

MBA EXECUTIVE

Bar Management



2021/2022

4th edition

Objectives

Provide thorough and consistent training through providing students with a systemic knowledge of this economic activity and its general and operational management.

Who should attend

- Professionals working in hotel beverage sectors, in restaurants and in event organization.
- Those already trained in this field aiming to further their knowledge.

Face-to-face sessions can also be attended online

Information



215 800 952

academy.autonoma.pt / academy@autonoma.pt

Structure

A Modern life demands more and more interpersonal contact, whether face-to-face or online.

Online activity for leisure or work can occur anywhere, even at a bar, whether a street bar or one in a hotel.

Bar management should therefore be extremely professional, so that clients consider their choice of location an enjoyable personal experience.

This requires that those providing this service have the skills that ensure enhanced performance in terms of business and of operation.

The lecturers teaching this program are highly qualified professionals and the practical sessions included (32 hours) take place at the COCKTAIL TEAM facilities.

**Coordinator: Francisco Santos Pereira
Hugo Silva**

DURATION

October 2021

TIMETABLE

Mondays 15:00 – 19:15

Tuesdays 15:00 – 19:15

WORKLOAD

158 hours

FEE

Application	150€
Enrolment	150€
School insurance fee	20€
Certificate	75€
Tuition fees	2700€*

*Fee can be paid in 9 instalments or in full. If payment is in full, a 3,5% discount is applied.

*AUTÓNOMA alumni have a 10% discount on the tuition fee.

Study Plan

> Modules

Block 1

Business management

Francisco Santos Pereira – 14 hours

Types of beverages

Sandro Pimenta – 6 hours

Bar HACCP

Marina Marques – 8 hours

Mixology

Miguel Lapa – 6 hours

International and national trends

Nelson Bernardes – 8 hours

Seminar 1 _From wine culture to wine fashion (2 hours)

Block 2

Advanced mixology

Nino Lopes – 8 hours

Bar management

Hugo Silva – 14 hours

Organizing the bar service area

Nino Lopes – 4 hours

Management of Human Resources

Cristina Cruz – 10 hours

João Vieira – 4 hours

Organoleptic tasting vs Management

Hugo Silva – 8 hours

Marketing-mix management

José António Rousseau – 16 hours

Seminar 2 _Attitude and behavior (2 Hours)

Block 3

Service manual

Ricardo Felgueiras – 8 hours

Financial management for non-experts

Miguel Rodrigues – 12 hours

Stock provision and management policies

Marcos Sousa – 8 hours

Consumption law

Maria Alice Lopes – 10 hours

Project I Service manual

Hugo Silva e Ricardo Felgueiras – 8 hours

Seminar 3 _Customer's culture (2 hours)

Partners

