



# Study Abroad Tour

## Spain/France – Barcelona, Girona, Paris and Avignon

May 9-22, 2016

Faculty Leader: Christy Bratcher (Animal Science)

Tour Company: Spain Taste ([www.spaintaste.com](http://www.spaintaste.com))

### Production Tours:



Fish Market at Port of Palamos  
Food Science Center (IRTA) of Monells  
Meat Processing Equipment Manufacturer  
Cooking Class  
Olive Oil Producer  
Chocolate Museum  
Truffle Hunting  
Lavender Production  
Sausage Plant



### Culture Tours:

Santa Caterina Market  
Medieval Town of Besalu  
Ceramics Town of Bisbal  
Sagrada Familia Cathedral

*Contact Dr. Bratcher for more information ([clb0012@auburn.edu](mailto:clb0012@auburn.edu))*

*Course credit available*

*Estimated Cost appx. \$4,800 (including all travel, lodging, student travel insurance and meals)*



# Education Abroad Proposal Auburn University

9<sup>th</sup>-22<sup>nd</sup> May 2016

## Agriculture and Culture – Spain and France

### **Learning Outcomes**

1. Participants will develop an understanding of production, processing, and marketing of regional food specialties in France and Spain.
2. Participants will be able to compare food production systems in Alabama and the United States with those in France and Spain.
3. Students will learn the advantages and limitations of being a member of the European Union [for Spain and France].
4. Students will be able to draw comparisons between the European Union and the United States in terms of agricultural policy.
5. Participants will gain an appreciation of culture and history of France and Spain.

Preparation prior to and during the study tour will complement the learning experienced through tour visits.

### **Program Description**

Participants on this study tour will learn about many of the food and agricultural specialties of the Provence region of France and the Catalonia region of Spain. France is known for its system of origin control (AOCs)—the assurance to consumers that a product was grown/raised, processed and purchased in a specific region. AOCs exist for French wine, many cheeses, and other specialties such as mustard. Specialties of the Provence region include truffles, lavender, wines, cheeses, and olive oil. In Girona, Spain, students will have the opportunity to visit one of the most important food science centers of Europe—IRTA of Monells. Activities in the Girona region will include tours of wine cellars, fish markets, Metalquimia internationally known for food processing machines, olive oil production, and an experience in cooking and savoring Paella. In Barcelona, students will take in a chocolate tasting and learn about sausage specialties. In both Spain and France, students will experience the cultural, art, and historical sights of medieval towns and wonderful European cities, ending with two days in Paris.

### **Leader Biography**

Christy Bratcher, Department of Meat Science.

Her research program is based on:

- .Evaluation of mechanically tenderized beef and the implication for industry changes.
- .Flavor profile of grass-fed beef processed products.
- .Evaluation of pre- and post-harvest interventions for reduction of microbial load on carcasses.
- .Meat quality evaluation of hamburger meat from non-traditional grinding sources.

### **Tour Experiences and Lectures**

This international study tour is very hands-on and includes agriculture and food-related tours on a daily basis. The itinerary includes meeting with professors and students in Avignon with lectures related to food economics and production. The tour will be travelling throughout the Provence (southern) region of France and the Catalonia (northeast) region of Spain. Tours and visits will give students opportunities to hear and learn directly from producers and professionals in the food industry on how systems are similar and/or different than those in the United States.

### **Logistical Arrangements**

Participants will fly into Paris and travel by high-speed train to Avignon. Hotels, travel, and most meals will be arranged by SPAIN TASTE service agency. Lodging will be twin rooms at the Ibis Hotel (or similar establishment) in Avignon, the Residencia Sant Daniel in Girona, and the Residencia Marti Codolar in Barcelona.

No visas are required for U.S. citizens.

### **Student Qualifications**

The study tour is open to all AU students.

### **Student Enrollment**

Student enrollment is 10 (minimum) to 18 students, based on logistical constraints as determined by SPAIN TASTE service agency.

### **Student Preparation**

Students selected for the study tour will be required to meet 4-5 times during the spring semester for information sharing sessions. Topics covered will include travel coordination such as obtaining passports, when and where to get Euros, proper social and cultural etiquette, important safety guidelines, and tour activity research and reports.

### **Evaluation/Assessment**

Several activities will be used to evaluate how students are processing the experiences and information that they gain during the study tour. First, students will contribute to a blog highlighting experiences and reflections. Following the tour each student will prepare a paper that describes tour experiences and reflects on how the tour met tour learning objectives for them. Students will develop a presentation on the tour to be shown to prospective students in fall semester 2016.

## Schedule and Itinerary

A provisional schedule is provided below.

	Day/Date	City/Routing	Program/Activities
1	May 9	Auburn	Travel – arrive early a.m., Day 2
2	May 10	Paris to Avignon, Provence, FR.	Travel via TGV; City tour. Visit of a Food Science Center of Avignon
3	May 11	Avignon and Chateauneuf Du Pape	Agribusiness School visit. Meet with the Students. Fermentation tour of Chateauneuf Du Pape wine area;
4	May 12	Avignon to Luberon	Truffle and Lavender Production and Markets
5	May 13	Luberon to Girona, Spain	Rose Wine Travel to Girona;
6	May 14	Girona	City Tour. Free day to explore Girona
7	May 15	Girona	Emporda DO Wine Cellar Fermentation Tour Visit of Besalu, Medieval Town
8	May 16	Costa Brava	Visit to a Sausage plant
9	May 17	Costa Brava	Olive Oil Production Paella Cooking and Lunch Port of Palamos; Fish Market Visit
10	May 18	Barcelona	Visit IRTA Food Science Center Tour the Old Quarter of Barcelona and its Emblematic Buildings
11	May 19	Barcelona	Chocolate Tasting/Chocolate Museum visit Visit Santa Caterina Market Free Time in Barcelona
12	May 20	Barcelona to Paris	Travel to Paris via TGV Afternoon/Evening in Paris
13	May 21	Paris	Free Day in Paris
14	May 22	Paris to Auburn	Flight back to Auburn

Cost is approximately \$4800 including all costs for food, transportation, lodging, airfare, student travel insurance and admission tickets to ticketed events.