



C E

Barcelona Summer Program

**Kapi 'Olani Community
College**

T T

WHY BARCELONA?

THROUGH
EXPERIENCES

Located in a valley between mountains and the Mediterranean sea, Barcelona, one of the most attractive European cities, offers the ideal study abroad experience. It is known for its international, multicultural, enterprising and dynamic nature.

It has some of the most unique and inspiring architecture and great cultural attractions. There is always something new to explore.

Study at cett, experience Barcelona

CETT is a comprehensive institution for education and knowledge transfer in tourism, hospitality management and gastronomy affiliated with the University of Barcelona

In close to 50 years of existence defined by our values, CETT Barcelona has been fully involved in the sustainable development of the tourism sector and the society through education, research, innovation and expertise. CETT Barcelona focuses on the personal and professional growth of all who are part of it.

CETT has been affiliated to the University of Barcelona since 1997



UNIVERSITAT_{DE}
BARCELONA

CETT PILLARS

CETT Foundation

Created in 2000 to promote education, research, and the internationalization and sustainability of the university.
Non Profit

University of Barcelona

CETT has been affiliated to the University of Barcelona since 1997



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Tourism, Hospitality & Gastronomy

Close relationship to the industry and enterprises to ensure employability and professional excellence to all graduates

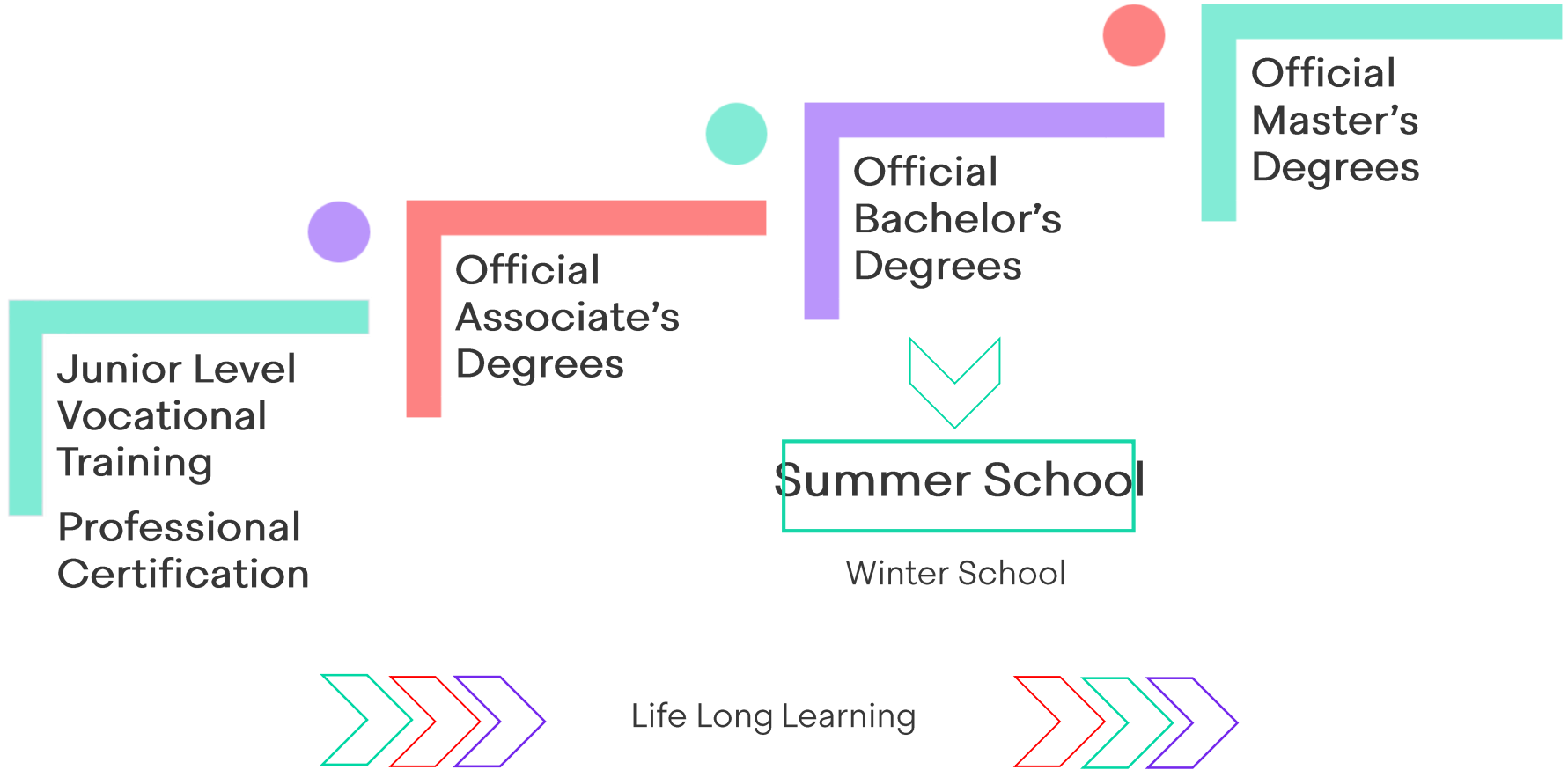
HOTEL ALIMARA
BARCELONA



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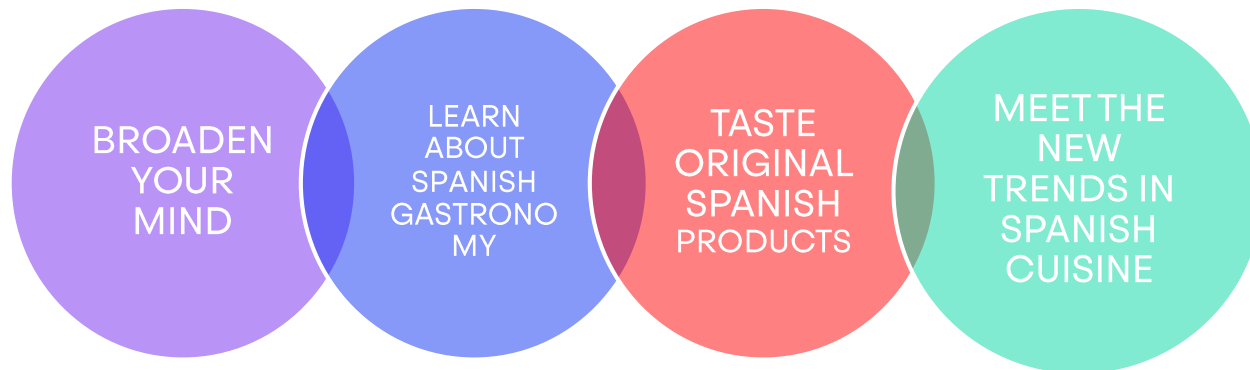
Levels of education and training



A dynamic and interactive program that allows students to learn about the **culinary arts** while having a focus on the **Mediterranean gastronomy**.

You will live an international university experience that will provide you with key skills and knowledge in order to further develop your professional career.

Enhance your career and academic path in Culinary Arts with CETT Barcelona Focusing on Spanish food history and culture, the different traditions of the regionals Spanish cuisines through the traditional dishes, the avant-garde and new trends in the Spanish cuisine.



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OVERVIEW

Addressed to

Students of Culinary arts with intermedium Knowledge and skills in professional cuisine

Where?

Barcelona, CETT-UB

Language of instruction

English

Dates

To be determined (preferably the program should be held in July)

Accommodation dates

To be determined in July





A dynamic and practices Two-week program that have the main objective to provide updated knowledge in culinary arts while having a focus on the Spanish and Mediterranean gastronomy

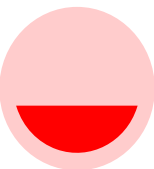
The program has academic, professional, recreational-cultural, and personal development components.

