

CURRICULUM - COOKERY AND FOOD PRODUCTION

Code	1st SEMESTER	Hours (Total)	Contact (Hours)	ECTS (Hours)	Scientific Area	Mandatory/Optional
1157	Food Chemistry I	168	92	6	Health and Food Sciences	Mandatory
1010	Culinary Arts – Cooking	196	158	7	Application Techniques and Technologies	Mandatory
1059	Food and Gastronomy History	140	61	5	Social Sciences and Humanities	Mandatory
1071	Introduction to Tourism	112	55	4	Social Sciences and Humanities	Mandatory
(*)	Foreign Language I	84	59	3	Foreign Languages	Mandatory
1039	Food Physiology	112	54	4	Health and Food Sciences	Mandatory
1161	Methodology Seminar	28	28	1	Social Sciences and Humanities	Mandatory
						Mandatory

Code	2nd SEMESTER	Hours (Total)	Contact (Hours)	ECTS (Hours)	Scientific Area	Mandatory/Optional
1158	Food Chemistry II	168	92	6	Health and Food Sciences	Mandatory
1015	Culinary Arts – Baking and Pastry	196	158	7	Application Techniques and Technologies	Mandatory
1147	Business Management	140	80	5	Management	Mandatory
1144	Nutrition	140	58	5	Health and Food Sciences	Mandatory
1177	Technology and Information Systems	112	65	4	Application Techniques and Technologies	Mandatory
(*)	Foreign Language II (a)	84	59	3	Foreign Languages	Mandatory

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Code	3rd SEMESTER	Hours (Total)	Contact (Hours)	ECTS (Hours)	Scientific Area	Mandatory/Optional
1140	Food Microbiology I	168	93	6	Health and Food Sciences	Mandatory
1021	General Accounting	112	73	4	Management	Mandatory
1013	Culinary Arts – Cooking and Portuguese Desserts	168	150	6	Application Techniques and Technologies	Mandatory
1049	Food and Beverage Management	112	71	4	Application Techniques and Technologies	Mandatory
1155	Animal and Vegetal Production	84	48	3	Health and Food Sciences	Mandatory
1030	Oenogastronomy	112	74	4	Application Techniques and Technologies	Mandatory

Code	4th SEMESTER	Hours (Total)	Contact (Hours)	ECTS (Hours)	Scientific Area	Mandatory/Optional
1141	Food Microbiology II	168	93	6	Health and Food Sciences	Mandatory
1175	Food Technology I	168	93	6	Health and Food Sciences	Mandatory
1011	Culinary Arts – European Gastronomy	168	150	6	Application Techniques and Technologies	Mandatory
1020	Management Accounting	112	73	4	Management	Mandatory
1041	Gastronomy and Art	84	53	3	Social Sciences and Humanities	Mandatory
1032	Work Placement I	224	6	8	Application Techniques and Technologies	Mandatory

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Code	5th SEMESTER	Hours (Total)	Contact (Hours)	ECTS (Hours)	Scientific Area	Mandatory/Optional
1014	Culinary Arts – World Gastronomy	168	150	6	Application Techniques and Technologies	Mandatory
1026	Dietetics	140	75	5	Health and Food Sciences	Mandatory
1176	Food Technology II	168	93	6	Health and Food Sciences	Mandatory
1058	Hygiene and Food Safety	140	76	5	Health and Food Sciences	Mandatory
1037	Ethics and Social Responsibility	84	51	3	Social Sciences and Humanities	Mandatory
1068	Facilities and Equipment	112	52	4	Application Techniques and Technologies	Mandatory

Code	6th SEMESTER	Hours (Total)	Contact (Hours)	ECTS (Hours)	Scientific Area	Mandatory/Optional
1135	Marketing for Cookery	140	83	5	Management	Mandatory
1012	Culinary Arts – Dietetics	168	150	6	Application Techniques and Technologies	Mandatory
1001	Financial Analysis and Management	112	55	4	Management	Mandatory
1053	Human Resources Management	140	74	5	Management	Mandatory
1165	Cookery Systems	84	56	3	Application Techniques and Technologies	Mandatory
1033	Work Placement II	224	6	8	Application Techniques and Technologies	Mandatory

(*)This unit does not have a specific code since there are 5 foreign languages to choose from: German, Spanish, French, English and Italian.

(a) The same foreign language chosen in the previous semester.