## Estoril Higher Institute for Tourism and Hotel Studies

MASTERS DEGREE IN FOOD QUALITY AND SAFETY IN COOKERY AND CATERING - 1ST YEAR									
	Hours (Total)	Contact Hours	ECTS	Scientific Area	Mandatory/ Optional				
MODULE - CATERING									
Gastronomy and Culinary Arts	168	146	6	Application Techniques and Technologies	Mandatory				
Food and Beverage Management	56	44	2	Application Techniques and Technologies	Mandatory				
Facilities and Equipment	57	44	2	Application Techniques and Technologies	Mandatory				
MODULE - HYGIENE AND FOOD SAFETY									
Management Systems in Food Safety	140	88	5	Health and Food Sciences	Mandatory				
Food and Health	140	88	5	Health and Food Sciences	Mandatory				
Hygiene, Safety and Health at Work	140	88	5	Health and Food Sciences	Mandatory				
Epidemiology and Public Health	140	88	5	Health and Food Sciences	Mandatory				
Analytical Control	140	88	5	Health and Food Sciences	Mandatory				
MODULE - FOOD QUALITY									
Quality in Cookery and Catering	140	88	5	Health and Food Sciences	Mandatory				
Planning and Development of New Food Products	140	88	5	Health and Food Sciences	Mandatory				
Quality Models, Systems and Tools	140	88	5	Health and Food Sciences	Mandatory				

Auditing and Certification

## MASTERS DEGREE IN FOOD QUALITY AND SAFETY IN COOKERY AND CATERING - 1ST YEAR Hours (Total) Scientific Area Mandatory/ Optional **Contact Hours ECTS MODULE - FOOD QUALITY** Health and Food Quality in Cookery and Catering 140 88 5 Mandatory Sciences Health and Food Planning and Development of New Food Products 140 88 5 Mandatory Sciences Health and Food Quality Models, Systems and Tools 140 88 5 Mandatory Sciences Health and Food 88 5 Legislation and Standardisation 140 Mandatory Sciences

## MASTERS DEGREE IN FOOD QUALITY AND SAFETY IN COOKERY AND CATERING - 2ND YEAR

140

	Hours (Total)	Contact Hours	ECTS	Scientific Area	Mandatory/ Optional
Methodology I	112	40	4	Social Sciences and Humanities	Mandatory
Methodology II	168	40	6	Social Sciences and Humanities	Mandatory
Final Project	1400	60	50		Mandatory

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Health and Food

Sciences

Mandatory

Contact hours include theoretical and practical classes, seminars, study hours and assignments. The successful completion of the "Auditing and Certification" unit is awarded with special certification (QUALIFICAÇÃO DE AUDITORES INTERNOS ISO 22000:) issued by SGS Portugal, an accredited training entity.

The modules will run simultaneously throughout the semesters, in groups of 2 to 3 units.

Admitted candidates may complete individual modules in "Legislation and Standardisation", "Auditing and Certification" and "Hygiene, Safety and Health at Work", or the three as an advanced training course, provided that they state the reasons why they would like to enroll in these units.