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“Spanish food culture: the Mediterranean diet & the agro-food industry”

Zaragoza (Spain), 4 June - 27 July 2018

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Hour	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
9:00 10:30	 Welcome	 Spanish	 Spanish	 Spanish	 Spanish	 Ordesa National Park (Pyrenees) / Jaca Historical sites along the Way of St James		
Spanish coffee break								
11:00 13:00	 The Mediterranean diet Intangible cultural heritage of humanity	 Consumption of Mediterranean products	 Agro-food systems: Global strategies	 Spanish agro-food system	 European Food Quality Model			
Lunch break								
15:00 16:30	The Mediterranean diet Intangible cultural heritage of humanity	 Designations of Origin Tasting Session of local products with DOP	 The Gastronomic Society	 Creative Thinking	 European Food Safety Model			
16:30 17:30	 Spanish				 A Taste of Spain: Spanish Cured Ham experience			
E V E N I N G	 Get-together and tapas tour in Zaragoza		 Practical experience: Show cooking at "Los sitios" Gastronomic Society		 Practical experience carving ham at "La Jamonería"			



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Hour	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
9:00 10:30	Spanish	Spanish	Field trip to “La Rioja”. Visit to Ysios Winery	Visit to the “Basque Culinary Center”	Spanish	Free Weekend		
Spanish coffee break		Coffee break						
11:00 13:00	European Agro-Food Value chains	The value chain for Mediterranean products Case study of Spanish wine			Field trip to “La Rioja”. Visit to Ysios Winery			Spanish wine trade
Lunch break		Lunch break						
15:00 16:30	Traditional brewery “La Zaragozana”	Creative Thinking	Pintxos and Tapas in San Sebastian	Goya and Gastronomy	Free Weekend			
16:30 17:30							Free Weekend	
EVENING								

Academic program
 English for Agribusiness
 Interactive Sessions
 Creative Thinking
 Hands-on Experience
 Field trips

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Hour	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
9:00 10:30	 Spanish	 Spanish	 Spanish	 Spanish	 Spanish	 Weekend field trip The Ebro Delta Harbour Fish Market Mussel Farm Rice Paddies		
Spanish coffee break								
11:00 13:00	 Ecomonegros (organic mill and bakery)	 The value chain for Mediterranean products Case study of Spanish fresh fruit and vegetables	 Field trip Calanda Peach Designation of Origin Fruit and vegetable farms Processing & canning plants		 Spanish agro-food system			 Mediterranean products. Case study of Spanish Seafood Products
Lunch break					Lunch break			
15:00 16:30	 The value chain for Mediterranean products Case study of Spanish fresh fruit and vegetables	 Creative Thinking		 Exploring roots, herbs and truffles				
16:30 17:30	 English for Agribusiness							 Field trip Calanda Peach Designation of Origin Fruit and vegetable farms Processing & canning plants
EVENING				 Full moon kayaking				



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Hour	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
9:00 10:30	Spanish	Spanish	Spanish	Spanish	Spanish	 Free weekend		
Spanish coffee break								
11:00 13:00	 The value chain for Mediterranean products Case study of Spanish Extra Virgin Olive Oil	 Field trip: Links between culture, tourism and food at “Somontano county”. Olive oil mill Ethnological Museum Livestock Farm & Artisanal Cheese Factory	 Case study: The miracle and magic of the Spanish cuisine	 The Mediterranean Diet: Latest health issues	 Creative thinking: Students' final presentation			
Lunch break			Lunch break					
15:00 16:30	 Tasting olive oil		 Lamb and shepherds' traditions: Migas and Ternasco	 Trends in the Spanish Food Culture	 Farewell at La Aljafería (Arab Castle)			
16:30 17:30								
EVENING								

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4 week internship in a Spanish



Agro-food Company