

“The subject of food perfectly matches our Barcelona cityscape and Catalan landscape, as Barcelona is known internationally as a culinary hub, as well as a cornerstone of Mediterranean tradition.”

-Alex Aguilar Vila, PhD
Vice-Rector of Outreach and
Internationalization
University of Barcelona



Food Studies & Gastronomy
International Program



UNIVERSITY OF BARCELONA



Torribera Food Studies Campus

The University of Barcelona boasts a longstanding, prestigious tradition of top level education, into which the Food Studies & Gastronomy International Program is born. The Food Studies & Gastronomy program inherits this trustworthy, consolidated legacy, and brings with it the groundbreaking task of creating innovation and freshness of perspective.

FOOD STUDIES & GASTRONOMY PROGRAM



We invite students to participate in the study of food systems, to develop a deeper understanding of the local culture through a variety of angles.



Food Studies & Gastronomy
International Program



STUDY WITH US IN BARCELONA

The **Food Studies & Gastronomy International Program** offers undergraduate-level academic courses for study abroad students in Barcelona. Our interdisciplinary courses offer an approach to a contemporary perspective of Catalonia, Spain, Europe and the Mediterranean, through our gastronomical and cultural heritage.



“The Food Studies & Gastronomy Study Abroad Program is designed to appeal to a broad range of students, interests, and fields. What better way to study abroad and learn about a new culture than through its culinary tradition? Barcelona’s strong presence as a popular destination for study abroad, as well as a gastronomical hub with trendsetting tendencies, a long history, and innovative chefs and entrepreneurs, makes it the perfect place for this program. Our methodology combines the best of both worlds: students are able to experience local university culture, with a program that carefully caters to their learning style.”

-Dr. Camila Loew, PhD, Program Director and Academic Coordinator

-Dr. Màrius Rubiralta, Director and UB Professor

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THE BUSINESS OF FOOD:

This course offers an overview of all aspects of food from a business perspective: innovation, production, marketing, consumer understanding, and distribution of food. The course provides a broad knowledge of specific business areas, such as positioning, branding, the creation of a value position, communications and channel decisions, and the funding of a new business.



MEDITERRANEAN NUTRITION & GASTRONOMY:

This course focuses on the Mediterranean diet’s nutritional and gastronomical characteristics, as a set of cultural practices, and the Mediterranean Diet as understood today, UNESCO cultural heritage. The course examines the nutritional benefits of the diet, as well as its multi-faceted expressions in the current culinary scene.



FOOD SYSTEMS & SUSTAINABILITY:

This course examines theoretical, methodological and practical aspects of sustainable food systems, placing an emphasis on the social, political, economic and environmental contexts that shape and are shaped by those systems to understand sustainable food systems. We cover each step of the food chain as elements from which to understand sustainable food systems.

