



Master in Gastronomical Sciences

New!

Academic Year: 2010/2011

120 ECTS (2 years).

Vacancy: 20

Access conditions:

The curriculum structure was developed in order to make it compatible with the previous training of students from different courses of the 1st cycle (Bachelor) from various institutions of higher education. It is considered that the recipients of this course are:

1. Graduates of the areas of Chemistry, Biology, Agronomy, Food Engineering, Health, Hotel and Restaurant Management and Tourism. Whether recent graduates wishing to supplement the basic training, whether licensed or highly qualified professionals who feel the need to strengthen and upgrade technical and scientific knowledge in their areas of Gastronomical Sciences.
2. Graduates in other areas that express justified interest in the course.

Applications:

At ISA-UTL or at FCT – UNL.

For Application:

1. Certificado de habilitações discriminando as classificações obtidas;
2. Curriculum vitae e profissional;
3. Documento de identificação
4. Carta de motivação

Seriation Criteria:

1. Classificação de curso;
2. Curriculum académico e científico;

3. Curriculum profissional;
4. Carta de motivação
5. Eventual entrevista.

Course Coordinator at ISA:

Professora Maria da Conceição Loureiro Dias
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Educational and Professional Objectives:

The course in Gastronomical Sciences aims to meet the needs resulting from a profound change in the relationship of consumers with food and in the process of food production on a small scale that occurred in the last decade. The evolution of cuisine in its many forms, as well as that of restoration, requires a change in work processes and level of expertise.

The aim of this course is to provide a thorough scientific and technical training in the field of food science. It should also give students an overview all issues related with gastronomy, which involve other technical and cultural aspects in order to allow a more comprehensive approach to the issues and / or create a bridge between the world of knowledge and the real world of various economic and cultural activities related with gastronomy.

Career Opportunities:

Students should acquire skills to respond to the increasing demands for quality, creativity and innovation in food production on a small scale, but also enable them to act in the food industry and tourism. Students will have an interdisciplinary training that will prepare them for a variety of careers.

Course Regulation:

To be approved.

Horário de Funcionamento:

Diurno
As cadeiras funcionam por blocos

Study programme:

Unidades Curriculares Obrigatórias	Área Científica	ECTS
1º Semestre		
Química dos Alimentos	Química	4
Bioquímica dos Alimentos	Biologia Bioquímica	4
Gastronomia Molecular I	Ciência e Tecnologia de Alimentos	4
Microbiologia e Segurança dos Alimentos	Biologia e Bioquímica	4
Reologia e Textura de Alimentos	Engenharia Alimentar	2
Técnicas de Análise Sensorial	Engenharia Alimentar	2
História da Alimentação	Ciências Sociais e Humanas	2
Produção Alimentar e Processos de Trabalho em Restauração	Hotelaria e Restauração	2
Gastronomia e Produtos Tradicionais Portugueses	Hotelaria e Restauração	2
Seminários I	Ciência e Tecnologia de Alimentos/Engenharia Alimentar	4
2º Semestre		
Hidrocolóides na Alimentação	Química	3,5
Gastronomia Molecular II	Ciência e Tecnologia de Alimentos	4
Desenvolvimento de Produtos Alimentares	Ciência e Tecnologia de Alimentos	2,5
Alimentos Fermentados	Engenharia Alimentar	3
Matérias Primas	Engenharia Alimentar	6
O Vinho na Gastronomia	Engenharia Alimentar	2,5
Noções de Fisiologia, Nutrição e Dietética	Biologia e Bioquímica	2
Marketing da Gastronomia	Ciências Sociais e Humanas	3
Seminários II	Ciência e Tecnologia de Alimentos/Engenharia Alimentar	3,5
3º Semestre		
Seminários III	Ciência e Tecnologia de Alimentos/Engenharia Alimentar	5
4º Semestre		
Seminários IV	Ciência e Tecnologia de Alimentos/Engenharia Alimentar	5
3º e 4º Semestres		
Dissertação de Mestrado	Ciência e Tecnologia de Alimentos/Engenharia Alimentar	50