

Spain: Culinary Arts and Culture

June 4 – June 16, 2018

The Course: GLS-120 Education Experience Abroad (3 credits, Humanities for AAS students)

You will spend 12 days in Spain exploring Spanish cuisine, language and culture at Malaca Instituto in beautiful Malaga Spain. Students are expected to take part in pre and post departure classroom sessions and complete all aspects of the in-country itinerary.

The Destination: Malaga Spain

"Málaga is a world apart from the adjoining Costa del Sol: a historic and culturally rich provincial capital which has long lived in the shadow of the iconic Andalucian cities of Granada, Córdoba and Seville. Yet, it has rapidly emerged as the province's city of culture with its so-called 'mile of art' being compared to Madrid, and its dynamism and fine dining to Barcelona." –Lonely Planet

With some of the most renowned restaurants in the world, Spanish cuisine is going through a phase of rapidly developing popularity across the globe. Mediterranean diet in all its forms is regarded as a culinary icon and many of its ingredients are staples of Spanish gastronomy: olive oil, fresh fish and seafood, almonds and sultanas, yoghurts and pulses of all kinds. Malaga is full of restaurants, tapas bars and bodegas – this is where local people spend their spare time (apart from on the beach, where there are also restaurants!) – food is a national passion!

The Experience Highlights:

- Hands on cooking classes lead by Malaca Institute's Head Chef concentrating on Seafood and other Andalusian cuisine
- Full day excursion: Olive Oil Tour & lunch (weekend)
- Full day excursion to Granada and Alhambra
- Full day excursion: Goat cheese factory, 3 unique "pueblos" (villages) and lunch in a "posada" (an old Andalusian style farmhouse)
- Mercado Central (to buy the grocery for the cookery class)
- Tapa-restaurant-tour at night in the historic center of Malaga
- "Shadowing" in a local restaurant
- Weekly lectures on gastronomic topics
- Salsa and Flamenco dance lesson

"Do everything in your power to study abroad; it is worth every single penny."
-Kirkwood Culinary Arts Student,
2017 program



Estimated Program Fee: \$3,250

\$1,000 Global Advantage Scholarship available!

Includes:

Airfare
Housing
Some Meals
Health Insurance
Many Cultural
Excursions
In-Country Transit

Does not include:

Tuition – 3 summer credits
Passport Fee
Personal Expenses

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**International Programs
1154 Linn Hall
319-398-5579**



Faculty Contacts:

Melanie Abu-Nameh, Professor Hospitality Arts
 melanie.abunameh@kirkwood.edu
 The Hotel at Kirkwood Center room 180 P

Tentative Program Itinerary:

- **Monday, June 4:** Depart USA
- **Tuesday, June 5:** Arrive in Malaga, Dinner at school restaurant
- **Wednesday, June 6:** Spanish Lessons and Tapas tour
- **Thursday June 7:** Spanish lessons, cookery classes, "Charla cultural" lesson, latin dance lesson
- **Friday, June 8:** Spanish lessons, cookery session, Flamenco dance class
- **Saturday, June 9:** Full day excursion to Granada (Alhambra and the Alabazín)
- **Sunday, June 10:** Olive oil tour and lunch at an antique farmhouse
- **Monday, June 11:** Spanish lessons/free time
- **Tuesday, June 12:** Spanish lessons, cookery session, Spanish culinary movie and discussion in school lounge
- **Wednesday, June 13:** Shadowing in a restaurant (morning or late afternoon)
- **Thursday, June 14:** Goat cheese tour and lunch in an old posada/ Latin dance class in the school's dance studio
- **Friday, June 15:** Visit of the Central Market (buying grocery for the cookery session)
- **Saturday, June 16:** Breakfast and departure transfer to Málaga International Airport



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