



UNIVERSITAT_{DE} BARCELONA

Food Studies & Gastronomy International Education: Study Abroad Program

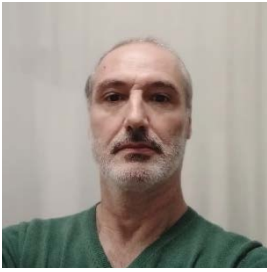
Profile of the teaching staff of the program *Spring 2020 Semester*.

1. Mediterranean Nutrition & Gastronomy: Camila Loew, PhD Dr. Loew (PhD in Humanities, Universitat Pompeu Fabra) is the founder and director of the Food Studies &



Gastronomy program. Dr. Loew has been teaching American study abroad students in Barcelona for 15+years, at many organizations including IES Abroad, CIEE, Accent UCEAP, and others. Dr. Loew has spent her life among three countries (Argentina, the US, and Spain) and her multinational background gives her a broad perspective which is ideal to understand cultures and peoples, and work in international education. Dr. Loew introduced Food Studies as an academic subject to the world of study abroad in Barcelona. She is also the founder of Sobremesa Culinary Tours. Dr. Loew is a certified nutritional consultant and trained chef, and travels regularly to California to teach at several culinary schools around the SF Bay Area. She is most interested in the knowledge of culture through food, i.e. everything that surrounds the plate. Dr. Loew has worked as Academic Dean at Bauman College for Holistic Nutrition and Culinary Arts, and Academic Coordinator at the Torribera Mediterranean Center.

2. Food Systems and Sustainability: Jose A. Torralba, PhD Dr. Torralba, (Ph.D. Education, UC Berkeley), is a senior investigator at the Open University of Catalonia (Department of



Food Systems, Culture and Society) where he leads a project, The Food Profile, that seeks to understand the daily eating practices of school-age children and youth in Spain and Denmark through innovative technologies and use such understanding to design school-based curriculum. He also co-leads a European-wide Erasmus+ project (Learn4Health) aimed at promoting better health among students through a set of evidence-based initiatives. His research

interests are in learning processes of children in and out of schools, and the design of learning and teaching environments. His most recent work has focused on the food-ways of children as a way to understand how children learn to eat in diverse settings and develop particular identities and affiliations with eating communities and/or groups.

3. Public Food Markets and the City: Hannah Feniak, PhD candidate Hannah Feniak is a doctoral candidate at the Institute of Fine Arts (IFA), New York University. Her dissertation



examines architectural production, building materials and techniques as developed during the drive towards modernization that transformed Spanish society throughout the 1960s and 1970s. After receiving her BA in Art History and Communications Studies from McGill University, Hannah completed her MA at the IFA, with a thesis focusing on intersections of photography, 'Modern' architecture and post-colonial city planning. Additionally, Hannah has worked in the role of recitation leader for undergraduate classes at New York University. In the classroom, her classes have ranged from the history of museums and collecting, to avant-garde art and modernity, to

contemporary urbanism and cities. Her pedagogical practice has also taken her outside of the classroom and she has spent a number of semesters leading field studies on architectural history, with site visits throughout New York city.

4. The Business of Food: Fernando Alegría, MBA Professor Alegria obtained his B.A. in Business Administration at the University of Lima and holds an MBA from McGill



University (Montreal – Canada). During his career, Professor Alegria has built solid marketing, sales, management and innovation experience, holding positions of increasing responsibility in fast moving consumer goods companies such as Procter & Gamble, SC Johnson Wax and Reckitt Benckiser. He has lived and worked in seven countries and some of his key assignments include: Marketing Vice President for Spain, Director of Global Marketing and Innovation for a key consumer goods category based in London, Regional Marketing Director and Distributors' Sales Manager for Scandinavia, Marketing Manager

and Product Manager for household consumer goods categories in Italy. He founded a small consulting firm where he has carried out work in a wide variety of fields. Among those, he has consulted with a big South American agro-food conglomerate, producer of fresh, frozen and preserved products. With this client, Prof. Alegria developed a new brand, worked for establishing a direct link with European and North American retailers, put in place trade and consumer promotional plans and carried out an innovation process, among other responsibilities. He has also consulted with other smaller food businesses in the production and hospitality areas. He has a strong interest in renewable energy, the fight against climate change, sustainable food, education for sustainability and other related subjects. He currently leads the Energia Justa (Fair Energy) program, in a not-for-profit organization based in Barcelona, which aims to reduce energy poverty and vulnerability among disadvantaged groups.