

“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.”

-Camila Loew, PhD
Program Founder



Food Studies & Gastronomy
International Program



UNIVERSITY OF BARCELONA



Torribera Food Studies Campus

The University of Barcelona boasts a longstanding tradition of top-level higher education.

The Food Studies & Gastronomy program inherits this prestigious, consolidated legacy, and adds to it innovation and freshness of perspective.

FOOD STUDIES & GASTRONOMY PROGRAM



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



Food Studies & Gastronomy
International Program





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 popularity as a 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 setting for this program. Our method combines the best of both worlds: students are able to experience local university culture, with a program that carefully caters to their learning style.

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STUDY WITH US IN BARCELONA

The **Food Studies & Gastronomy Program** offers undergraduate-level academic courses for students in Barcelona. Our trans-disciplinary courses grant a contemporary perspective of Catalonia, Spain, Europe and the Mediterranean, through our gastronomical and cultural heritage. Here is a taste of our courses:



FOOD BUSINESS FUNDAMENTALS

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.

