

**Summer Course Proposal**

Total Hours: 40 Hours, 4H/day, from 9:00 to 13:00, during 2 weeks (16 to 27 of July)

ECTS: 4

**Course Name:** International Hospitality Management – Restaurants and Kitchen Service

**Course Description:** The objective of this course is to give students the basic skills in the essential areas that make up hospitality management: restaurants and kitchen services. Students will grasp technical skills in hotel management that will allow them how to organise, operationalise and manage the respective departments. Accordingly, the programme has a clearly practical component that will make students apply all theoretical knowledge, so that they can benefit from the successful conjugation of theory and practice.

**Main Goals (maximum 3):**

The student should learn how to organize the kitchen, restaurant, bar and the specific preparation for each type of service.

The student should grasp the advantages and disadvantages of each type of service, as well as put them into practice.

**Syllabus:**

1. The Hotel structure and its different departments
  - 1.1. Restaurants
  - 1.2. Organisation of the restaurant
  - 1.3. Service circuits
  - 1.4. Types of table services
  - 1.5. Preparing and making the mise-en-place
  - 1.6. The human resources in this department
  - 1.7. Customer service techniques
  - 1.8. National and international restaurants
2. Kitchen services
  - 2.1. The organisation of the kitchen

- 2.2. Service circuits
- 2.3. The human resources in this department
- 2.4. Cooking national and international dishes

**Responsible Teachers (ESHT):** José António Silva and Rui Fonseca

**International Invited Teachers:** Joana Campos and Tiago Manuel Santos Castro

**Required course materials:**

- Diversified kitchen and restaurant equipment and materials
- Food Products
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**Assessment:** Final exam - 100%

**Main References (maximum 3):**

CRACKNELL, H. L. e NOBIS, G., (1989) Serviço de Restaurante – Manual prático e profissional, Edições Cetop, Lisboa,

CRACKNELL, H. L.; KAUFMANN, R. J. and NOBIS, G. (1993), Catering – Manual prático e profissional da indústria hoteleira. Volume 1. Edições Cetop. Tradução portuguesa de Maria Teresa Costa Pinto Pereira, Nem Martins.

CRACKNELL, H. L.; KAUFMANN, R. J. and NOBIS, G. (1993), Catering – Manual prático e profissional da indústria hoteleira. Volume 2. Edições Cetop. Tradução portuguesa de Maria Teresa Costa Pinto Pereira, Nem Martins.

**Short Bio of responsible teacher (maximum of 200 words):**

Rui Fonseca has a professional diploma from the Tourism Schools of Portugal, Chef in hotels and restaurants since 2000. He is lecturer in Hospitality and Catering at ESHT since 2007.

José Silva is specialist in hospitality and lecturer in the Department of Hospitality and Catering of the School of Hospitality and Tourism of the Polytechnic of Oporto.

Throughout his career he has had the privilege of having headed prestigious spaces with caterings of great importance and also being recognized for it, both by the present individualities as well as by the national and international projection of them.

**Short Bio of other teachers (if applicable - maximum of 200 words):**

Tiago Castro born on the 11th of June 1993, started it's professional path at the age of 16, working in bars and restaurants where he developed skills and knowledge to make him the professional of today.

He spent half a year abroad, in Tenerife, Spain where he worked in a variety of departments inside a hotel where he started to gain the passion for being behind a bar. Back to Portugal, he started to work and develop skills as a bartender and leading staff teams and managing bars back offices. Currently he is working as head bartender at Nogueira's Porto.

Joana Campos is a hard-working catering manager. Completed her master's degree in P.PORTO and has an enormous recognition for her performance