

ABOUT US



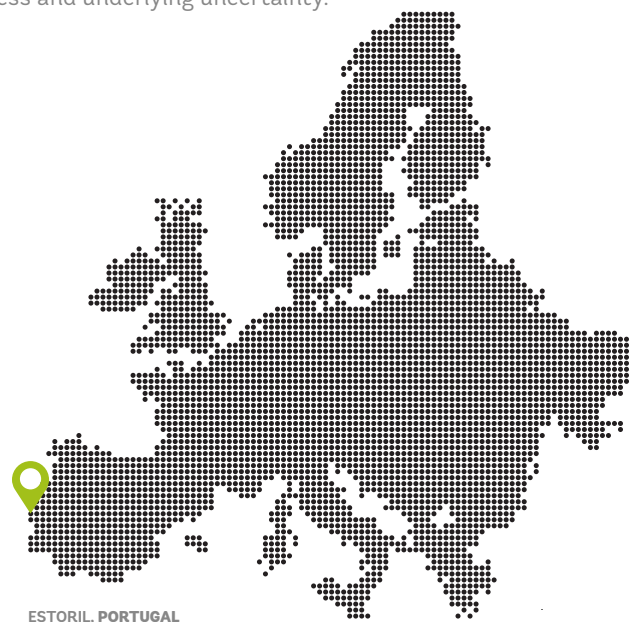
The Estoril Higher Institute for Tourism and Hotel Studies (Escola Superior de Hotelaria e Turismo do Estoril – ESHTe), created in 1991 (Law-Decree no. 374/91, dated 8th October), is a public polytechnic higher education institution under the tutelage of the Ministry of Education and Science.

ESHTe's statutes, published on 1st September 2008, reinforce its nature as an institute with management autonomy and emphasise ESHTe's role in the development, transmission and dissemination of highly-qualified knowledge and training in the areas of tourism, hospitality and catering.

As a centre for the development of tourism and hospitality activities, both in education and applied research, ESHTe has always been actively engaged with the business sector in order to adapt its teaching/learning practices to the requirements of the labour market and thus facilitate the employability of its graduate students.

ESHTe's cultural and vocational training aims at preparing future professionals that can successfully respond to the challenges and opportunities of the tourism sector, in a context of strong competitiveness and underlying uncertainty.

ESHTe is located in Estoril (Portugal), a privileged coastal tourism area on the outskirts of Lisbon, and more specifically in a campus with unique training facilities and resources in the areas of tourism, hospitality and catering. Estoril is less than 20 minute train journey from Lisbon, the Portuguese capital and a great tourist destination. Lisbon is an ancient capital that combines its old-style heritage and attractions with a fun and dynamic atmosphere.



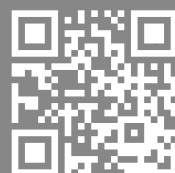
ESTORIL HIGHER
INSTITUTE FOR TOURISM
AND HOTEL STUDIES

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LINKS WITH BUSINESS

ESHTE's curricula include compulsory internships at public and private sector companies and institutions, which ensure that students have the opportunity to consolidate their experience and know-how through on-job training. This contributes to the establishment of a closer link with the business sector and allows for the constant adaptation of curricula and methodologies to the requirements of the labour market.

These links with business are also strengthened by regular research visits undertaken throughout the academic year and the organisation of thematic conferences, talks, congresses, and workshops with speakers from different tourism segments.

In addition, ESHTE has established various agreements with public and private institutions such as hotels, travel agencies, catering and entertainment companies, city councils, as well as other local, regional and national public entities, which have generated the development of joint projects, events and strategies that contribute to students' employability and enable students to transfer knowledge acquired at ESHTE to the work environment and vice-versa.

Moreover, the fact that ESHTE has an Advisory Board composed by members of tourism's institutional, business and vocational areas ensures a more formal and permanent relationship between the school's activities and those conducted in the market. This concern has also led to the creation of a careers and employment service (ESHTEmprego) that disseminates job and training offers to alumni and students.

This rationale of opening ESHTE to the external community is further emphasised in the development of applied research (e.g. European funded projects or agreements with the public entities in the tourism sector).

INTERNATIONALISATION

ESHTE has established bilateral agreements with over 20 European institutions that promote student and staff mobility exchange within the scope of the Socrates/Erasmus programmes, as well as other agreements with universities in Brazil and Macao.

ESHTE is also a member of different associations, both as a regular institutional member and as a member of their executive committees. These include AMFORHT (World Association for Hospitality and Tourism Education and Training); ATLAS (Association for Tourism and Leisure Education); EURHODIP (International Association supporting Hospitality and Tourism Education and Training); and EUHOFA (International Association of Hotel Schools). Additionally, and at a national level, ESHTE is a member of AULP (Association of Portuguese Language Universities) and of ReCLes.pt (the Portuguese Association of Language Centres in Higher Education).

COURSES

1st CYCLE DEGREES - BSc

Hotel Management	Tourism Management, divided into: <ul style="list-style-type: none">• Management of Tourism Products• Management of Tourism Companies	Tourism Information
Cookery and Food Production	Leisure Management and Tourism Entertainment	

2nd CYCLE DEGREES - MSc

Hotel Management	Tourism, specialisations in: <ul style="list-style-type: none">• Strategic Management of Tourism Destinations• Nature and Adventure Tourism Management• Events' Strategic Management	Tourism and Communication <small>(with the Institute of Geography and Spatial Planning and the Faculty of Letters, University of Lisbon)</small>
Innovation in Culinary Arts	Food Quality and Safety in Cookery and Catering	

COURSES

3rd Cycle DEGREES - PhD

PhD in Tourism PhD awarded by the Institute of Geography and Spatial Planning (IGOT), Universidade de Lisboa, with the collaboration of ESHTE

FACILITIES



CLASSROOMS

ESHTE has 10 classrooms of 45 sq. m each and 4 classrooms of 75 sq. m each. All classrooms are equipped with a whiteboard, a computer with internet access, a multimedia data projector, television, and video. Two of the auditoria are also equipped with interactive whiteboards. Additional equipment can also be requested at the IT department.



BARS - TRAINING FACILITIES

Individual training bars where students learn to identify and prepare different drinks.



OEENOLOGY LAB

A lab equipped for oenology practical classes (learning how to identify different types of wine and wine tasting).



RESIDENCE FACILITY

A campus residential facility is available for students



STUDY ROOM

The study room is located in the Residence Hall building. Here students have some space to study and develop individual and group assignments.



MICROBIOLOGY LAB

Modern lab for microbiology and food safety teaching/learning practice and applied research. This lab provides services to the scientific and business communities, namely independent microbiological testing and support in the implementation of food safety and hygiene systems and procedures.



AUDITORIA

ESHTE's auditoria have different seating capacity (600, 200, 60 and 30 seats) and host the school's congresses, seminars, talks and other events.



KITCHENS - TRAINING FACILITIES

Kitchen Amphitheatre - This is where teachers/trainers demonstrate to students what they should apply at the individual kitchens.
Individual Kitchens, Pastry and Bakery Training Facilities - These are individual areas where students have all the necessary tools, equipment and appliances for food production.



FOOD CHEMISTRY LAB / FOOD INNOVATION AND TECHNOLOGY

Lab for food chemistry and food technology teaching/learning practice. It also provides services to the scientific and business communities.



RESTAURANT - TRAINING FACILITIES

Restaurant used for practical training in restaurant service