



Hospitality  
and Tourism:  
a good stay.

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2022/23



PORTUCALENSE  
UNIVERSITY

DEPARTMENT OF  
TOURISM, HERITAGE  
AND CULTURE



Universidade Portucalense has spaces for simulation, laboratory, and practical work to support education in its various degree or non-degree study programmes. These spaces facilitate the adoption of learning methodologies based on the practical application of projects, to develop thinking based on problem-solving and creativity, and boost attitudes of innovation and entrepreneurship.

## Sommelier Room

The Sommelier Room is a space with the ideal conditions for the full development of skills and knowledge about wine and wine service. It is the place for lessons in specialization courses in the wine area and for practical classes of undergraduate curricular units related with wines and wine services.



It is made up of two communicating areas that allow the combination of theoretical classes, based on reflection and debate around the issues of wine and its knowledge, with practical training and exercise classes. This room has the equipment needed for teaching about the various contexts and practices of wine service, with the technological means and comfort necessary for lectures and practical training. To ensure a successful learning, it has all the necessary material for wine tastings and other technical demonstrations.

In this space, the activities are guided by renowned professionals with specialised knowledge of the wine market. Some of these initiatives have the collaboration of partners from various wine regions, allowing students to obtain a wider perspective on this reality.



## Portucalense Hotel-School

The Hotel-School became a core aspect of the Department of Tourism, Heritage, and Culture's projects, in particular as an element supporting the real understanding of work practice. Its existence is decisive for the success of the educational offer in the areas of Tourism and Hospitality, fulfilling the requirements of theoretical and practical knowledge necessary for the professions in these sectors.

This place is equipped for use in Bachelor's and Master's degrees, as well as non-degree programmes, seminars, workshops and other training or informative events for students and the general public, and it allows the simulation of real spaces of a hotel with exceptional physical conditions and extremely suited to the learning methodologies to be used.



The Portucalense Hotel-School includes a hotel lobby area, where students simulate procedures linked to this functional area, such as managing reservations, answering the phone, welcoming the guests, and communicating; a guest room, where it is possible to explore the fundamentals of housekeeping, specifically with regard to the organisation, cleaning, and tidying up of an accommodation unit; and a meeting room, intended to be a versatile area and, at the same time, a classroom.





## Restaurant-School and Pedagogical Kitchen

These are training areas to support Hospitality and Tourism Bachelor's degrees and other specialised training programmes in the area of gastronomy. This space allows the development of the practical skills that are essential for future professionals in the areas of gastronomy, catering, and kitchen practices.

Under the guidance of Chef Renato Cunha and Master Luis Rocha, it counts on the cooperation of many other chefs and partners from the various Portuguese gastronomic and wine regions. This space includes a fully equipped and functional industrial kitchen, where students refine their technical cooking skills, under the guidance of a professional chef. This space also has a dining room, where students perfect the technical specificities of food and drinks service, and present to the public menus specially designed for pedagogical lunches, which combine traditional Portuguese gastronomic culture with signature cuisine. A true gastronomic laboratory where innovation and creativity are also developed.

## Degree-granting programmes

Bachelor's degree in Tourism

Bachelor's degree in Hospitality Management

Master's Degree in Tourism and Hospitality

## Non-degree programmes

Short Master in Sommelier and Global Wine Market

Short Master in Gastronomy



## What sets us apart?

- Entrepreneurship, innovation, competitiveness, and excellence in the provision of tourism and hotel services;
- Focus on current trends in tourism and hospitality as a major growth industry;
- Innovative and differentiating pedagogical approaches in the field of hospitality, with the support of the Portucalense Hotel and Restaurant School;
- Study plan adjusted to the reality of the tourism and hotel sectors;
- Project-based teaching-learning, fieldwork, and study visits;
- Curricular internships with strong links to the professional and business context;
- Projects, research and consultancy with important partners;
- Involvement of students in real, innovative, and entrepreneurial projects.

## Partnerships





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From knowledge to practice.