The educational methodology of the program includes: seminars, workshops, talks, presentations, professional visits, cultural visits and group activities.

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Barcelona Summer Program

OBJECTIVES



Know the history of Spanish gastronomy, determine how the territory modifies and grants specific characteristics to each of the gastronomic cultures and local Spanish preparations



Discover, taste and get to know more closely the most representative products of Spanish gastronomy such as Iberian ham, Manchego cheese, red tuna, etc...



Practice and master the new culinary techniques that are used in today's gastronomy and make the preparations of the main Spanish chefs.



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ACADEMIC CONTENT



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SPANISH FOOD HISTORY AND CULTURE

- General introducción
- Five gastronomic spanish areas
- Visit to the centre of the city

GASTRONOMIC SPANISH PRODUCTS

- Differences between Iberic Ham and other kinds of hams
- Traditional tapas workshop
- Visit to interesting gastronomic places in BCN
- Most important kinds of Spanish sausages
- Traditional dishes workshop
- Origin, kinds and ingredients of Spanish cheese
- Knowledge of the Mediterranean red tuna. Tuna tour experience.
- Visit to a cellar or cava winery



NEW CULINARY TECHNIQUES AND TRENDS

- Referent Spanish Chefs
- Tapas 2,0 workshop
- Michelin Spanish dishes
- Gastrobotanical field trip + workshop

SUNDAY 16/07/23	MONDAY 17/07/23	TUESDAY 18/07/23	WEDNESDAY 19/07/23	THURSDAY 20/07/23	FRIDAY 21/07/23	SATURDAY 22/07/23
Transfer Bcn Airport – International Residence Hall and Check in	Welcome session	GASTRONO-MIC SPANISH PRODUCTS	GASTRONOMIC SPANISH PRODUCTS	Visit to TRADITIONAL FOOD MARKET (08:00-11:00H)	REGIONAL SPANISH CUISINES	
	SPANISH FOOD HISTORY AND CULTURE	Intro Talk Iberic Ham Spanish sausages Spanish Cheese	Wine tasting (*)	REGIONAL SPANISH CUISINES Intro Talk	Talk and workshop	
	Intro Talk					
	(9:00h-13:30h)	(9:00h-13:30h)	(9:00h-13:30h)	(11:30-13:30h)	(9:00h-13:30h)	TUNA TOUR EXPERIENCE
	Lunch at Agora Residence Hall					
Free time (also on Sunday)	Guided visit to the centre of the city (2-hour tour)	Tapas Workshop (15:30h-18:00h)	VISIT TO GREATEST PASTRIES IN BARCELONA (15:30h-18:00h)	Regional Spanish cuisine Workshop (15:30h-18:00h)	Free time	

(*) in the event the students would be younger than 21 years (minimum Legal Drinking Age in Usa) we can change the topic of the session or the product to taste.



SUNDAY 23/07/23	MONDAY 24/07/23	TUESDAY 25/07/23	WEDNESDAY 26/07/23	THURSDAY 27/07/23	FRIDAY 28/07/23	SATURDAY 29/07/23
Free time	NEW CULINARY TECHNIQUES AND TRENDS		SUSTAINABILITY & GASTRONOMY	NEW CULINARY TECHNIQUES AND TRENDS	Tapas and another Spanish dishes workshop	Check out and Transfer from the International Residence Hall Agora to the airport
	Referent Spanish Chefs Michelin Spanish dishes (9:00h-13:30h)	CELLAR OR CAVA VISIT or SIMILAR (including picnic-lunch)	Sustainable practices in the culinary industry (9:00h-13:30h)	GASTROBOTANI- CAL FIELD TRIP (9:00h-13:30h)	Farewell lunch (9:00h-13:00h)	
	Spanish chefs cuisine Workshop (15:30h-18:00h)	Free time	Health and Nutrition Spain's cuisine Workshop (15:30h-18:00h)	Gastrobotanical workshop (15:30h-18:00h)		

The schedule, duration and order of the sessions could be changed.



