



UNIVERSITY COLLEGE OF HOSPITALITY MANAGEMENT AND CULINARY ARTS OF SANT POL DE MAR
BARCELONA

SUMMER COURSE



santpol.edu.es

#1 in Spain
#12 in Europe
Hospitality & Leisure Management

QS **WORLD UNIVERSITY RANKINGS**
BY SUBJECT
2022

Universitat de Girona

Experience the Mediterranean culture and gastronomy with our summer courses!

Our summer courses are a unique opportunity to immerse yourself in the Mediterranean culture and gastronomy.

Discover Barcelona and its surroundings and acquire knowledge about **culinary arts** and **hospitality management**.

The summer courses study plan includes theoretical and practical classes and **professional visits to hotels, restaurants or wineries**.

If you are a student of tourism, hospitality management, gastronomy, culinary arts or any related field, the summer courses await you.

Get ready for your next adventure on the Mediterranean coast!



Sant Pol de Mar
Barcelona (Spain)



2 concentrations

HOSPITALITY
MANAGEMENT

CULINARY
ARTS



Schedule



Dates

June 4, 2023 - June 18, 2023

June 18, 2023 - July 2, 2023

July 2, 2023 - July 16, 2023



Schedule

Monday to Thursday / Clases

Friday / Professional visits

Weekend / Free



Total

48h of classes + about 12h of professional visits

Study Plan

Culinary Arts	Methodology	Hospitality Management	Methodology
Creation and design of experiences	Theoretical	Creation and design of experiences	Theoretical
Introductory Wine Course	Theoretical + Practical	Introductory Wine Course	Theoretical + Practical
Introduction to molecular cuisine	Theoretical + Practical	Digitalization in the hotel industry	Theoretical
Healthy Cooking	Theoretical	Events	Theoretical
Professional visits			

* Each subject consists of 12 teaching hours.
Professional visits: 2 visits of about 6 hours.



Professional visits

WINERY

A few kilometers from Sant Pol de Mar, Alta Alella-Mirgin is the organic winery closest to the city of Barcelona.



BARCELONA



Visit to **La Boqueria** market, one of the most emblematic gastronomic markets in the city.

It is located on **Las Ramblas** and has more than 2,500 square meters, including more than 300 stalls offering all kinds of culinary products.



Visit to **Oro Líquido**, the first oil shop in Barcelona dedicated to Extra Virgin Olive Oil and its derivatives.

Located in the heart of the Gothic Quarter, there the students will do an **oil tasting** course.

EUHT StPOL reserves the right to modify the professional visits and / or activities included in the summer course program.

Stay in our hotel

- Double room.
- All rooms have bathroom, desk and balcony.
- Located in front of the Mediterranean sea.



Tuition fee

2.700€

It includes:

- 14 nights of full board accommodation at hotel, located in the EUHT StPOL campus.
- Dinner check-in day + 3 meals included per day during the stay+ breakfast check-out day.
- Farewell dinner with a 5-course tasting menu with wine pairing.
- Transfer Barcelona-Sant Pol de Mar airport (for groups).
- Access to the computer room + Wi-Fi connection.
- Certificate-diploma for students who have attended class regularly and passed the tests.

Other academic programs of EUHT StPOL

Master in Hospitality Management

2 concentrations:

**Hotel
Management**

**Food & Beverage and
Restaurant Management**

On campus, blended or online versions



Master in Culinary Arts & Kitchen Management

Full Spanish or Full English modalities

On Campus





Contact

EUHT StPOL

**University College of Hospitality Management and Culinary Arts of Sant Pol de Mar,
Barcelona (Spain)**

Phone number: + 34 902 021 925

E-mail: admissions@santpol.edu.es

 santpol.edu.es


 + 34 635 594 464

santpol.edu.es

 EUHTStPOL

 @euhtstpol

 @euhtstpol

 [linkedin.com/school/euhtstpol-barcelona](https://www.linkedin.com/school/euhtstpol-barcelona)

 EUHTStPOL1

Alianzas estratégicas:
Strategic Alliances:



Sede catalana de:
Catalan headquarter of:



Reconocimientos:
Acknowledgements:

