

R21587



**Requerimento para Creditação de Competências**

Nome completo do aluno: Tomás Valente Martins Dias  
 Nº: 10020 Curso: Procedimento Operacional em Restauração Regime: PL

Data: 14/11/2019

Formação realizada ou experiência adquirida	Tipo *	ECTS **	Clas. ***	Unidades Curriculares solicitadas para creditação na ESHTe	ECTS
• Mobilidade Macau (EFT)		3.0	D	• Gestão de Recursos Humanos	5.0
• Human Resources Management					
•					
•					
•					
•					
•					
•					
Total				Total	

- \* A – formação realizada no âmbito de outros ciclos de estudos superiores em estabelecimentos de ensino superior nacionais ou estrangeiros, quer a obtida no quadro da organização decorrente do Processo de Bolonha, quer a obtida anteriormente
- B – Formação realizada no âmbito dos cursos de especialização tecnológica ou dos cursos técnicos superiores profissionais, nos termos fixados pelos respetivos diplomas
- C – Experiência profissional
- D – Outras formações ou conteúdos não abrangidos pelas alíneas anteriores

\*\* Aplicável aos tipos A e B  
 \*\*\* Aplicável apenas ao tipo A

(A preencher pelos Serviços Académicos da ESHTe) Documentos entregues:
• <u>REGISTO ACADÉMICO MOBILIDADE DE MACAU</u>
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Os documentos entregues são originais ou cópias autenticadas e correspondem à totalidade das formações ou habilitações invocadas

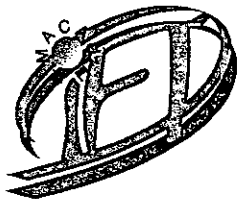
Os documentos entregues revelam as seguintes insuficiências:  
 :

Pelos Serviços Académicos da ESHTe

ARL

Declaro conhecer a legislação e a regulamentação da ESHTe em vigor sobre creditação de competências.

Tomás Valente Martins Dias  
 O aluno



### Academic Report

<b>Student ID:</b>	S179514	<b>Admission Date:</b>	16 January 2018
<b>Student Name:</b>	Tomás Valença Martins Dias	<b>Medium of Instruction:</b>	English
<b>Programme:</b>	Bachelor of Arts in Culinary Arts Management	<b>Year of Study:</b>	4
<b>Academic Year:</b>	2017/18	<b>Semester:</b>	2

Course Code	Course Title	Credits	Grade
ACCT113	ACCOUNTING AND BUDGET MANAGEMENT	3.0	F
ECON111	ECONOMICS	3.0	F
HCUL113	FOOD PRODUCT KNOWLEDGE II	3.0	B+
HCUL213	QUANTITY FOOD PRODUCTION	3.0	F
HCUL411	KITCHEN AND RESTAURANT DESIGN	3.0	F
HCUL414	CONTEMPORARY ISSUES IN CULINARY ARTS	3.0	C-
MGMT312	HUMAN RESOURCES MANAGEMENT	3.0	D

Term Credit Earned : 9.0

Term GPA : 0.86

Professional Conduct Scheme: C-

Description: Professional Conduct Scheme (PCS) reflects a student's level of professionalism and adherence to standards related to work excellence, attitude and general conduct. These standards are set by the Institute in consultation with its industry partners who provide internship or practicum opportunities for students of the Institute.

Interpretation: From academic year 2002/03 to 2006/07, each student began every academic year with 500 points in PCS. Points were deducted as demerits throughout the year if a student was observed not to be adhering to the Institute's pre-defined standards of work excellence, attitude and general conduct. These standards pertain to issues such as punctuality, grooming and discipline, among others. From 2007/08 onwards, PCS for each student is reflected as letter grade which corresponds to an average score of the total PCS marks the student has received from all his/her teachers in a particular academic year.

\*\*\* End of Record \*\*\*

#### 1. Grade Point System

A = 4.0 (Superlative)	C = 2.0 (Median)	W = Withdrawn
A- = 3.7	C- = 1.7	X = Exempted
B+ = 3.3	D+ = 1.3	DX = Deferred Result
B = 3.0 (Very Good)	D = 1.0 (Pass)	DR = Dropped Course
B- = 2.7	F = 0 (Fail)	P = Pass
C+ = 2.3	I = Incomplete	

Under the course "Practicum", students are classified into one of the four categories as follows:

1. Distinction 2. Credit 3. Pass 4. Fail

#### 2. Grade Point Average

$$\text{GPA} = \frac{\text{Total weighted points for courses taken}}{\text{Total credit units enrolled}}$$

$$\text{Weighted points} = \text{Grade points} \times \text{Credit units}$$



Chu Chan Weng  
Head of Technical and Academic Support Division

28 June 2018

Official Stamp