Experience the flavors, history and culture of Spain. Learn the science behind traditional foods and beverages (e.g. cheese, wine, cider, cured meats) as well as the history and culture behind this beautiful country and its people... Did we mention the amazing food, sights and beaches?

Schedule
The class will travel through the Northern region of Spain for two weeks (May 14 to 28, 2016). The group will arrive in the country’s capital (Madrid), where we will spend two days exploring the city’s cultural and artistic heritage including the world-renowned Prado Museum, the 17th century Royal Palace and a live Flamenco show.

From Madrid, we will travel to Toledo which is known as the “City of the Three Cultures” due to the coexistence of Jews, Muslims and Christians. We will drive along the “Windmills route” which served as Miguel de Cervantes’s inspiration for writing his famous novel “Don Quixote of La Mancha”.

The next stop will be in the region of Asturias, in the town Llanes which is a popular stop for the pilgrims walking the “Camino de Santiago”. Around this region we will learn about two products protected under Denomination of Origin: the famous Asturias apple cider and the artisanal Cabrales cheese making process, which involves mold-ripening the cheese inside caves located in the “Peaks of Europe” mountains.

On the way to San Sebastian, we will stop at Santoña (Cantabria) where we will see the process for making anchovies in olive oil. In the Basque country we will visit vineyards and wineries in the Rioja-Alavesa region and we will also learn about the Idiazabal cheese making process.

San Sebastián will serve as a relaxing stop where we will enjoy the beaches of Bay of Biscay and historical sites. The culinary experience of sampling “pintxos” (pinchos) at local bars/taverns will allow us to taste a variety of seafood and cured meat snacks.
A visit to a traditional cider cellar will describe the fermentation process as well as the traditional “txotx” which involves sampling cider directly from the “kupela” (barrel).

We will also spend two nights in Pamplona in the region of Navarra, known for the “San Fermin” festivities and visit a facility that makes the famous “Chorizo de Pamplona”.

The last stop of the course will be in Barcelona. Here we will spend three days touring the many cultural attractions the city has to offer, including Gaudi’s famous: “Sagrada Familia” church, “Casa Batllo”, “La Pedrera” and “Parc Güell”. Other popular sites include “La Rambla”, “Paseo de Gracia” and the Gothic neighborhood.

Program information
This 2016 Agriculture Study Abroad course – FS491 – is a 3-credit Purdue University Maymester (no pre-requisites). The program will be primarily offered to undergraduate and graduate students in the College of Agriculture. However, all Purdue students are welcome. Enrollment is limited to 25 students and there is no age requirement to participate.

Deadline for enrollment is November 30, 2015.
Approximate cost for Maymester in Spain is approximately $4,000 per student plus airfare.

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