ESCOLA SUPERIOR DE HOTELARIA E TURISMO DO ESTORIL

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Curriculum - Cookery and Food Production

1st Semester	Hours (Total)	Hours (Weekly)	ECTS	Scientific Area	Mandatory/Optional
Culinary Arts – Cooking I	84	4	3	Hospitality and Catering	Mandatory
Culinary Arts – Baking	112	4	4	Hospitality and Catering	Mandatory
Foreign Language I - (Spanish / French / English)	84	2	3	Arts, Humanities and Foreign Languages	Mandatory
Food Chemistry I	168	4	6	Health, Food Technology and Science	Mandatory
Introduction to Tourism	112	2	4	Tourism and Leisure	Mandatory
Food and Gastronomy History	140	2	5	Arts, Humanities and Foreign Languages	Mandatory
Food Physiology	112	2	4	Health, Food Technology and Science	Mandatory
Methodology Seminar*	28	2	1	Social Sciences	Mandatory

2nd Semester	Hours (Total)	Hours (Weekly)	ECTS	Scientific Area	Mandatory/Optional
Culinary Arts – Cooking II	112	4	4	Hospitality and Catering	Mandatory
Culinary Arts – Pastry	84	4	3	Hospitality and Catering	Mandatory
Foreign Language II - (Spanish / French / English)	84	2	3	Arts, Humanities and Foreign Languages	Mandatory
Nutrition	140	2	5	Health, Food Technology and Science	Mandatory
Food Chemistry II	168	4	6	Health, Food Technology and Science	Mandatory
Technology and Information Systems	112	3	4	Information Sciences and Informatics	Mandatory
Business Management	140	3	5	Business Sciences	Mandatory

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3rd Semester	Hours (Total)	Hours (Weekly)	ECTS	Scientific Area	Mandatory/Optional
Culinary Arts – Cooking and Portuguese Desserts	168	8	6	Hospitality and Catering	Mandatory
General Accounting	112	3	4	Business Sciences	Mandatory
Oenogastronomy	112	3	4	Hospitality and Catering	Mandatory
Food and Beverage Management	112	3	4	Hospitality and Catering	Mandatory
Food Microbiology I	168	4	6	Health, Food Technology and Science	Mandatory
Animal and Vegetal Production	84	2	3	Health, Food Technology and Science	Mandatory

4th Semester	Hours (Total)	Hours (Weekly)	ECTS	Scientific Area	Mandatory/Optional
Culinary Arts – European Gastronomy	168	8	6	Hospitality and Catering	Mandatory
Management Accounting	112	3	4	Business Sciences	Mandatory
Food Microbiology II	168	4	6	Health, Food Technology and Science	Mandatory
Food Technology I	168	4	6	Health, Food Technology and Science	Mandatory
Gastronomy and Art	84	2	3	Arts, Humanities and Foreign Languages	Mandatory
Work Placement I	224		8	Hospitality and Catering	Mandatory

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5th Semester	Hours (Total)	Hours (Weekly)	ECTS	Scientific Area	Mandatory/Optional
Culinary Arts – World Gastronomy	168	8	6	Hospitality and Catering	Mandatory
Ethics and Social Responsibility	84	2	3	Social Sciences	Mandatory
Human Resources Management	140	3	5	Business Sciences	Mandatory
Hygiene and Food Safety	140	3	5	Health, Food Technology and Science	Mandatory
Facilities and Equipment	112	2	4	Hospitality and Catering	Mandatory
Food Technology I	168	4	6	Health, Food Technology and Science	Mandatory

6th Semester	Hours (Total)	Hours (Weekly)	ECTS	Áreas Científicas	Mandatory/Optional
Culinary Arts – Dietetics	168	8	6	Hospitality and Catering	Mandatory
Dietetics	140	3	5	Health, Food Technology and Science	Mandatory
Marketing for Cookery	140	2	5	Business Sciences	Mandatory
Financial Analysis and Management	112	2	4	Business Sciences	Mandatory
Cookery Systems	84	2	3	Information Sciences and Informatics	Mandatory
Work Placement II	224		8	Hospitality and Catering	Mandatory