PROGRAM DETAILS

- WHERE?
  California, USA, including the cities of San Francisco, Monterey, Paso Robles, Fresno, and Yosemite! The program will begin in San Francisco and end in Fresno.

- WHEN?
  July 16—July 26, 2022

- REGISTRATION
  Please contact Dr. Jamie Levitt at JLevitt@csufresno.edu or Dr. Sara Griffin at SShinn@csufresno.edu to learn more about registering for this program.

- REGISTRATION LINK
  Please contact sshinn@csufresno.edu to be sent a personalized link for registration.

PROGRAM OVERVIEW

This summer school program is a remarkable multidisciplinary, multicultural opportunity for food science, Culinology, culinary, and hospitality students with an interest in preserving food quality in the food chain, from ‘field to plate’. This year’s program will be hosted in the vibrant state of California, specifically the cities of San Francisco, Monterey, Paso Robles, and Fresno. Here, students will experience some of the country’s best restaurants, seafood, wine, and agricultural products. During the program, students will learn about trends in the restaurant and wine industries, food product development, aquaculture, and agriculture. Global changes relating to consumer needs and advanced technological applications in farming, food processing, culinary arts, and food science will also be discussed. This program will be a great life experience and an opportunity for international networking and global awareness, as you will meet and spend time with fellow student from across Europe and the USA!

Hosted by:

FRESNO STATE
Institute for Food and Agriculture

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