



**Profile of the teaching staff of the program *Spring 2022 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 two decades, at various 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 nutrition consultant and a 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 (PhD 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-aged 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. Food Through the Ages:** Marina Díaz Cristóbal, PhD

Dr. Díaz (PhD in History, Tufts University) studied political science at the Universidad Complutense de Madrid and received her PhD in history at Tufts University, where she belonged to a research group organized by the Prince of Asturias Chair in Spanish History. In Boston, she was also a member of the Iberian Study Group at the Center for European Studies at Harvard University. She taught at King's College London before joining IES Abroad in Barcelona. Her doctoral dissertation examined turn-of-the-century modernist thought in Spain and Europe. As an intellectual historian, she has taught courses in Spanish history as well as civilization and culture. Over the past few years, she has developed a teaching interest in the cultural and social history of Barcelona and Catalunya. Over the last fifteen years she has taught a wide array of courses to study abroad students, from Contemporary Spanish History to Barcelona, the Cosmopolitan city.

**4. Food Business Fundamentals: Marketing and Entrepreneurship:** Fernando Alegria, 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 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 appointments 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, including 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.

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