



Food Production, Culture and the Environment

Study Spanish agricultural systems, environmental sciences and culture in the picturesque cities and countryside throughout various regions of Spain. During this unique program, you will spend two weeks immersing yourself in Spanish culture, experiencing traditional Spanish food, and learning about modern and traditional food production practices.

This program gives students an overview of Spanish agriculture, firsthand experience in food production and environmental stewardship, and the opportunity for cultural immersion. Classes are taught in English and students will have opportunities to undertake conversations in Spanish.

You will discover the art, culture and science of food production in Spain. Students will participate in interactive lectures and field visits, taught by experts in the fields of horticulture, viticulture, enology and animal science. Participants may take a Spanish cooking class and may visit multiple livestock farms including cattle, pig, sheep and goat farms. Other field trips include visits to wineries and vineyards, olive oil production facilities, Iberian ham production facilities, and pork and chicken abattoirs. Cultural activities may include visiting cathedrals, art museums, flamenco shows and participating in traditional Spanish meals. Visits may include the Mosque-Cathedral of Córdoba, the Alhambra of Granada, and the Royal Palace of Madrid or Sagrada Família in Barcelona. There will be multiple opportunities for students to explore cities with their friends at their own pace.



Projected travel dates:

May term (select years)

Estimated cost:

\$2,500 + UGA in-state tuition and fees + international airfare

global.uga.edu/scholarships

UGA academic credit:

AESC 3150, AESC 3160 (5 hours)

Fulfills experiential learning requirement for CAES students



« For additional information about this course

TO APPLY, VISIT:

StudyAway.uga.edu

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Spain

