

赫羅納大學附設 桑特波爾酒店觀光學院



ESCUELA UNIVERSITARIA
DE HOTELERÍA Y TURISMO
HOTEL-ESCUELA DE SANT POL DE MAR

Centro adscrito:





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◆ 學校介紹

桑特波爾酒店觀光學院是**全球前50名**飯店管理學校，也是西班牙第一個授予酒店與旅遊管理學士的培訓機構。



學校擁有國際化的教師團隊並與酒店&旅遊管理領域的知名企業成為合作夥伴，更是Hotel Schools of Distinction 創始成員及南歐唯一代表。

學校提供學士、碩士學位及暑假短期專業課程，組織專業參訪與業界緊密結合。



2018QS排名-飯店管理領域

- 位居西班牙第1名(唯一進榜)，全球第48名

# RANK	UNIVERSITY	LOCATION	COMPARE	QS STARS™
2018 ▾	University search <input type="text"/>	Spain <input type="text"/>	↓	<input type="checkbox"/> Rated only
=48	 University College of Hospitality Management Sant Pol de Mar, Barcelona <input type="button" value="More"/>		<input type="checkbox"/>	

Ranking 1 of 1 (51 items) Results per page: 25 ▾



- 業界名聲：位居全球第5名，西班牙第1名

Hospitality & Leisure Ma... ▾		Refine: By location ▾				
# RANK	UNIVERSITY	OVERALL SCORE	ACADEMIC REPUTATION	EMPLOYER REPUTATION	CITATIONS PER PAPER	H-IN
2018 ▾	Uni Search 🔍	⌵	⌵	⌵	⌵	
1	Glion Institute of Higher Education	79.6	80.7	100	-	
2	Ecole hôtelière de Lausanne	88.6	92.8	95.5	-	
3	Les Roches Global Hospitality Education	79	81	94.9	-	
4	Swiss Hotel Management School	76.1	80.6	77.7	-	
5	University College of Hospitality Management Sant Pol de Mar, Barcelona	59.5	59.8	77.4	-	



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附屬於赫羅納大學

- 赫羅納大學(The Universitat de Girona)以觀光系聞名，在赫羅納、巴塞隆納及濱海聖波爾都有校區。
- 桑特波爾酒店觀光學院由赫羅納大學授予學位。



UNIVERSITY COLLEGE OF
HOSPITALITY MANAGEMENT
AND CULINARY ARTS
HOTEL SCHOOL SANT POL DE MAR





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Centro adscrito:
Universitat
de Girona

台灣認可之外國大學



教育部外國大學參考名冊查詢

-  **Universidad de Girona (UDG)**
-  **PJ's College of Cosmetology-Bowling Green**
-  **Columbia-Greene Community College**
-  **Green Mountain College**
-  **University of Wisconsin-Green Bay**
-  **Nehru Gram Bharati Vishwavidyalaya**
-  **Cégep François-Xavier Garneau**
-  **Bowling Green State University-Firelands**
-  **Bowling Green State University-Main Campus**
-  **Graham Hospital School of Nursing**
-  **Daymar College-Bowling Green**
-  **Ross Medical Education Center-Bowling Green**

學生



ESCUELA UNIVERSITARIA
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Number of
NATIONALITIES

> 14



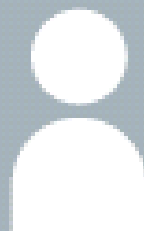
Professional
EXPERIENCE

0-3
years



Average
AGE

24



International
STUDENTS

67%





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就業機會

透過第一年的實習，能擴大學生們在觀光、飯店及餐飲領域的知識。此時，企業合作夥伴會根據條件及未來職業提供實習名額。

每年學校都會舉辦專業發展日，邀請重要的飯店觀光餐飲機構到校徵才，一方面讓同學接觸到國內外觀光/飯店領導機構，也幫助完成學業即將取得最終實習的同學進入公司。此外，100%同學可獲得實習，而**94%**同學在結束實習後繼續工作。

