

SPAIN - ITINERARY

10th to 24th May 2026

Sunday 10th

Arrive to Valencia

Navette lift to the selected Accommodation

Coordinators kick-off Meeting & dinner

Monday 11th

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.

Tuesday 12th

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

Wednesday 13th

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

Thursday 14th

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

Friday 15th

Lecture: Tomato production in a sustainable environment. Room 3P 1.06.

By Prof. Dr. Salvador López

Visit to a traditional tomato production site with Prof. Dr. Salvador López

<https://www.uniproperello.com/>

Lunch on site followed by a discussion session

Saturday 16th

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 17th

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 18th

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 19th

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 20th

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 21st

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 22nd

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

Saturday 23rd

Day off in Valencia

Getting ready for the trip back home.

Sunday 24th

Navette lift to the airport

Depart from Valencia