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

Zaragoza (Spain), 5 June - 28 July 2017

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Hour	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
9:00 10:30	 Welcome	 Spanish	 Spanish	 Spanish	 Spanish	 <b>Ordesa National Park</b> (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 <b>Ysios Winery</b>	 Visit to the “ <b>Basque Culinary Center</b> ”	 Spanish	 <b>Free Weekend</b>	
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			 Spanish wine trade		
Lunch break		Lunch break		Lunch break			
15:00 16:30	 Traditional brewery “La Zaragozana”	 Creative Thinking	Pintxos and Tapas in San Sebastian		 Goya and Gastronomy		
16:30 17:30							
E V E N I N G							

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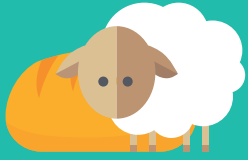
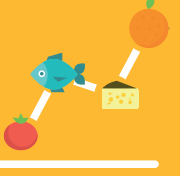
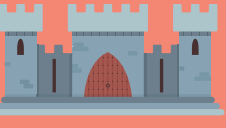
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Hour	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday		
9:00 10:30	 Spanish	 Spanish	 Spanish	 Spanish	 Spanish	 <b>Weekend field trip</b> <b>The Ebro Delta Harbour</b> Fish Market Mussel Farm Rice Paddies			
Spanish coffee break									
11:00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

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



Free weekend



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# 4 week internship in a Spanish



## Agro-food Company