

2024 - Course Programme Spain's Pantry – 12th Edition

29 Jan-4 Feb 2024

Week 1

Introduction. Traditional and Avant-Garde Culinary Techniques in Spain

Module 1. Marine Products. Fishing, Aquaculture and Tinned Foods

Videoconference: 30th Jan 15:00-16:30h CET (1h 30 min.)

We expect you to read through the relevant sections in the textbook before the live videoconference sessions. At the end of each session, you will be able to access the module's review questions which will be addressed in the following week's videoconference.

5-11 Feb 2024

Week 2

Module 2. Meat and Meat Products

Videoconference: 6th Feb 15:00-16:30h CET (1h 30 min.)

12-18 Feb 2024

Week 3

Module 3. Spain's Essential Ingredients and Confectionery

Videoconference: 13th Feb 15:00-16:30h CET (1h 30 min.)

19-25 Feb 2024

Week 4

Module 4. Spanish Wine

Videoconference: 20th Feb 15:00-16:30h CET (1h 30 min.)

The final exam will be accessible from 19th February

26 Feb-3 Mar 2024

Week 5

Catch up

You have this extra week to catch up and watch the recordings of any missing classes and do the final test.

- *Remember that in order to obtain your certificate you must attend all videoconferences (or watch the recordings).*
- *Exams: you will have to answer 20 multiple choice questions in each module. A minimum grading of 50% is required to pass.*
- *"Spain's Pantry" Certificates will be issued at the end of this week.*

