total		175	250	425	25½
Overall Total		220	280	500	30

Level V Programme

SEMESTER TWO					
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 Applied to Food & Beverage Management.....	10	15	25	1½
	Information Technologies – Introduction to Management.....	10	15	25	1½
	Hygiene & Safety – Food & Beverage.....		25	25	1½
	Food & Beverage Management – Cost Control.....	10	15	25	1½
	Food & Beverage Service Planning.....	10	15	25	1½
	Food & Beverage Service.....	25		25	1½
	Beverage Theory.....		25	25	1½
	Beverage Service.....		50	50	3
	Oenology.....		25	25	1½
	Wine Service.....		25	25	1½
Menu Planning & Engineering.....	25		25	1½	
Technological Total		90	235	325	19½
Overall Total		125	275	400	24

Company Training	Curricular Internship.....		500	500	18
-------------------------	----------------------------	--	------------	------------	-----------

SEMESTER THREE					
Course Category	Course	Contact Hours			ECTS Credit
		Classroom	Practice	Total	
Generic and Scientific	English.....	25		25	1½
	Portuguese 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.....	10	15	25	1½
	Arts.....		25	25	1½
	Ethics & International Business Protocol.....	10	15	25	1½
	Sustainable & Responsible Tourism.....	25		25	1½
	Staffing & Career Management.....	25		25	1½
	Tourism & Digital Marketing.....	20	30	50	3
	Food & Beverage Trends.....		25	25	1½
	Information Technologies – Food & Beverage Management.....		25	25	1½
	Leadership, Management & Team Motivation.....	10	15	25	1½
	Accessible Tourism.....	10	15	25	1½
	Economic & Financial Analysis in Hospitality.....	20	30	50	3
	Food & Beverage Management.....		50	50	3
	Oenogastronomy.....		25	25	1½
	Food & Beverage Service Management.....		50	50	3
Mixology & Bartending.....		50	50	3	
Tourism Events Management.....	10	15	25	1½	
Technological Total		140	385	525	31½
Overall Total		185	415	600	36

Request and functioning authorization by ordinance nº 2790/2018, of March 19th