

An aerial photograph of a coastal city in Spain. In the foreground on the left, a large, ornate stone tower with arched openings and a crenellated top stands prominently. The tower is made of light-colored stone. Beyond the tower, the city unfolds, showing a mix of traditional and modern buildings. A wide, sandy beach stretches along the coast, meeting the turquoise sea. The water is clear, with white foam from waves breaking near the shore. In the background, rolling hills and mountains are visible under a clear blue sky. The overall scene is bright and sunny, suggesting a warm climate.

SPAIN

***SPAIN KNOW-HOW
IN THE AGRI-FOOD
INDUSTRY***

Faculty Leaders



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Valencia, Spain





3rd most populated
Founded as Roman Colony in 138 BC
Latin name meaning strength
Mediterranean climate



Falles festival
Paella dish



UNIVERSITAT
POLITÈCNICA
DE VALÈNCIA

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/>



Rooms and studios X

- TV
- MINI FRIDGE
- PRIVATE BATHROOM

And common areas

- CAFETERIA
- GYM
- LEISURE AREAS
- STUDY ROOMS
- POOL
- ACTIVITIES

Close to the UV and UPV campuses!



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.*

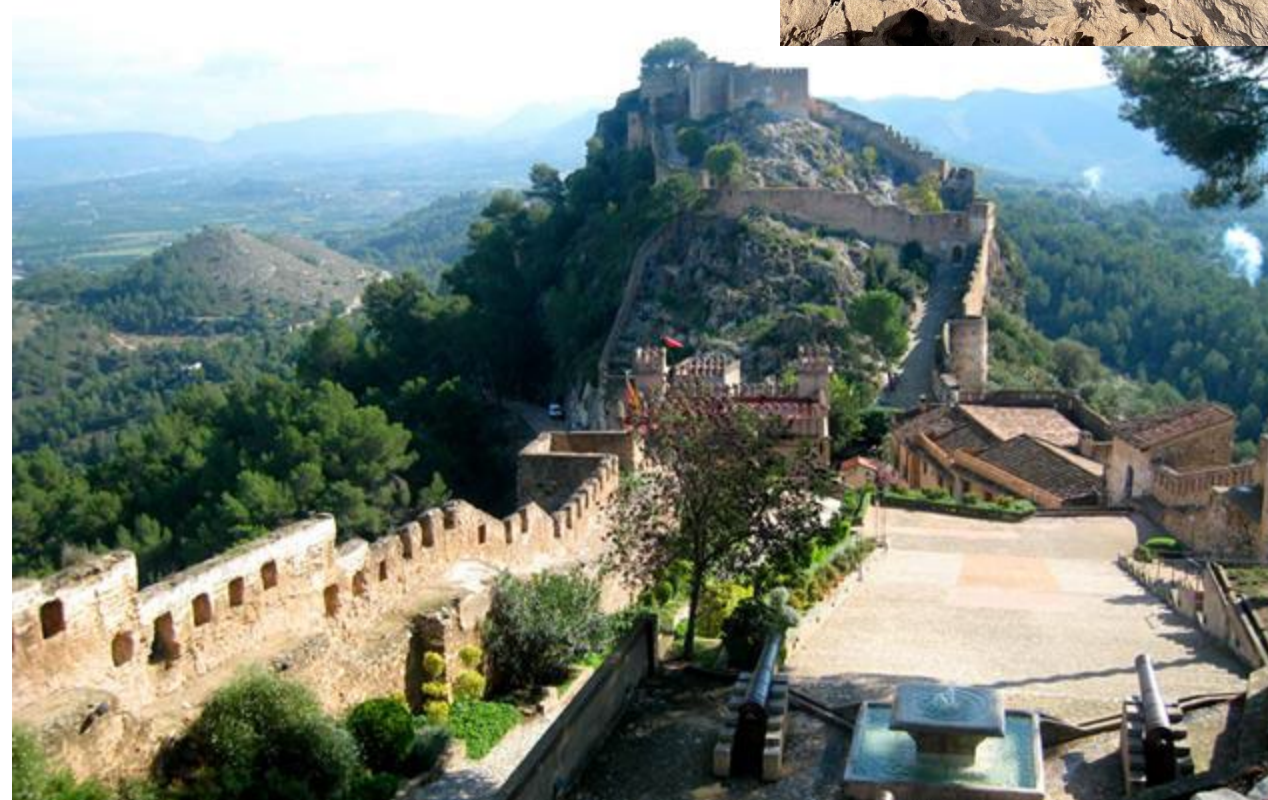
Visit to a rice production area and a processing center
Lunch on site followed by a discussion session



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



SPAIN KNOW-HOW IN THE AGRI-FOOD INDUSTRY

Cost Estimate:

- **\$3500 - \$4500**
- **Number of students, grant**

International Medical Insurance

Transportation in Spain

Internet on campus and dorm

Entrance Fees

Accommodation:

- **Resa Patacona**

All meals included

10 work sessions

2 one-day excursions

1 weekend trip

1 free day

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

Kara Hartman

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| Study Abroad/Study Away* Term | Total Family Income | | | |
|---|---------------------|-------------------|--------------------|-------------------|
| | \$50,000 or less | \$50,001-\$75,000 | \$75,001-\$100,000 | \$101,001 or more |
| Summer 2024 - 14 day program or greater | \$1500 | \$1000 | \$800 | Ineligible |

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<https://www.youtube.com/watch?v=vDWmNsA4Cx4>



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Purdue University
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Picture of Self

Questions?
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