

**Sunday 11th**

Arrive to Valencia

Navette lift to the selected Accommodation

**Monday 12th**

Day off in Valencia

Coordinators kick-off Meeting & dinner

**Tuesday 13th**

Welcome Meeting: Course Introduction by Prof. Dr. Vicente Castell. Room 3P 1.03

Lecture: *Why do we eat what we eat?* By Prof. Dr. Edgar Pérez. Room 3P 1.03

Central Market visit with Prof. Dr. Edgar Pérez.

<https://www.mercadocentralvalencia.es/>

Welcome Paella Lunch. Restaurante Casa César.

**Wednesday 14<sup>th</sup>**

Lecture: *(Past, Present & Future:) Citrus origin and production in the Mediterranean area.* Room 3P 1.03

By Prof. Dr. Carlos Mesejo

Visit a citrus processor with Prof. Dr. Carlos Mesejo

<http://www.martinavarro.es/>

Lunch on site followed by a discussion session

**Thursday 15th**

Lecture: *Enology & Viticulture. How to compete in a global and mature industry?.* Room 3P 1.03

By Prof. Dr. José Luis Aleixandre

Visit to a wine cellar with . Prof. Dr. José Luis Aleixandre

<https://www.chozascarrascal.es/>

Lunch on site followed by a discussion session

**Friday 16th**

Lecture: *The Spanish dried cured meat products local business.* Room 3P 1.03

By Prof. Dr. José Manuel Barat

Visit to a Jamon producer (Cured Ham) with Prof. Dr. José Manuel Barat

<https://www.embutidosmartinez.es/>

Lunch on site followed by a discussion session

**Saturday 17th**

Excursion: Calas de Moraira-Teulada and La Marina Alta county

By Eng. Claudio Benavent

Full-day cultural and social immersion to the local community with Eng. Claudio Benavent

<http://www.teuladamoraira.com.es/>

Bus transportation and meals provided

**Sunday 18th**

Excursion: Historical City of Xativa and Vall d'Albaida county  
Full-day cultural and social immersion to the local community with Eng. Claudio Benavent  
<https://www.xativaturismo.com/>  
Farewell lunch and Awards Ceremony  
Bus transportation and meals provided

**Monday 19th**

Lecture: *Producing dairy products for the local market*. Room 3P 1.03  
By Prof. Dr. Chelo González  
Visit a cheese factory with Prof. Dr. Chelo González  
<https://www.hoyadelaiglesia.com/>  
Lunch on site followed by a discussion session

**Tuesday 20th**

Lecture: *Rice production in Spain & Drone Applications*. Room 3P 1.03  
By Prof. Dr. José María Osca  
Visit to a rice production area and a processing center with Prof. Dr. José María Osca  
<http://www.ricetartana.com/>  
Lunch on site followed by a discussion session

**Wednesday 21st**

Lecture: *Quality local olive oil: how to compete against massive producers*. Room 3P 1.03  
Prof. Dr. Edgar Pérez  
Visit to an olive oil production area and an olive oil mill with Prof. Dr. Edgar Pérez  
<https://www.campoenguera.es/>  
Lunch on site followed by a discussion session

**Thursday 22nd**

Lecture: *Sustainability and local markets: the organic foods challenge*. Room 3P 1.03  
By Prof. Dr. Lola Raigón.  
Visit to an integrated production field with Prof. Dr. Lola Raigón.  
<https://cabesan.eu/>  
Lunch on site followed by a discussion session

**Friday 23rd**

Lecture: *Food Aquatic Production*. Room 3P 1.03  
Prof. Dr. Miguel Jover  
Visit to El Palmar with Prof. Dr. Miguel Jover  
<http://www.cpelpalmar.com/>  
Farewell lunch and Awards Ceremony at a restaurant on site



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**Saturday 24th**

Day off in Valencia

Getting ready for the trip back home.

**Sunday 25th**

Navette lift to the airport

Depart from Valencia