SPAIN KNOW-HOW IN THE AGRI-FOOD INDUSTRY
Faculty Leaders

Dr. Teresa Carvajal
Agricultural & Biological Engineering
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Dr. Fernanda San Martin
Food Science
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3rd most populated
Founded as Roman Colony in 138 BC
Latin name meaning strength
Mediterranean climate

Falles festival
Paella dish
Founded 1968

14 schools and faculties

Faculty of Business
Administration and Management
Faculty of Fine Arts
Higher Polytechnic School of Alcoy,
Higher Polytechnic School of Gandia,
School of Agricultural Engineering,
School of Computer Science
School of Architecture
School of Building Management
School of Civil Engineering
School of Design Engineering
School of Engineering in Geodesy
School of Cartography and Surveying
School of Industrial Engineering
School of Rural Environments and Enology
School of Telecommunications Engineering
SPAIN KNOW-HOW IN THE AGRI-FOOD INDUSTRY

May 8-23, 2024
3 credits
ABE 49500

Good Academic Standing
No Language Required
International Understanding Credits

Learning Outcomes:

a) Understand and connect the various aspects involved in food products. Exposure to a diversity of disciplines: technical, economical, cultural, social for manufacturing, distribution, marketing

b) Explore the ancient history and modern parts of Valencia, Spain

c) Enjoy the journey
Housing – Resa Patacona
https://www.resa.es/en/resarooms,valencia,resa-patacona/patacona
Itinerary

May 7th or Earlier
Flight

May 7th
Arrive to Valencia
Navette lift to RESA Patacona

May 8
Welcome Meeting: Course Introduction
Lecture: *Why do we eat what we eat?*
Central Market visit
Welcome Paella Lunch

May 9
Lecture: *How to compete in a global and mature industry?*
Visit to a wine cellar
Lunch on site followed by a discussion session
Itinerary

May 10
Lecture: Rice production in Spain & Drone Applications.
Visit to a rice production area and a processing center
Lunch on site followed by a discussion session

May 11
Excursion: Calas de Moraira-Teulada and La Marina Alta county
Full-day cultural and social immersion to the local community

May 12
Excursion: Historical City of Xativa and Vall d’Albaida county
Full-day cultural and social immersion to the local community

May 13
Lecture: (Past, Present & Future:) Citrus origin and production in the Mediterranean area.
Visit a citrus processor
Itinerary

May 14
Lecture: extrusion technology in agri-food products.
Visit to a food processing plant

May 15
Lecture: The Spanish dried cured meat products local business.
Visit to a Jamon producer (Cured Ham)
Lunch on site followed by a discussion session

May 16
Lecture: Sustainability and local markets
Trip to an integrated production field
Unión de Llauradors Sagunt.
Lunch on site followed by a discussion session

May 17
Lecture: Quality local olive oil: how to compete against massive producers
Visit to an olive oil production area and an olive oil mill
Lunch on site followed by a discussion session
Itinerary

May 18-19
Team-building Trip: Barcelona
Full-weekend cultural, social and recreational activities

May 20
Lecture: Producing dairy products for the local market.
Visit a cheese factory
Lunch on site followed by a discussion session

May 21
Lecture: Business potential of a typical Valencian crop: tigernut
Visit to a tiger nut farm and Horchata tasting
Farewell lunch and Awards Ceremony

May 22
Day off for individual private issues
Getting ready for the trip back home

May 23
Depart from Valencia
Navette lift to the airport
Accommodation:
• Resa Patacona

All meals included

10 work sessions
2 one-day excursions
1 weekend trip
1 free day

Cost Estimate:
• $3500 - $4500
• Number of students, grant

International Medical Insurance
Transportation in Spain
Internet on campus and dorm
Entrance Fees

Not Included:
• Passport
• Flight
• Some Meals
• Spending Money
• Free Time

SPAIN KNOW-HOW IN THE AGRI-FOOD INDUSTRY
Scholarships:

- $ Purdue Moves Study Abroad Scholarships
- $ Agriculture Study Abroad Scholarships
- $ Departmental Scholarships
- $ National & International Scholarships

Summer Financial Aid

<table>
<thead>
<tr>
<th>Study Abroad/Study Away* Term</th>
<th>Total Family Income</th>
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<tbody>
<tr>
<td></td>
<td>$50,000 or less</td>
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<tr>
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<td>$50,001-$75,000</td>
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<td>$75,001-$100,000</td>
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<tr>
<td></td>
<td>$101,001 or more</td>
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<tr>
<td>Summer 2024 - 14 day program or greater</td>
<td>$1500</td>
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https://www.youtube.com/watch?v=vDWmNsA4Cx4
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Stating You are Interested
- No Commitment
Copy of Passport
Picture of Self

Questions?
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