企業合作夥伴

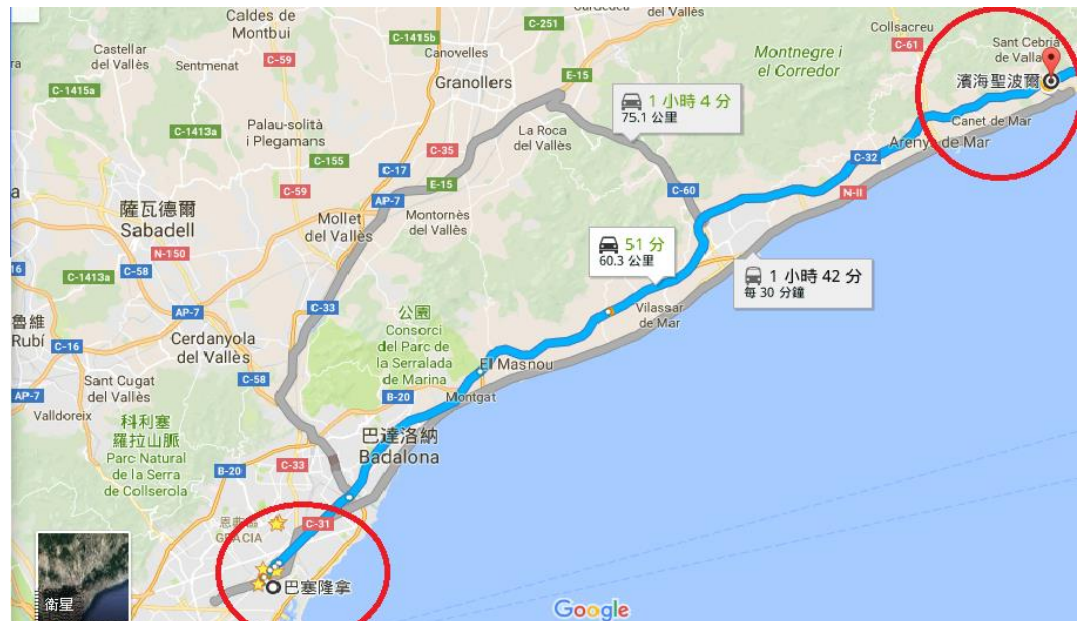


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◆ 學校位置

- 學校位於**Sant Pol de Mar**(濱海聖波爾)，是西班牙加泰羅尼亞巴塞隆納省的一個市鎮，從巴塞隆納出發車程約1小時內。
- 總面積7.49平方公里
- 總人口5066人
- 租屋:250~350歐/月



附近生活機能

學校到海邊距離300公尺



◆ 學校設施

- 學校擁有自己的培訓酒店(HOTEL GRAN SOL)，且不單只有培訓用，酒店也對外向大眾開放。

學校宿舍

HOTEL GRAN SOL設有學生宿舍(距離學校步行1分鐘)

配有浴室、網路、書桌、從陽台可見海景。

2019-2020房價 | (含三餐)

- 單人房：9,650歐元
- 雙人房：6,950歐元

※於課程開始前一天入住，課程結束後隔天離宿
能提前入住四天，每日35歐元計價 (全包)



✓ 烹飪藝術及廚房管理碩士

Master in Culinary Arts and Kitchen Management

- 學習時間：課程8個月(十月至隔年六月)及3-6個月的實習
 - 上課時間：每週一至週四15h-20h 週五8h-14h
 - 學分：60
 - 授課語言：英語或西語
 - 學費：14,850歐
- (文化大學1+1碩士雙聯之學生有20%獎學金優惠)
- 開課日期：10月



- 課程是針對有廚藝相關背景的同學所設計，有五個重點
 1. 廚房的管理與行政
 2. 產品知識和烹飪技術
 3. 創意與創新在廚房
 4. 廚房事件
 5. 烘焙和甜點餐廳

- **就業方向**

主廚、廚房執行經理、美食顧問、活動執行經理、R + D經理等。

- **實習[不支薪]**

為專業實習，3~6個月的時間。

學校會依據每位學生的狀況，安排國內或國外的實習。

課程計畫

module 1

KITCHEN MANAGEMENT
AND ADMINISTRATION

9 ECTS
225 hours
5 weeks

module 2

CULINARY PRODUCTS
AND TECHNIQUES

12 ECTS
290 hours
12 weeks

module 3

COOKING
INNOVATION AND
CREATIVITY

8 ECTS
205 hours
6 weeks

module 4

COOKING
FOR EVENTS

6,5 ECTS
165 hours
4 weeks

module 5

PASTRY AND BAKING
FOR RESTAURANTS

6,5 ECTS
165 hours
4 weeks

MASTER FINAL PROJECT (6 ECTS, 150 hours of study work)

PRACTICUM: INDUSTRY INTERNSHIP (12 ECTS, 300 hours of study work) * At the end of the Master.

MASTER IN CULINARY ARTS AND KITCHEN MANAGEMENT (60 ECTS, 1500 hours of study work)

module 1: kitchen management and administration (5 weeks)

skills

- a) Apply human and material resource management techniques, as well as cost control and cooking performance.
- b) Good practices for negotiating and purchasing raw materials in cooking.
- c) Base the activity of the cooking professional in its relations with biochemical science.
- d) Learn how to expand the use and application of wine products in culinary preparations among participants.
- e) Learn how to introduce good practices for the systematization of kitchen management processes.
- f) Carry out the systematization of the production processes of various dishes.

methodology

Theoretical classes taught in the classroom. Practical sommelier classes.

content

Introduction and Overview

Biochemistry of cooking - 45 hours
Composition, physical, chemical and biochemical processes, toxicology and good food hygiene practices.

Wine knowledge applied - 45 hours
Study of the relationship between wine and cuisine. Pairings in cooking.

Kitchen administration

Process management - 45 hours
Study of systematic design of operating processes in cooking.

Purchasing management - 45 hours
Study of purchasing negotiation and procurement procedures.
Facility design.

