

Spain

SHORT-TERM SUMMER MATERIALS, PROCESSES, INNOVATION: KNOW-HOW IN THE AGRI-FOOD INDUSTRY



Dates: May 10, 2025 - May 29, 2025



Credits: 3 Credits in ABE 49500



Locations: Valencia



Estimated Cost: \$4500, Includes housing, some meals, and admissions fees, weekend trip. Airfare is not included.



Program Leaders: Teresa Carvajal -
tcarvaja@purdue.edu



Callout: August 27, 2024 @ 5:30 pm in ABE B061



Learn how Spanish entrepreneur agrifood companies operate and how the properties and processing of food influence product performance. Participants will enjoy Mediterranean Lifestyle as locals do, will see where they work, shop, eat, relax and have fun. Experience the most interesting places in Valencia. A three-unit course will be offered to familiarize students with how entrepreneur agrifood companies operate in Spain and to provide how product performance is pursued through technical concepts of materials and relevant processes. Visits to various industries involve the use of unit operations and environmental conditions involved during the handling of food materials towards an end-product. The program encourages students to look for relationships of today's agrifood field activities with some of the concepts covered in this course.

STUDY ABROAD TODAY



AGAD 104



agabroad@purdue.edu



@AgBoilersAbroad

