

Spain

SHORT-TERM SUMMER PROCESSES, SUSTAINABILITY, ENTREPRENEURSHIP IN AGRI-FOOD INDUSTRY



Dates: May 11, 2025 - May 25, 2025



Credits: 3 Credits in ABE 49500 or FS 49100



Locations: Valencia



Cost: \$4700, Includes accommodation, all meals, admissions fees, weekend trip, 3 credits and medical insurance. Airfare is not included.



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Discover how Spanish agrifood entrepreneur companies operate and explore the influence of food properties and processing on product performance. Participants will immerse themselves in the Mediterranean culture and lifestyle, experiencing life as the locals do—visiting workplaces, shopping, dining, relaxing, and exploring the most fascinating spots in Valencia. This faculty-led global experience program consists of a 15-day three-unit course. This unique opportunity is designed to familiarize students with the operations of entrepreneurial agrifood companies in Spain and to demonstrate how product performance is achieved through technical concepts, environmental surveillance and embracing continuous innovation for sustainability keeping in mind work-life balance and the intersection with global health. The course includes visits to various agricultural fields and industries to observe processes and environmental conditions involved in the handling and production of food. Students are encouraged to connect current agrifood activities with their respective courses, i.e. technical and non-technical concepts.

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