SPAIN KNOW-HOW IN THE AGRI-FOOD INDUSTRY
Facility Leaders

Dr. Teresa Carvajal
Agricultural & Biological Engineering
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Dr. Fernanda San Martin
Food Science
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3rd most populated
Founded as Roman Colony in 138 BC
Latin name meaning strength
Mediterranean climate

Falles festival
Paella dish
Founded 1968

14 schools and faculties
- Faculty of Business
- Administration and Management
- Faculty of Fine Arts
- Higher Polytechnic School of Alcoy,
- Higher Polytechnic School of Gandia,
- School of Agricultural Engineering,
- School of Computer Science
- School of Architecture
- School of Building Management
- School of Civil Engineering
- School of Design Engineering
- School of Engineering in Geodesy
- School of Cartography and Surveying
- School of Industrial Engineering
- School of Rural Environments and Enology
- School of Telecommunications Engineering
SPAIN KNOW-HOW IN THE AGRI-FOOD INDUSTRY

May 8-25, 2023
3 credits
ABE 49500

Good Academic Standing
No Language Required
International Understanding Credits

Learning Outcomes:

a) Understand and connect the various aspects involved in food products. Exposure to a diversity of disciplines: technical, economical, cultural, social for manufacturing, distribution, marketing

b) Explore the ancient history and modern parts of Valencia, Spain

c) Enjoy the journey
Housing – RESA Patacona
Itinerary

May 8\textsuperscript{th} or Earlier
Flight

Tuesday 9\textsuperscript{th}
Arrive to Valencia
Navette lift to RESA Patacona

Wednesday 10\textsuperscript{th}
Welcome Meeting: Course Introduction
Lecture: \textit{Digital Agriculture and current challenges}?
Lecture: \textit{Why do we eat what we eat}?
Central Market visit
Welcome Paella Lunch

Thursday 11\textsuperscript{th}
Lecture: \textit{Rice production in Spain & Drone Applications}
Visit to a rice production area and a processing center
Lunch on site followed by a discussion session
Itinerary

Friday 12th
Lecture: How to compete in a global and mature industry?
Visit to a wine cellar
Lunch on site followed by a discussion session

Saturday 13th
Excursion: Historical City of Xativa and Vall d’Albaida county
Full-day cultural and social immersion to the local community

Sunday 14th
Excursion: Calas de Moraira-Teulada and La Marina Alta county
Full-day cultural and social immersion to the local community

Monday 15th
Lecture: (Past, Present & Future:) Citrus origin and production in the Mediterranean area.
Visit a citrus processor
Itinerary

Tuesday 16th
Lecture: Producing dairy products for the local market
Visit a cheese factory
Lunch on site followed by a discussion session

Wednesday 17th
Lecture: The Spanish dried cured meat products local business.
Visit to a Jamon producer (Cured Ham)
Lunch on site followed by a discussion session

Thursday 18th
Lecture: Sustainability and local markets
Trip to an integrated production field
Unión de Llauradors Sagunt.
Lunch on site followed by a discussion session

Friday 19th
Lecture: Quality local olive oil: how to compete against massive producers
Visit to an olive oil production area and an olive oil mill
Lunch on site followed by a discussion session
Itinerary

Saturday 20th – Sunday 21st
Team-building Trip: Barcelona
Full-weekend cultural, social and recreational activities

Monday 22nd
Lecture: extrusion technology in agri-food products.
Visit to a food processing plant
Lunch on site followed by a discussion session

Tuesday 23rd
Lecture: Business potential of a typical Valencian crop: tigernut
Visit to a tiger nut farm and Horchata tasting
Farewell lunch and Awards Ceremony

Wednesday 24th
Day off for individual private issues
Getting ready for the trip back home

Thursday 25th
Depart from Valencia
Navette lift to the airport
# SPAIN KNOW-HOW IN THE AGRI-FOOD INDUSTRY

## Cost Estimate:
- $3500 - $4500
- Number of students, grant

## Accommodation:
- 14 nights @ RESA Patacano
- All meals included
- 10 work sessions
- 2 one-day excursions
- 1 weekend trip
- 1 free day

## International Medical Insurance
## Transportation in Spain
## Internet on campus and dorm
## Entrance Fees

## Not Included:
- Passport
- Flight
- Some Meals
- Spending Money
- Free Time
### Scholarships:
- Purdue Moves Study Abroad Scholarships
- Agriculture Study Abroad Scholarships
- Departmental Scholarships
- National & International Scholarships

### Summer Financial Aid

**Kara Hartman**  
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**SPAIN KNOW-HOW IN THE AGRI-FOOD INDUSTRY**

<table>
<thead>
<tr>
<th>Beginning Fall 2022</th>
<th>Total Family Income</th>
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<tbody>
<tr>
<td></td>
<td>$75,000 or less</td>
</tr>
<tr>
<td>Term Abroad</td>
<td>Ineligible</td>
</tr>
<tr>
<td>Semester Award Amount (Fall 2022 - Spring 2023)</td>
<td>$5,000</td>
</tr>
<tr>
<td>Winter Flex 22/23 (less than 14 days)</td>
<td>$1,200</td>
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<tr>
<td>Winter Flex 22/23 (14 day program or greater)</td>
<td>$2,200</td>
</tr>
<tr>
<td>Spring Break 2023</td>
<td>$1,200</td>
</tr>
<tr>
<td>Summer 2023 (less than 14 day program)</td>
<td>$1,200</td>
</tr>
<tr>
<td>Summer 2023 (14 day program or greater)</td>
<td>$2,200</td>
</tr>
<tr>
<td>Summer 2023 (program earning at least 6 credits and 6 weeks or more abroad)</td>
<td>$3,200</td>
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https://www.youtube.com/watch?v=vDWmNsA4Cx4
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Apply Online:

Login to Purdue Account
Stating Your are Interested
- No Commitment
Copy of Passport
Picture of Self

Questions?
Teresa Carvajal
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