

The Torribera Food & Nutrition Campus

The Torribera Food and Nutrition Campus is located in Santa Coloma de Gramenet in the north of the Barcelona Metropolitan Area, some 9 kilometers from the city center and the Historical Building of the University of Barcelona. The campus is a unique undertaking with many interesting features, from its history, institutions, architecture, and activities to the value of the natural landscape of the Serralada de Marina in Santa Coloma.

The Torribera Food and Nutrition Campus is a hub of academic activity and home to partnerships with institutions in the fields of food sciences, nutrition, dietetics, gastronomy, and food culture. It is the teaching center for the EHEA bachelor's degrees in Human Nutrition and Dietetics and Food Science and Technology. In addition, the



The verdant 84-acre campus is located at the foot of the Serralada de Marina natural park and is equipped with state-of-the-art facilities to foster learning in and out of the classroom.

Department of Nutrition, Food Sciences and Gastronomy (Faculty of Pharmacy and Food Sciences) offers a bachelor's degree in Culinary and Gastronomy Sciences in collaboration with CETT-UB and the Universitat Politècnica de Catalunya (UPC).

Food Studies & Gastronomy Program Goals

Food is at the foundation of our existence. It is one of the most transversal aspects of human life; so vital to the culture and economy of a place and its people, it allows us to explore cultures and societies.

The UB Food Studies & Gastronomy Program, housed by the Department of Nutrition, Food Sciences and Gastronomy (Torribera Food and Nutrition Campus), is grounded in the belief that food serves as an excellent lens through which to examine our culture from a broad range of perspectives. Thanks to its transversality, food gives us the opportunity to offer a rich, attractive, experiential curriculum. Barcelona, a culinary hub marked by tradition and innovation, supplies us with a fruitful environment to explore these topics.

The overarching objective of the Food Studies and Gastronomy Program is to provide study abroad students with a hands-on, interdisciplinary, and holistic vision of Barcelona's cultural, socio-political, historical, economic, and environmental landscape, capitalizing on a subject that is always relevant and increasingly of interest.

Barcelona remains one of the most popular study abroad destinations for international students. We originally created this program in response to increasing interest in and demand for food studies, something that has continued to grow throughout the past two years. Today, we remain

the only program in Barcelona to offer a curriculum entirely centered around food and gastronomy. Through the Torribera Food and Nutrition Campus, we are able to offer international students resources and facilities that they would not receive at any other institution, an important competitive advantage for positioning our program.

All of our courses are taught by established professors with higher education degrees, who come with many years of experience. Furthermore, each of these faculty members has lived and worked abroad, giving them the cultural sensibility required to interact with foreign students; they function as educators as well as cultural translators.

Our courses are designed to be fully interactive, combining lectures with field trips, case studies of local Mediterranean foodways, round tables, and guest speakers. Through all of these learning methods, we aim to provide a strong local-regional-national perspective, which allows us to work comparatively with other geographies. From visits to a winery in Alella, a workshop at the kitchen of La Boqueria, or even opportunities at Torribera's food science research labs, the skills, knowledge and values gained from this type of education will remain a memorable and formative part of our students' experience for the rest of their lives.

Our Team

Rosa M. Lamuela-Raventós, PhD

Dr Rosa M. Lamuela-Raventós is the Director of the Food Studies & Gastronomy Program. She was named one of the most influential scientists in the world according to the Highly Cited Researchers list for the period 2017-2020. She is the Director of the Institute for Research on Nutrition and Food Safety, and a full professor at the Department of Nutrition, Food Sciences and Gastronomy of the UB's Faculty of Pharmacy and Food Sciences. Education: PhD in Pharmacy, University of Barcelona

Camila Loew, PhD

Dr Loew is the founder and Co-Director of the Food Studies & Gastronomy Program. She has two decades of experience working with study abroad students in Barcelona. Her multi-cultural background grants her a broad perspective conducive to working in international education. Some of her past work includes serving as Academic Dean at Bauman College for Holistic Nutrition and Culinary Arts, and Academic Coordinator at the Torribera Mediterranean Center.

