



## SCHEDULE

### ARTIFICIAL INTELLIGENCE AND DIGITAL TRANSFORMATION

#### MONDAY – 27/07

The Short Term 2026 program continues in its second week with *Artificial Intelligence and Digital Transformation*.

**09:00 – 13:00:** Innovations driven by artificial intelligence and digital transformation.

**13:00 – 14:00:** Lunch.

**14:00 – 17:00:** Free.

.....

#### TUESDAY – 28/07

**09:00 – 13:00:** Applications of artificial intelligence in research processes.

**13:00 – 14:00:** Lunch.

**14:00 – 17:00:** Visit to Nubank\*

.....

#### WEDNESDAY – 29/07

**09:00 – 13:00:** Artificial intelligence, competitiveness and transformations in international markets.

**13:00 – 14:00:** Lunch.

**14:00 – 17:00:** Free.

.....

#### THURSDAY – 30/07

**09:00 – 13:00:** Transformation of production processes and business services in the era of artificial intelligence.

**13:00 – 14:00:** Lunch.

**14:00 – 17:00:** Visit to TOTVS\*.

.....

#### FRIDAY – 31/07

**09:00 – 13:00:** Ethics, governance and social challenges of artificial intelligence.

**13:00 – 14:00:** Lunch.

**14:00 – 15:00:** Closing ceremony and course certificates.

**19:00 – 22:00:** *Escola de Samba*.

#### SATURDAY – 01/08

Feel free to visit the capital.

Suggestions:

**08:00 – 10:00:** *Le Blé-Casa de Pães* (bakery): many options for coffee, bread and sweets.

One of the best bakeries in SP.

**11:00 – 18:00:** *Liberdade* – Japanese neighborhood.

**18:00 – 01:00:** *Vila Madalena* – A neighborhood with a concentration of bars and pubs that play sertanejo and pagode music.

.....

#### SUNDAY – 02/08

Suggestion:

**08:00 – 11:00:** *Padaria Bela Paulista*: many options for coffee, bread, sweets, and Brazilian juices. One of the best bakeries in SP.

**11:00 – 13:00:** *Instituto Moreira Sales (IMS)*. Works by great artists from Brazil and around the world can be viewed at the *IMS*.

**13:00 – 15:00:** *A Baianeira*. Led by Chef Manuelle Ferraz, located within the *MASP* (Museu de Arte de São Paulo), the restaurant's concept breaks down gastronomic hierarchies and celebrates art and craftsmanship. While creating visually appealing dishes, Manuelle subverts categorizations and stigmas: the Chef focuses on authentic cuisine, with daily specials and vegetarian options. The restaurant has been awarded a *Bib Gourmand* by the *2019 Guia Michelin* and recognized by *Folha de S.Paulo*.

**15:00 – 17:45:** Free Walking Tour in *Avenida Paulista*. Make your reservation if you want to go: <https://www.saopaulofreewalkingtour.com/>

OR:

**08:00 – 18:00:** *Paranapiacaba*. You can visit the city by tourist express train, departing from CPTM-Luz (check the train's departure and return times).

\*Can be modified.