



## Viaggio Didattico Spagna - Catalogna Spain Study Trip - Catalonia

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**Data / Dates:**

23/03/2025 - 29/03/2025

**A.A / A.Y:**

2024/2025

**Tutor:**

Vera Martin

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### SUNDAY, 23 MARCH 2025

6:30

Departure from Bra Movicentro. Transfer by bus to Torino Caselle airport.

7:45

Arrival at Torino Caselle airport.

9:35

Departure to Barcelona on Ryanair flight FR9112.

11:00

Arrival to El Prat airport (Barcelona) and transfer by minibus to Travelodge Poblenou hotel.

(<https://travelodge.es/travelodge-destino-barcelona>)

11:45

Check in at Travelodge Poblenou hotel.

Free lunch and afternoon.

19:00

Meeting point at the lobby of Travelodge Poblenou Hotel and the group will take a Metro transport going for dinner at Hidden Factory.

20:00 – 22:00

Conceptual dinner at Hidden Factory by Chef Xavier Moron. HF is a creative studio specialized in gastronomy and design, photography and art direction, located in the Raval area, the artistic, eclectic and vibrant neighborhood of Barcelona.

(<https://hiddenfactorybarcelona.com>)

22:00

We will take the Metro transport to go back to the Hotel.

End of activities of the day.

### MONDAY, 24 March 2025

10:45

Departing from the hotel by foot to AbonoKm0 (10 min walking distance aprox.).

11:00

Visit to AbonoKm0, a social innovation project that created a urban composting network in order to transform food waste into a high value product as benefit to the ground, consumers and local food system.

(<https://abonokm0.com>) (<https://giveth.io/project/abonokm0>)

13:00

Lunch at Aguaribay restaurant (15 min walk from AbonoKm0).

(<https://aguaribay-bcn.com/en/>)

15:15

Departing by foot to Elsa Yranzo Creative Food Studio Bcn (10 min walk from restaurant).

Elsa Yranzo is a designer and art director and curator. She produces contemporary projects destined to re-think the link between food and people through design, art, innovation and beauty. In 2023 she received the FOODA award as best professional food design. Co author of the book "Food design. La guía del diseño alimentario). She coordinates the Master in Food Design at the Basque Culinary Center.  
(<https://elsayranzo.com>)

18:30

Free dinner.

End of activities of the day.

## TUESDAY, 25 MARCH 2025

9:00

Departing by minibus to Can Calopa vineyards.

L'Olivera – Masía de Can Calopa de Dalt is the restored vineyard that produces the only wine of Barcelona City. It's at the same time, a collective and inclusive project of social agriculture that takes humanity at the center of the rural work. It's one of the 16 members of the Urban Vineyards Association. We will visit the vineyards, experience the winemaking process, know about the scoop of the project, and taste!

(<https://olivera.org/en/>)

12:00

Mediterranean lunch at the centenary Farm House of L'Olivera - Can Calopa.

14:00

Depart by minibus to Figueres city.

16:00

Check in at Los Angeles Hotel, Figueres city.

(<https://hotelangeles.com>)

17:30

Departure by Minibus to La Vinyeta winery .

18:00

Open air mindful eating and winefulness practice among the vineyards of the farm, conducted by Edgar Tarrés Falcó, professor of Wellbeing & Happiness at the University of Girona, and professor of Mindfulness and & Purpose of Life at the Master Remind Mindfulness of the University of Barcelona. We will experience the tasting of bringing awareness to the perception of the DOC wines varieties of the Empordà territory along with a countryside style meal.

(<https://www.edgartarres.com>) (<https://www.lavinyeta.es/ca/celler>)

20:30

Return to Hotel Los Angeles.

End of activities of the day.

## WEDNESDAY, 26 MARCH 2025

9:00

Departing by minibus from Hotel to Girona City

10:00

Arriving to Mercat del Lleó (Girona food market).

Short visit to the market to immerse on the local products and traditions of the Empordà region.

11:00

Visit to Casa Cacao by Celler de Can Roca (5 min walk from the market)

This is the Chocolate House Store in the center of Girona, designed and dreamed by Jordi Roca (World best Pastry Chef 2014 by Restaurant magazine). We will get to know the chocolate process step by step, recognize the cacao bean origins, and taste some of the "chocolatessens".

(<https://casacacaogirona.com/en/>)

13:00

Lunch at BionBo by Chef Xavier Aguado (10 min walk from Casa Cacao).

(<https://es.bionbo.com/bionbo>)

14:30

Departing by minibus to Plat Institute.

15:00

Visit to the design lab center of the Plat Institute.

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

We will visit the lab and have a short talk about the projects they are working nowadays.

(<https://platinstitute.com/About-us>)

16:30

Back to Hotel in Figueres city.

17:00

Arrival to Hotel and evening & free dinner time in Figueres.

End of activities of the day.

### THURSDAY, 27 MARCH 2025

7:45

Early departure to L'Escala city. Full day dedicated to fishing mediterranean tradition on the well-known Costa Brava area of Catalonia.

8:30

Arrival to the traditional fish auction at the Maram, the interpretation center of the fish and headquarters of the fisherman association of L'Escala city.

(<https://maram.cat/>)

(<https://www.visitescala.com/en/port/centre-dinterpretacio-del-peix-maram>)

10:00

Workshop of anchovies salt preservation.

11:30

Visit to the Museum of the Anchovies and Salt, two old traditions among L'Escala community.

(<https://www.museudelescala.cat/en/museu-de-lanxova/>)

13:30

Lunch time according the local traditions on sea food diet.

15:00

Free time in L'Escala (stroll by the coastline esplanade recommended).

16:30

Back to Hotel in Figueres.

17:00

Arrival to Hotel.

20:00

Dinner at Can Jordi Grill Restaurant in Figueres.

(<http://es.visitfigueres.cat/enogastronomia/restaurantes/can-jordi/>)

End of activities of the day.

### FRIDAY, 28 MARCH 2025

11:00

Late morning-traditional "tapas" brunch in the center "Rambla" of Figueres

13:00 – 15:00

Guided visit to the Salvador Dalí Museum. The local guide will lead us into a perception journey to discover how food and gastronomy was involved in the artist's unique work.

(<https://www.spain.info/en/discover-spain/last-work-theatre-museum-salvador-dali-spain/>)

15:00  
Free time in the Salvador Dalí Museum.  
19:30  
Our last dinner will take place at restaurant of the emblematic “Hotel Duran”, one of the most preferred meeting points of Salvador Dalí, where the footprints of the artist could be found in our days.  
(<https://restauranthotelduran.com/en>)  
End of activities of the day.

#### SATURDAY, 29 MARCH 2025

10:00  
Departure by minibus (Operated by Estarriol Bus S.L.) to Barcelona Airport (BCN).  
12:00  
Check in at Ryanair counter and free meal at the airport.  
14:55  
Departure time flight Ryanair FR9111.  
16:30  
Arrival time to Torino Caselle Airport (TRN).  
18:00  
Travel by train to Bra station departing from Caselle Airport at 18:00 (Tenitalia - smf4 26478).  
19:30  
Scheduled arrival time to Bra train station.  
End of Study trip.