

SPAIN

SHORT-TERM SUMMER

PROCESSES, SUSTAINABILITY, ENTREPRENEURSHIP IN AGRI- FOOD INDUSTRY



Dates: May 10-23, 2026



Credits: ABE 49500 or FS 49100 - 3 Credits



Locations: Valencia



Estimated Cost: \$4500 includes some meals, accommodation, activities



Program Leaders: Teresa Carvajal (tcarvaja@purdue.edu) & Fernanda San Martin-Gonzalez (msanmart@purdue.edu)



Callout: Oct 7, 2025 @ 5:30 pm in ABE 1001

Discover how Spanish agrifood entrepreneur companies operate and explore the influence of food properties and processing on product performance. Participants 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 unique faculty-led global experience consists of a 15-day three-unit course. It's designed to familiarize students with entrepreneurial agrifood operations and demonstrate how successful product performance is achieved through technical concepts, environmental surveillance and continuous innovation for sustainability. 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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