Course Programme Spain's Pantry- 4th Edition 2022

19-25 September 2022	**Week 1**	**Introduction. Traditional and Avant-Garde Culinary Techniques in Spain** **Module 1. Marine Products. Fishing, Aquaculture and Tinned Foods** *Videoconference: 20th September 16:30 – 18:00h 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.*
26 Sept-2 October	**Week 2**	**Module 2. Meat and Meat Products** *Videoconference: 27th September 16:30 – 18:00h CET (1h 30 min.)*
3-9 October 2022	**Week 3**	**Module 3. Spain´s Essential Ingredients and Confectionery** *Videoconference: 4th October 16:30 – 18:00h CET (1h 30 min.)*
10-16 October 2022	**Week 4**	**Module 4. Spanish Wine** *Videoconference: 11th October 16:30 – 18:00h CET (1h 30 min.)* *The final exam will be accessible from 10th October*
17-23 October 2022	**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.*