Global Experience in Valencia on Mediterranean Foods Know-How in the Agri-Food Industry
A day per day in the life of agri-food affairs
5th to 22nd of May, 2024

1. DRAFT PROGRAM

Sunday 5th
Arrive to Valencia
Navette lift to RESA Patacona Student Dorm

Monday 6th
Arrive to Valencia
Navette lift to Student Dorm
Coordinators kick-off Meeting & dinner

Tuesday 7th
Welcome Meeting: Course Introduction by Prof. Dr. Vicente Castell. Room 3P 1.03
Lecture: *Why do we eat what we eat?*
By 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 8th
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

Thursday 9th
Lecture: *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 10ᵗʰ
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

Saturday 11th
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 12th
Excursion: *Historical City of Xativa and Vall d'Albaida county*
By Eng. Claudio Benavent
Full-day cultural and social immersion to the local community with Eng. Claudio Benavent
https://www.xativaturismo.com/
Bus transportation and meals provided

Monday 13th
Lecture: *xxxxx.* Room 3P 1.03
Prof. Dr. Salvador López.
Visit to xxxxxxxxxxxxxxxxx Prof. Dr. Salvador López
Link en cuestión
Lunch on site followed by a discussion session

Tuesday 14ᵗʰ
Lecture: *Business potential of a typical Valencian crop: tigernut.* Room 3P 1.03
Prof. Dr. Vicente Castell
Visit to a tiger nut farm and Horchata tasting with Prof. Dr. Vicente Castell
http://horchaterialobrador.com/
Lunch on site followed by a discussion session

Wednesday 15th
Lecture: *Sustainability and local markets:the organic foods challenge.* Room 3P 1.03
By Prof. Dr. Lola Raigón.
Trip to an integrated production field with Prof. Dr. Lola Raigón.
https://cabesan.eu/
Lunch on site followed by a discussion session

Thursday 16th
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

Friday 17th
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

Saturday 18th – Sunday 19th
Team-building Trip: *Barcelona – Status just Proposal*
By Eng. Claudio Benavent
Full-weekend cultural, social and recreational activities with Eng. Claudio Benavent.
https://www.barcelonaturisme.com/wv3/en/
Accommodation, transportation and meals provided

Monday 20th
Lecture: *The Spanish dried cured meat products local business*. Room 3P 1.03
By Prof. Dr. José Manuel Barat
Visit to a Embutidos Martínez with Prof. Dr. José Manuel Barat
https://www.embutidosmartinez.es/
Farewell lunch and Lunch and Award Ceremony at a restaurant on site.

Tuesday 21st
Day off for individual private issues.
Getting ready for the trip back home.

Wednesday 22nd
Depart from Valencia
Navette lift to the airport