












MEDITERRANEAN AGRIBUSINESS SCHOOL (MABS)

Summer Program

“Spanish food culture: the Mediterranean diet & the agro-food industry”

Zaragoza (Spain), 4 June - 27 July 2018

Hour	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
9:00 11:00	 Welcome	 Spanish	 Spanish	 Spanish	 Spanish	 Pyrenees	
Coffee Break							
11:30 13:30	 The Mediterranean Diet Intangible cultural heritage of humanity	 Consumption of Mediterranean Products	 Agro-Food Systems: Global strategies	 Spanish Agro-Food System	 Agro-Food Production for a Sustainable Rural Environment		
Lunch Break							
15:00 17:00	 Sightseeing Bus	 Designations of Origin and Aragones Quality label Tasting Session	 European Food Quality and Safety	 Case study: The miracle of Spanish cuisine	 Project Work		
EVENING	 Get-together and Tapas Tour in Zaragoza						

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Hour	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
9:00 11:00	 Spanish	 Spanish	 Field Trip to “La Rioja”.	 Visit to the “Basque Culinary Center”	 Spanish	 Free Weekend		
Coffee Break					Coffee Break			
11:30 13:30	 Agro-Food Value chains	 The value chain for Mediterranean products Case study of Spanish wine			 Spanish Wine Trade			
Lunch Break					Lunch Break			
15:00 17:00	 International Digital Business: the case of foods and drinks from Aragon in Alibaba	 A Taste of Spain: Fusion cuisine with BCC	Pintxos and Tapas in San Sebastian	 Project work				
EVENING	 Traditional Brewery “La Zaragozana”							
















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Hour	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
9:00 11:00	 Spanish	 Spanish		 Spanish	 Spanish		
	Coffee Break			Coffee Break			
11:30 13:30	 Organic Products	 Mediterranean Products. Case study of Spanish seafood products		 COI	 The Value Chain for Mediterranean Products Case study of Spanish extra virgin olive oil		
	Lunch Break			Lunch Break			
15:00 17:00	 Ecomonegros (organic mill and bakery)	 A Taste of Spain: Tuna and anchovies	 Field trip: The Ebro Delta Harbour Fish Market Mussel Farm Rice Paddies	 A Taste of Spain: Olives	 A Taste of Spain: Olive oil	 Field trip: Links between culture, tourism and food in “Somontano county”. Olive oil mill Folk Museum Livestock Farm & Artisanal Cheese Factory	
EVENING							
















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Hour	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
9:00 11:00	 Spanish	 Spanish	 Field Trip: Fruit and vegetables	 Spanish	 Spanish	 Free Weekend	
Coffee Break				Coffee Break			
11:30 13:30	 The Value Chain for Mediterranean Products Case study of Spanish fresh fruit and vegetables	 Spanish Fruit and Vegetables: trade in different countries		 The Mediterranean Diet: Latest health issues	 Students' final presentations and wrap-up session		
Lunch Break				Lunch Break			
15:00 17:00	 Exploring Roots, Herbs and Truffles	 Legumes		 Project Work	 Farewell at La Aljafería (Arab Castle)		
E V E N I N G	 Practical Experience: Show cooking at “Los sitios” Gastronomic Society						

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4  **week internship
in a Spanish**



agro-food company