

Center for Global Education

Study Abroad in Spain!



AFRICA ASIA EUROPE SOUTH AMERICA
NORTH AMERICA EUROPE NORTH AMERICA
SOUTH AMERICA AFRICA ASIA EUROPE
EUROPE AFRICA SOUTH AMERICA EUROPE



Amazing tours and great food are the highlights of this 10-day, power-packed culinary experience. Our travel course begins with a tapas tour in historic Madrid visiting and eating at several local establishments; a visit to El Mercado de San Miguel will introduce students to the freshest foods available including vendors of hot chocolate and churros; and will include a group meal at La Botin - listed in the Guinness Book of World Records as the oldest restaurant in the world! Through walking tours, students will experience not only the amazing history of Madrid, but also that of Seville, and Granada, including its famous La Alhambra. Producer tours include an olive oil mill, a winery and a farm where Iberian ham, considered the best in the world, is produced. In Jerez we will visit two sherry producers including one that was named best wine maker in the world. Students will have free time to explore Rhonda's famous river gorge, markets in Seville and even a flamenco show. To complete the course a cooking class lead by a local chef will teach us true Spanish Paella and Gazpacho.



www.hacc.edu/global



HACC Center for Global Education

For more information,
contact the Center for
Global Education at
717-780-3276/3277,
studyabroad@hacc.edu,
www.hacc.edu/global
or in person at HACC's
Harrisburg Campus,
Cooper Student
Center, room 211.



A CULINARY TOUR OF SPAIN

ABOUT THIS TRAVEL COURSE:

Course Dates: Spring 2016 Course
Classes will be held on HACC's
Harrisburg Campus in C101a
6p-9p on 1/27 & 2/10/2016

Travel Dates: March 3-13, 2016

Course: CULI 210 -
A Culinary Tour of Spain

Faculty Leader:
Chef David Mills, Instructor
dtmills@hacc.edu
(717) 780-1737

PROGRAM FEE:

Approx. \$3,984-\$4,284* includes:

- Tuition and fees for a 3-credit HACC course
- Round trip air transportation
- Accommodations onsite
- Admission to sites & attractions that are part of the program's curriculum
- Cooking class
- Travel insurance
- Breakfast daily
- Several group meals

PLANNED TRAVEL HIGHLIGHTS:

- Tour of historic Madrid including El Mercado de San Miguel and dinner at La Botin
- Tour of an olive oil mill, winery and a farm where Iberian ham is produced
- Tour of Seville
- Sherry producers in Jerez
- Tour of Granada including visits to Albaicin district and La Alhambra
- Cooking class with a local chef

FINANCIAL ASSISTANCE:

Scholarships up to \$1,000 are available through HACC Foundation. Applying for scholarships does not guarantee receipt of funds. For those who qualify, Financial Aid can be applied to the program fee. Contact the Financial Aid office on your campus for more information.

ADDITIONAL COSTS:

- Some meals
- Optional visits to tourist, art, and historical sites
- Valid US passport
- Personal spending money

* Study Abroad Programs are based on enrollment and could change or may be canceled if enrollment is low. All fees, once announced, are subject to change due to currency fluctuations, fuel cost increases and current costs. Study abroad applications are subject to review before acceptance into the programs.

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