Fernando Alegría, MBA

Professor Alegría has experience in the fields of marketing, sales, management and innovation, and holds an impressive track record working at multinational companies such as Procter & Gamble, SC Johnson, Wax, and Reckitt Benckiser. He has lived and worked in seven countries and has been teaching study abroad students since 2015.

Vera Armus, MA

Professor Armus is an anthropologist, writer, and culinary tourism professional. Her academic focus is on food and migration and her past work includes exploring Argentine migratory experiences in Barcelona, and comparing Barcelona and NYC's street food scenes, with a focus on migrant-driven cuisine in each context. Her articles have appeared in Eater, Gastro Obscura, and Los Angeles Magazine.

Marina Díaz, PhD

Dr Díaz is a historian with a background in Spanish history, civilization and culture. She took part in the Iberian Study Group at the Center for European Studies at Harvard University, a research group organized by the Prince of Asturias Chair in Spanish History at Tufts University, and has also taught at King's College London. Dr Díaz holds over 15 years of experience teaching study abroad students.

José A. Torralba, PhD

Dr Torralba is a senior investigator at the Open University of Catalonia (Department of Food Systems, Culture and Society) where he leads The Food Profile, a project that seeks to understand the daily eating practices of school-aged children in Spain. He also co-leads a European-wide Erasmus project called Learn4Health. His research interests are focused on children's learning processes in and out of schools, and the design of learning and teaching environments.

Courses

Mediterranean Nutrition & Gastronomy

This course focuses on the nutritional and gastronomical characteristics at the core of traditional Mediterranean diets, viewed as a set of cultural practices, as well as the Mediterranean Diet as we understand it today, considered cultural heritage by UNESCO. In order to grasp the difference between these concepts, we will trace what we mean when we talk about Mediterranean diets as a set of traditional, regional culinary and cultural practices, as compared to the Mediterranean Diet as known by Americans today, which was first defined by Ancel Keys in the mid-twentieth century. The course examines the nutritional benefits of the diet, as well as its multi-faceted manifestations in the current culinary scene.

Food Through the Ages

Since the beginning of time, food has been associated with sustenance but also with pleasure. This course will concentrate on the culture of food by focusing on how food binds families, nations and empires together, and how individuals and societies have challenged conventions and ingrained habits. The course will survey the history of food from the Bacchanalian pagan and religious festivals to the rise of high aristocratic cuisine and the emergence of modern restaurants and cafés. Along the way, special attention will be paid to transformations that arose as a result of “Old World” exchanges between Christian Europe, Islamic North Africa and Asia, and “New World” exchanges following the discovery and colonization of the Americas.

Food Systems & Sustainability

In this course, you will learn about food through a *systems perspective*, to arrive at a comprehensive and operational definition of *sustainable food systems*. We will approach all aspects of a food system, including

production, harvest, processing, distribution, storage, transport, marketing, consumption, and food waste, using local experiential learning events and Mediterranean case studies. As a result, you will understand how food systems are influenced by social, political, economic, and environmental contexts.

Food and Migration: Barcelona’s Cultural & Culinary Exchanges

This course analyzes Barcelona’s socio-cultural context through the lens of food to gain an understanding of the complexities that arise with migratory processes. We explore the origins of “national” cuisines, examining how food culture has always been shaped by immigration and exchange. Digging into Barcelona’s migrant landscape, we use food to discuss topics relating to personal and collective migrant identity, adaptation, assimilation, adjustment, “authenticity”, and fusion. We then turn to the city’s modern foodscape, focusing on the influences brought by immigration and globalization, while paying attention to power dynamics, cultural preservation, economic interests and more.

Marketing & Entrepreneurship in Food

What makes a food business special, yet similar to business in other industries? In this course, we focus on the concepts of experientiality, authenticity and credence, to understand the tools food shares with other businesses, as well as the unique context of food businesses. We utilize case studies and meaningful stories of food products, brands and services, told by real people: entrepreneurs and chefs with a burning ambition to bring unique and superior propositions to the market. The course also includes a module on sustainability, focused on feminist ethics and the inequalities that have historically existed in the food world.