PROFESSIONAL & CULTURAL VISITS



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A GUIDED VISIT TO BCN

After the welcome session and the orientation, we will walk the most symbolic streets and visit the most iconic corners of the city through a guided visit to the historic center of Barcelona.



TRADITIONAL FOOD MARKET

The students will visit one of the most traditional and remarkable food markets in the city of Barcelona. They will learn about the fresh ingredients of Catalan and Spanish cuisine.



VISIT TO BCN TOP PASTRIES

Some of the most important pastries sites in Barcelona.



TUNA TOUR SNORKEL BALFEGÓ

Tuna Tour snorkel by Balfegó is an adventure where you can swim among hundreds of wild bluefin tuna in the Mediterranean Sea while snorkeling.

This adventure includes a Catamaran trip, Swimming/snorkeling among the tuna and ends with a tasting of bluefin tuna 'sashimi'.

One fantastic option to end the day is visiting Tunateca in Barcelona, the restaurant where Balfegó displays the full potential of this product (this is not included in the program)



VISIT TO A CELLAR

Visit a cellar or cava in the Penedes area near Barcelona to discover how is the wine or cava made and walk around a vineyard.



GASTROBOTANICAL WORKSHOP

Field trip to get to know gastrobotanical first-hand and collect samples for the subsequent preparation of dishes with them.



Accommodation



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Accommodation during the program will be in a double room at an International University Residence with full board for 7 days a week.

Quality facilities and services suitable for students, teachers and academic groups, in a natural, quiet and pleasant environment.

Gym, Multipurpose Rooms, Dining room, Study Room, Computer Room, Garden and Sports Area.



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ACCOMMODATION

SERVICES:

Daily breakfast, Lunch, and dinner (Free Buffet-halal options)

Internet connection

Study Zone

- Reading and studying room
- Group-work room
- Computer room
- Workshop room
- Music room

Sport Zone

- Gym (24h)
- Sport courts

Leisure Areas

- Social room (billiards, table football, table tennis)
- T.V. room
- Garden and outdoor terrace

Meeting Zones

- Boardroom
- Auditorium
- Internet Corner (prints, photocopies)
- Laundry (digital payment, 24h)



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ACCOMMODATION

ROOMS



Antena TV



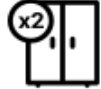
Baño



Climatización



Conexión a
internet por
cable



Doble
armario



Doble cajón
debajo de la
cama



Doble
escritorio



Esteras



Exterior



Limpieza
semanal



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ACCOMMODATION

STUDY AND LEISURE ZONES



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SPORT ZONES



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ACCOMMODATION



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ACCOMMODATION

FULL PACKAGE PRICE per student: 1.900,00€.

THE PRICE INCLUDES:

- Enrollment fee 2-week program (including accident insurance)
- 50 tuition hour program
- Fully-equipped classrooms and workshops
- Access to the Virtual Campus
- Access to the Resource Center and the Library of the University of Barcelona
- Accommodation at an International Student Residence in a double room with half board 5 days a week, 13 days
- Access to all Residence facilities
- Guided tour of the historic center of Barcelona
- Professional visits and excursions (Markets, Tuna Tour Balfegó, Cellar or similar)
- Official certificate issued by the CETT-UB

Minimum 10 participants. Every 10 students 1 accompanying person for free



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27 | Barcelona Summer Program

ACCOMMODATION

FULL PACKAGE PRICE per student: 2.200,00€.

THE PRICE INCLUDES:

- Enrollment fee 2-week program (including accident insurance)
- 50 tuition hour program
- Fully-equipped classrooms and workshops
- Access to the Virtual Campus
- Access to the Resource Center and the Library of the University of Barcelona
- Accommodation at an International Student Residence in a double room with full board 7 days a week, 13 days
- Access to all Residence facilities
- Guided tour of the historic center of Barcelona
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Doubts...? Contact us!

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