



"A Taste of Europe" Portugal, Spain and France

Are you looking to broaden your culinary knowledge and global insight?

The Rosen College of Hospitality Management invites you to experience a "Taste of Europe" throughout Portugal, Spain and France! Students will learn the European approach to culinary studies, as well as gain food and beverage knowledge on a variety of specialty products - including a wide array of cheese, wine, fish and sweet delicacies.

While abroad, students will engage with international food and beverage professionals, sample local products and participate in hands-on culinary exercises. All participants are expected to remain engaged in the experience as they try new things - foods, beers, and wines.



COURSES

FSS 3008 : Culture & Cuisine (3 credits)

HFT 4894: Intl. Gastronomy (3 credits)



DATES

May 12 - 26, 2023



PRICE

Please check the [program website](#) for the program fee and a list of inclusions/exclusions

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Inclusions:

Accommodation: Hotels with 3-star or better rating. All rooms will have twin or triple occupancy and private bathrooms.

3 nights in Lisbon (My Story Hotel Tejo), 1 night in Coimbra (Vila Galé Coimbra), 3 nights in Porto (Porto Palácio Hotel by The Editory), 2 nights in Bilbao (Catalonia Gran Vía Bilbao), 1 night in San Sebastián (Zenit San Sebastián), and 3 nights in Bordeaux (Hilton Garden Inn Bordeaux Centre)

Cultural Experiences and Excursions:

- **Lisbon:** Guided walking tour of the city with tastings, baking class to learn how to prepare "Pastéis de nata", day excursion to Sintra, visit to a 5-star hotel for a back-of-the-house tour
- **Porto:** Guided walking tour of the city with tastings, day excursion to the Douro Valley, tour of the "Mercado Bom Sucesso", visit to a brewery
- **Bilbao:** Guided walking tour of the city with tastings, visit to the "Salt Valley of Añana" and the Marqués de Riscal winery and 5-star hotel for a back-of-the-house tour
- **San Sebastián:** Guided walking tour of the city with tastings, visit to a 5-star hotel for a back-of-the-house tour
- **Bordeaux:** Guided walking tour of the city with tastings, tour of "La Ciudad del Vino", baking class to learn how to prepare "Canelé"

Meals

- Daily breakfast to energize you for the day
- Special welcome dinner with Fado entertainment to kick-off the program
- Lunch in Sintra and Coimbra (Portugal)
- Dinner in Porto (Portugal) and at the Michelin-starred restaurant "Marqués de Riscal" (Spain)
- Farewell dinner to celebrate the end of the program

Transportation

- Transportation from and to the airport via private vehicle (for suggested group flight ONLY)
- Intra-program flight from Porto to Bilbao, as outlined on the itinerary
- Private vehicle for tours and cultural excursions, as outlined on the itinerary
- Public transportation pass in Lisbon, Porto, Bilbao, San Sebastián and Bordeaux



**For more information and to apply, check the [program website](#) or contact: Dr. Diego Bufquin, Associate Professor
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