



Università di Scienze
Gastronomiche di Pollenzo
University of Gastronomic Sciences of Pollenzo

Viaggio Didattico Spagna Study Trip Spain

Data / Dates:

10/10/2026 - 16/10/2026

A.A / A.Y:

2026/2027

Tutor:

Venturino Miriam

Saturday, October 10, 2026

12:20

Meeting at Train Station in Bra

12:31

Departure for Torino Caselle with public train

Free lunch at the airport

16:30

Flight FR775

18:00

Arrival at Barcelona el Prat

Transfer to Passeig de gràcia with R2N train

Walk 15 minutes to Casa Gracia

<https://room00hostel.com/en/barcelona/casa-gracia-hostel/>

21:00

Dinner at Gat Blau

Vegetable, Creative and Catalan kitchen of the 100% agroecology based restaurant committed to a sustainable and healthy dining.

<https://www.gatblaurestaurant.com/es/>

End of didactic activity

Sunday, October 11, 2026

8:00

Breakfast at the hotel

9:00

Walk together to the train station

9:29

Departure from Passeig de gràcia to Sitges

10:30

Walking guided tour through Sitges historical center, to better understand the mediterranean historical food systems of the area.

12:00

Visit and wine tasting at the Museum and Center of the traditional Malvasia of Sitges wine, one of the Slow Food Presidium of Catalunya

<https://www.fondazione Slow Food.com/en/slow-food-presidia/sitges-malvasia/>

14:30

Traditional Spanish lunch at La Nansa

<https://restaurantlanansa.com/>

17:00 (approx)

Return to Barcelona and the end of didactic activities

Monday, October 12, 2026

8:00

Breakfast at the hotel

TBC

12:00

Meeting with Dario Lombardi, Marco Esposito and chef Maurizio at 26KG - an Italian pasta restaurant & tasting.

We will then explore how 26KG communicates its offer and values on social media, and the reality of a vegan and Italian restaurant on the Barcelona city scene.

https://www.instagram.com/26kg_pastafresca/

15:00

Visit to Otsu

<https://www.instagram.com/otsu.bcn/>

Meeting with Fer Villanueva, chef and founder of Otsu.

Fer will introduce us to Otsu and share a little about the project, her creative process and how she approaches her work.

The visit will be an informal conversation and mutual exchange.

20:00

Dinner at Franca - a young Barcelona restaurant where three chefs with different backgrounds reinterpret traditional Catalan cuisine through a modern and daring lens with a contemporary approach to food.

<https://www.francabarcelona.com/>

End of didactic activity

Tuesday, October 13, 2026

7:30

Departure for Girona with private bus

Breakfast box to be collected from the hotel

9:30

Welcome coffee at Plat Institute

<https://platinstitute.com/>

Plat Institute works together with multidisciplinary professionals and specialize in emerging disciplines of food, such as: food design, food tech, social food, sustainability and circularity, developing studies and research papers that serves as guidelines for innovation, product development, and ecological transition.

10:00

Tech Inspiration

Masterclass: Designing the Invisible - Hyper Creativity and Singularity. Tech-Driven Narratives, Food Media & Consumer Psychology.

11:00

Critical Ideation

Design Thinking Sprint: deconstructing food rituals, commodification and identifying new digital/visual storytelling experiences, the experience as a channel.

12:00

From Idea to Reality

Fast Prototyping Workshop: identify and structure powerful culinary concepts and narratives from augmented hospitality concepts. Using physical materials, accessible technologies, and sensory touchpoints, such as interactive packaging, dynamic service rituals, or digital campaigns.

13:30

Showcase

Pitching Session: Elevator Pitch / Student teams present their speculative food communication concepts.

14:00

Food DesignTaste

Interactive Sensory Tasting: A curated experience exploring sensory storytelling and non-verbal food communication. Future of G-Astronomy

16:00

End of the activity, departure for Barcelona.

Free dinner and end of didactic activity

Wednesday, October 14, 2026

8:00

Breakfast at the hotel

10:30

Visit at Pinullet (production)

<https://www.pinullet.com/>

Pinullet is an urban cheesemaking project born in Barcelona in 2019. It produces artisanal cheeses every day in its own laboratory, using certified organic raw milk from a local farm. The project brings traditional cheesemaking into an urban context, combining Italian and French influences with Catalan ingredients.

12:00

Cheese tasting&aperitivo

13:00

Let's have together an informal lunch in a bar/vermateria with tapas

17:00

Visit to Makeat offices and lab.

<https://makeat.tech/>

A design studio applying their own methodology of Food Thinking for their innovative consultancy and design ideas, specialized on edible branding.

We will have an introduction to their approach to gastronomic innovation and the methodology behind their case studies, discovering how they transform an initial idea or challenge into a tangible product or experience. In the second part, we will follow the journey of a project through the studio: from conceptualisation and ideation, to digital design and development in the kitchen.

Free dinner and end of didactic activity

Thursday, October 15, 2026

8:00

Breakfast at the hotel

10:30

Meet at the coworking space: <https://maps.app.goo.gl/LzmPnwejuQdLXrV8A> with TooMush

<https://www.instagram.com/toomush.es/>

TooMush is a Barcelona-based startup born from a simple idea: to explore the potential of mushrooms beyond their traditional role in food. The company works with "Melena de león", a distinctive mushroom known for its unique texture, and transforms it into new formats designed for everyday cooking. Rather than trying to replicate meat, TooMush focuses on showing what this ingredient can become and turning it into a new kind of food experience.

First, we will have a short introduction to the space itself: what kind of coworking it is, the idea behind it and the story behind the project Too Mush: how it all started, who is involved, and how it has evolved over time.

Second, we will have a session focused on the communication and marketing side of the product, sharing their strategy.

12:00

Mushroom tasting&aperitivo (light lunch)

14:00

Visit to Bloc4BCN & MEL DE TERR

<https://meldeterr.cat/>

- Circular gastronomy and the recovery of underused ingredients.
- From kitchen experimentation to professional products.
- Communication, marketing and the creation of a new product category.
- Guided tasting of MEL DE TERR melasses and culinary applications.

20:00

Dinner at Bodega Bonay which is Giacomo Hassan's restaurant, UNISG alumnus

Bodega Bonay It's an elegant bistro located in Barcelona's Eixample district, with a creative Mediterranean cuisine made with seasonal and locally sourced ingredients.

We will get to know Bodega and explore its various spaces and the concept behind the Bonay system.

<https://casabonay.com/dining-drinks/bodega-bonay/>

End of didactic activity

Friday, October 16, 2026

8:00

Breakfast at the hotel

Free time

13:00

Departure for El Prat airport with R2N from Passeig de gràcia train station

Free lunch at the airport

16:50

Flight FR774

18:25

Arrival at Torino Caselle

18:56/19.56

Train to Bra station

End of didactic activity