

AUSTRIA

Food Science & Culinary Arts to Maximize Food Quality Summer 2019



PROGRAM DESCRIPTION

This multidisciplinary summer short course at Graz Technical University (GTU) in Graz, Austria, promotes international awareness and understanding of how the application of chemical, physical and biological principles with the culinary arts can maximize food quality. Students will participate in a multidisciplinary, multicultural experience featuring lectures, laboratory and kitchen exercises, field work, and group projects working with students from the U.S., Belgium, France, and Austria. This is a unique opportunity to develop an understanding of Austrian food and culture.

Program Type: Faculty-led, Short Course

Program Directors: Dr. Andy proctor, aproctor@uark.edu

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Program Dates: July 10 - July 21, 2019*

Program Costs: (Est.) \$950 + Airfare (Est.) \$1,000 + UA Tuition

**Prices and travel dates to be confirmed by January 1, 2019.*



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PROGRAM HIGHLIGHTS

The following topics will be included within the context of Austrian commercial and home-prepared foods:

- Local food vs. globalization
- Traditional food & new trends
- Food composition & commodities
- Food chemistry
- Food analysis
- Sensory science
- Food preparation
- Food microbiology
- Detecting food adulteration & fraud
- Physical chemistry & food preparation



In addition to a culinary seminar, the following field trips will provide insight into commercial production in Austria:

- Local flour milling
- Pumpkin seed oil pressing
- Vinegar fermentation
- Mustard production
- Chocolate production
- Regional wine/beverage production

*Field trips confirmed January 1, 2019

To learn more about this program, visit bumpersinternational.uark.edu or contact the program directors.