Cost control - 45 hours
Kitchen management and performance analysis.

module 2: culinary products and techniques (12 weeks)

skills

- a) Learn the specific features of categories and kitchen products.
- b) Carry out good management practices in the processes of reception, pre-processing and storage of products or raw materials.
- c) Master the techniques of cutting and portioning.
- d) Prepare dishes with healthy products.
- e) Learn how to apply different cooking techniques depending on the characteristics and type of dish to be presented.
- f) Learn how to apply different cooking techniques depending on the type of traditional cuisine, modern, on the cutting edge and thematic.
- g) Learn how to analyse the losses and yields of raw materials.
- h) Learn to select flavours, cooking techniques, and serving and wording of dishes.

methodology

classroom learning

Teacher demonstration sessions (including lectures): 45%

Student cooking sessions: 35%

autonomous learning

personal study: 20%

content

Knowledge of raw materials	Culinary techniques	Thematic cuisine
<p>Product categories Salads, vegetables, pulses, fruits, pasta, rice, eggs, fish and seafood, meat and poultry, game.</p> <p>Fields of study</p> <ul style="list-style-type: none">a) Physicochemical food transformations.b) Organoleptic qualities of raw materials.c) Products adapted to specific nutritional needs.d) Reception, pre-processing and storage processes.e) Portioning and cutting processes.f) Waste and use of products.g) Denominations of Origin.	<p>Traditional cuisine Au gratin, roasting, steaming, grilling, sautéing, frying and stir-frying, boiling, bain-marie, preserves, smoking, braising and stewing.</p> <p>Modern cuisine Microwave, humid air, vacuum, pressure.</p> <p>Cutting-edge cuisine Extraction of flavours, infusions, essences, distillation, natural dehydration.</p>	<p>Catalan Spanish Mediterranean European World cuisine</p>
<p>Masterclass by prestigious chefs and experts.</p>		

module 3: innovation and creativity in cooking (6 weeks)

skills

- a) Base professional cooking practice on the concept of creativity and the most significant experiences in innovation.
- b) Learn how to relate your own personality and trends in cuisine.
- c) Learn how to apply the newest culinary techniques: vacuum cooking, molecular cooking, cooking with nitrogen, etc.
- d) Make work in the kitchen a constant research project.

methodology

classroom learning

Explanatory class sessions: 10%

Teacher demonstration sessions (including lectures): 35%

Practical cooking sessions for participants: 35%

autonomous learning

personal study: 20%

content

Introduction to creativity	Experiences of innovation and future trends in cooking	Innovation and creativity
Introduction to creativity in cooking.	Study of historical and current cases. Roundtables with visiting professionals.	Innovative products: Aromas, essences, thickeners, jellies and spherifications, emulsions, foams. Innovative techniques: Vacuum cooking and storage Molecular cuisine Cooking with nitrogen
Masterclass by prestigious chefs and experts.		

module 4: cooking for events (4 weeks)

skills

- a) Be in command of document processes planning cuisine of any category of events.
- b) Learn how to apply the protocols of systems for the procurement of goods for the preparation of events according to their type.
- c) Apply systematization and standardization processes in the development of the cuisine for different types of events.
- d) Apply the techniques of cost control and performance of event services.

methodology

classroom learning

Explanatory class sessions: 10%

Teacher demonstration sessions (including lectures): 35%

Practical cooking sessions for participants: 35%

autonomous learning

personal study: 20%

content

1. Study of the categories of events:
Big events, banquets, catering for events, buffets, conferences and conventions.
2. Organization for each type of event.
3. Knowledge and practice of preparation of different types of events.
4. Event cost control system.
5. Event service protocol.

Masterclass by prestigious chefs and experts.



module 5: pastry and baking for restaurants (4 weeks)

The module consists of teacher demonstration classes with rotary student participation

skills

- a) Master baking, pastry-making and confectionery techniques.
- b) Learn how to organize the pastry item in the kitchen department.
- c) Learn how to design a range of gourmet desserts at the restaurant.
- d) Learn how to prepare a range of gourmet pastries in the restaurant with creativity and innovation.

methodology

classroom learning

Explanatory class sessions: 10%

Teacher demonstration sessions (including lectures): 35%

Practical cooking sessions for participants: 35%

autonomous learning

personal study: 20%

content

1. Preparation of bread and pastry products.
2. Preparations with sugar.
3. Preparations with chocolate.
4. Savoury pastries.
5. Sweet pastries.
6. Ice-creams and sorbets.
7. Desserts in the restaurant.

Masterclass by prestigious chefs and experts.





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申請資訊

申請資格：

1. 具備大學學歷，並已完成文化大學與本校雙聯之碩士碩一課程
2. 具備英語程度B2

多益600↑ 如未滿600分或未有英語程度證明
面談時學校將直接評估同學的語言程度

申請資料：

1. 大學畢業證書 [公認證&官方翻譯]
2. 大學成績單 [公認證&官方翻譯]
3. 可研讀證明 [公認證&官方翻譯]
4. 個人履歷
5. 動機信
6. 護照
7. 申請表
8. 英語程度證明 **

申請流程

4/15以前

備齊申請資料(電子檔)
繳交給碩士雙聯項目負責人

資料請一份一份分開
勿將全部放在同一個檔案

4月底前

審核學生資料及資格
確認人選

資料不符規定→修改

5月

與學校
面談

錄取信

繳交學費

提供入學
許可

