

"Taste of Catalonia: Culinary Masterclass" - A Groundbreaking Collaboration Between Catalan Food US and FIU's Chaplin School of Hospitality & Tourism Management

WHAT

[FIU Chaplin School of Hospitality & Tourism Management](#) is excited to announce a pioneering partnership with the Catalan Food US program. This collaboration kicks off with the ["Taste of Catalonia: Culinary Masterclass,"](#) an event designed to introduce the rich flavors and culinary techniques of Catalonia to the university's hospitality management students and industry professionals. This masterclass, scheduled for October 17, 2024, marks the beginning of what promises to be a fruitful and ongoing effort to promote Catalan cuisine among future hospitality professionals.

WHO

The collaboration between Catalan Food US and the Chaplin School of Hospitality & Tourism Management represents a significant step towards enhancing the curriculum by incorporating additional international culinary traditions. This masterclass is the first in a series planned to explore various aspects of Catalan cuisine, from traditional recipes to contemporary dishes that reflect the region's culinary diversity.

Chef John Noble Masi of the Chaplin School will open the masterclass, setting the stage for an immersive exploration of Catalan cuisine led by Chef Alba Sunyer. Attendees will engage in a hands-on experience, focusing on the art of making "Pa Amb Tomàquet," a cornerstone of Catalan culinary tradition. Chef Alba will guide participants through selecting the freshest ingredients to mastering the balance of flavors, encapsulating the essence of this iconic dish.

This first-of-its-kind masterclass will be led by Chef Alba Sunyer, offering students and attendees a hands-on opportunity to learn about the distinctive ingredients, techniques, and dishes that define Catalan gastronomy. The workshop aims not only to educate but also to inspire culinary innovation and appreciation for Catalonia's rich gastronomic heritage.

WHEN

Thursday, October 17, 2024
9am-12pm Student Culinary Masterclass
1-4pm Industry Culinary Masterclass

WHERE

FIU Chaplin School of Hospitality & Tourism Management

Badia Spices Food Production Lab

3000 NE 151 Street

North Miami, FL 33181

***Editor's note:** Media wishing to attend, please RSVP to iamor@fiu.edu or sz@catalanfood.us

-FIU-

About Chef Alba Sunyer:

Chef Alba Sunyer, a native of Sullent, Barcelona, has dedicated her career to sharing the rich culinary heritage of Catalonia. From her early beginnings in her family kitchen to founding The Mediterranean Corner in South Carolina, Chef Alba's journey is a testament to her passion for Catalan cuisine. Her book, "The Catalan Table," reflects her commitment to preserving and sharing Catalonia's gastronomic culture.

About Catalan Food US:

#CatalanFoodUS an initiative by Prodeca, aims to introduce and integrate Catalan gastronomy and products into the U.S. market. With comprehensive catalog of Catalan products, this program seeks to build a professional network and community for culinary enthusiasts. The year 2024 has been marked for special events and activities, underlining Catalonia's global recognition as the World Region of Gastronomy for the year 2025.

About FIU Chaplin School of Hospitality & Tourism Management:

Florida International University's [Chaplin School of Hospitality & Tourism Management](http://hospitality.fiu.edu) is the No. 6 best hospitality school among U.S. Public Universities and ranked 31 in the world. Nearly 1,200 undergraduate and graduate students from across the nation and around the globe choose FIU for its outstanding reputation, advantageous campus locations in Miami, expert faculty, rich curriculum and real career opportunities in the international hotel, real estate, foodservice, beverage and spirits management, travel, tourism, revenue management, entertainment, and mega and large-scale event industries. As the leading diverse hospitality program with over 70% women and students from 74 countries represented, Chaplin School graduates more undergraduate Black, Hispanic and International students than any other school. For more information about Florida International University's Chaplin School of Hospitality & Tourism Management, visit <http://hospitality.fiu.edu>.

About FIU:

[Florida International University](http://fiu.edu) is a Preeminent State Research University that drives talent and innovation in Miami and globally. Very high research (R1) activity and high social mobility come together at FIU to uplift and accelerate student success in a global city, with a focus on the environment, health and innovation. Today, FIU has 300, 000 alumni, along with two campuses and multiple centers

...serving a diverse student body of more than 56,000. U.S. News and World Report places dozens of FIU programs among the best in the nation, including international business at No. 2. Washington Monthly Magazine ranks FIU No. 3 among public universities.

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