

# Course Programme Spain's Pantry

## Week 1 **Introduction. Traditional and Avant-Garde Culinary Techniques in Spain**

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

*Videoconference (2h)*

*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.*

## Week 2 **Module 2. Meat and Meat Products**

*Videoconference (2h)*

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

*Videoconference (2h)*

## Week 4 **Module 4. Spanish Wine**

*Videoconference (2h)*

## Week 5 **Catch up**

*No videoconference*

*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.*

