

# MEDITERRANEAN DIET: FROM LANDSCAPE TO TRADITION AND HEALTH



we're  
**all in**

JUNE 2 - JUNE 29

University of Lisbon, School of Agriculture

**6 ECTS – USUALLY TRANSFERS  
AS 3 US CREDITS. 42 CONTACT HOURS.**



The Mediterranean Diet: From Landscape to Tradition and Health course, held during SiPN's June Summer Session is a great way to explore the diverse terrain that shapes the Mediterranean Diet, while understanding the impact of geography on ingredient availability and culinary traditions. Learn from a group of skilled professors from areas such as Forrest Engineering, Food Engineering, Chemistry and Environment and Biosystems Engineering.



The course also includes practical sessions and field trips to places related to the course such as wineries, cork factories and oil extraction factories. More info on what's included here.

#### Course topics include:

- The Mediterranean Diet as an intangible cultural Heritage of Humanity.
- Valorization of food products from traditional Mediterranean diet.
- Agro-residues valorization.
- Cultural heritage.

And many others!

Pricing \$ 3,550.00 \* Includes Tuition and Housing  
**APPLICATION DEADLINE: MARCH 10, 2024**

#### APPLY NOW:

