

# 2025 - Course Programme Spain's Pantry - 13<sup>th</sup> Edition

10 - 16 March 2025

Week 1

**Introduction. Traditional and Avant-Garde Culinary Techniques in Spain**

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

*Videoconference: 11<sup>th</sup> Mar. 15:00-16:30h GMT (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.*

17 - 23 March 2025

Week 2

**Module 2. Meat and Meat Products**

*Videoconference: 18<sup>th</sup> March 15:00-16:30h GMT (1h 30 min.)*

24 - 30 March 2025

Week 3

**Module 3. Spain's Essential Ingredients and Confectionery**

*Videoconference: 25<sup>th</sup> March 15:00-16:30h GMT (1h 30 min.)*

31 Mar. - 04 Apr. 2025

Week 4

**Module 4. Spanish Wine**

*Videoconference: 1<sup>st</sup> Apr. 15:00-16:30h GMT (1h 30 min.)*

*The final exam will be accessible from 31<sup>st</sup> March*

07 - 13 April 2025

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 within the period of one month.

