

COURSE DETAIL

SPANISH FOOD: TRADITION, TERROIR, & SUSTAINABILITY

Country

Spain

Host Institution

Accent, Madrid

Program(s)

Society and Culture in Madrid

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Environmental Studies Anthropology

UCEAP Course Number

106

UCEAP Course Suffix**UCEAP Official Title**

SPANISH FOOD: TRADITION, TERROIR, & SUSTAINABILITY

UCEAP Transcript Title

SP FOOD&SUSTAINBLTY

UCEAP Quarter Units

5.00

UCEAP Semester Units

3.30

Course Description

This course offers an in-depth exploration of Spanish identities through the lens of its culinary culture. Students examine how centuries of tradition and local practices define the Spanish culture, from the historical roots of the Mediterranean Diet to regional diversity, and the crucial role of innovation and sustainability in overcoming global environmental challenges. Topics include sustainable agriculture, biodynamic wines, mindful eating practices, and the role of local markets and circular economy in supporting food security and community. Through a series of engaging activities—including expert discussions, guided tastings, and site visits to key locations like local markets and innovative food hubs—students gain firsthand knowledge of Madrid’s dynamic food landscape and explore the extent to which a new generation of entrepreneurial initiatives are driving a more sustainable and conscious approach to eating and producing.

Language(s) of Instruction

English

Host Institution Course Number

Host Institution Course Title

SPANISH FOOD: TRADITION, TERROIR, & SUSTAINABILITY

Host Institution Course Details

Host Institution Campus

Accent, Madrid

Host Institution Faculty

Host Institution Degree

Host Institution Department

Course Last Reviewed

2026-2027

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