



2023 - Course Programme Spain's Pantry - 9th Edition

12-21 May 2023 Week 1 Introduction. Traditional and Avant-Garde Culinary Techniques in Spain

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

Videoconference: 16th May 10:00-11:30h 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.

22-28 May 2023 Week 2 Module 2. Meat and Meat Products

Videoconference: 23rd May 10:00-11:30h CET (1h 30 min.)

29 May-4 June 2023 Week 3 Module 3. Spain's Essential Ingredients and Confectionery

Videoconference: 30th May 10:00-11:30h CET (1h 30 min.)

5-11 June 2023 Week 4 Module 4. Spanish Wine

Videoconference: 6th June 10:00-11:30h CET (1h 30 min.)

The final exam will be accessible from 5^{th} June

12-18 June 2023 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.



