Short Term 6ª EDIÇÃO 2026

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.

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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*

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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.

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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*.

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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.

*Can be modified.

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.

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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).