Above, the Arts Courtyard in the Faculty of Philology and Communication (Gran Via de les Corts Catalanes, 585). On the right, the garden of the UB Historical Building and a classroom in the Josep Carner Building (Carrer d'Aribau, 2)

Teaching Centers for Our Classes



Classes are held in the Josep Carner Building, part of the Faculty of Philology and Communication, accessed directly from Carrer d'Aribau, as well as through the interior courtyards or the Ferran Soldevila Garden.

Josep Carner (1884-1970) was a poet, journalist, diplomat and translator who is often referred to as 'the Prince of Catalan Poets'. He was nominated for the Nobel Prize for Literature seven times. In 1897, Carner enrolled in the University of Barcelona, where he studied law and philosophy and developed an interest in Catalan nationalism.



Over Five Centuries of History

History of the Faculty of Pharmacy & Food Sciences

The University of Barcelona's Faculty of Pharmacy can trace its origins back to 1845. Only a small number of university faculties existed then, and the fields they covered were limited to the arts, law and medicine.

The Faculty of Pharmacy and other UB academic centers of the UB moved to the Pedralbes Campus in the mid-1950s. Currently, the Faculty of Pharmacy and Food Sciences is a core part of the Barcelona Knowledge Campus (Pharmacy, Barcelona Diagonal Campus) and oversees the Torribera Food and Nutrition Campus (Santa Coloma Ciutat Universitària). Today, the Faculty is firmly committed to advancing its study abroad goals through its international relations office, coordinated by Dr Pedro F. Marrero, Head of International Relations at the Faculty of Pharmacy and Food Sciences.

<http://www.ub.edu/visitavirtual/visitavirtualEH/index.php/en/>

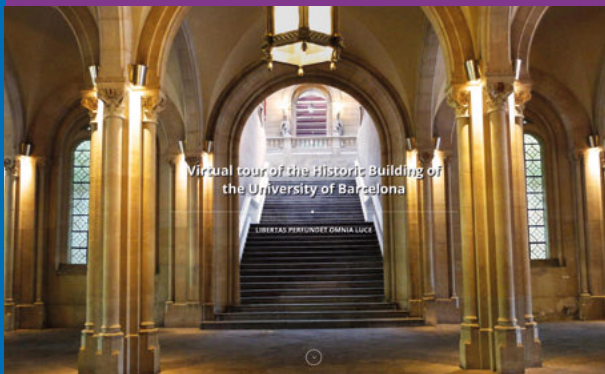


The University Today

According to the 2022 edition of the Academic Ranking of World Universities (ARWU), also known as the Shanghai Ranking, the UB is the only university in Spain listed among the top 200 worldwide.

The University of Barcelona currently offers 73 bachelor's degrees, 16 dual study itineraries, 173 university master's degrees and 46 doctoral programs. In total, its student community is made up of over 60,000 students: 41,540 undergraduate students; 5,318 university master's students, and 10,189 doctoral students. It also has 5,007 trainee researchers enrolled in a wide range of programs.

Significantly, according to the most recent study of labor market insertion carried out by the Catalan University System Quality Assurance Agency (AQU Catalunya), 87.3% of UB graduates are employed within one year of completing their studies, a figure that reaches 90.2% in the case of master's degree graduates.



<http://www.ub.edu/visitavirtual/visitavirtualEH/index.php/en/>

Activities at the University of Barcelona

Visit to the University's Paranymp Hall



Our Partners

Ajuntament de Barcelona
Ajuntament de Mollet del Vallès
Ajuntament de Santa Coloma de Gramenet
Consorti de Gallecs
Escola de Restauració de Santa Coloma de Gramenet
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The Food Studies & Gastronomy program is funded by a UB grant to promote the internationalization of university centers.

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<https://www.ub.edu/foodstudies/>



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