

**PROGRAMME OF EVENTS  
BARCELONA, FOOD, CUISINE AND GASTRONOMY  
MARCH 2005 - MARCH 2006**



**barcelona**

2005 | food  
cuisine | 2006  
gastronomy

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## **THE YEAR AT BARCELONA'S MARKETS**

### **The Cuisines of Catalonia**

Food fairs showcasing the different cuisines from the region, divided into seasons and held at Barcelona's food markets.

[www.mercatsbcn.com](http://www.mercatsbcn.com)

Organisers: Institut de Mercats de Barcelona

#### **Tuna from L'Hospitalet de l'Infant**

4/6/05 / Mercat de Santa Caterina / Av. de Francesc Cambó, 16

#### **The Cuisine of Occitania and the Vall d'Aran**

11/6/05 / To be confirmed

#### **The Cuisine of the Terres de l'Ebre**

9/7/05 / Mercat de Sant Andreu / Pl. del Mercadal, 41

#### **The Cuisine of El Berguedà**

21/9/05 / Mercat de Santa Caterina / Av. de Francesc Cambó, 16

#### **The Cuisine of La Barceloneta**

22/10/05 / Mercat de la Barceloneta / Pl. de la Font, 12

#### **The Xató (spicy pepper sauce) Trail**

26/11/05 / Mercat de Sant Antoni / Comte d'Urgell, 1

#### **Food Tasting Festival**

27/11/05 / Mercat de Sant Andreu / Pl. del Mercadal, 41

#### **The Cuisine of the Pallars (cooking with dandelion leaves)**

14/1/06 / Mercat de la Concepció / Aragó, 313-317

#### **The Cuisine of Alta Anoia**

28/1/06 / Mercat del Clot / Pl. Font i Sagué, 1

#### **The Cuisine of the Pyrenees**

To be confirmed

#### **El Calçot (baby spring onions)**

11/2/06 / Mercat d'Hostafrancs / Creu Coberta, 93

#### **The Cuisine of El Bages**

4/3/06 / Mercat de la Boqueria / Rambla, 91



## **Cookery at the City's Food Markets**

29/7/05  
Mercat del Ninot  
Mallorca, 133

30/9/05  
Mercat de Santa Caterina  
Av. de Francesc Cambó, 16

5/11/05  
Mercat del Poble Nou  
Pl. de la Unió, 1

2/12/05  
Mercat de Santa Caterina  
Av. de Francesc Cambó, 16

17/2/06  
Mercat de Galvany  
Santaló, 65

6-10/3/06  
Cookery at the City's Food Markets  
Saló Alimentària (Barcelona Markets stand)

One Friday in the month, at one of the city's food markets, a chef will talk about an item of seasonal produce and cook it, with the assistance of a celebrity.  
[www.mercatsbcn.com](http://www.mercatsbcn.com)

Organisers: Institut de Mercats de Barcelona

## **Maundy Thursday**

23/2/06  
Venue to be confirmed  
[www.mercatsbcn.com](http://www.mercatsbcn.com)

Omelette-making and traditional dishes competition held at one of Barcelona's food markets.

Organisers: Institut de Mercats de Barcelona

## **World Cuisine at the City's Food Markets**

17/3/06  
Mercat de Sant Antoni  
Comte d'Urgell, 1

31/3/06  
Mercat de l'Abaceria  
Trav. De Gràcia, 186

Restaurants specialising in ethnic cuisine make dishes representing different cultures at Barcelona's food markets.

[www.mercatsbcn.com](http://www.mercatsbcn.com)

Organisers: Institut de Mercats de Barcelona

## **Oily Fish Month**

June 2005

Barcelona's food markets

[www.mercatsbcn.com](http://www.mercatsbcn.com)

A month devoted to the qualities of oily fish hosted by Barcelona's food markets. During this thematic month, the event "Tuna from L'Hospitalet de l'Infant" will take place, devoted to one of the finest examples of this fish.

Organisers: Institut de Mercats de Barcelona, Gremi de Peix and Direcció General de Pesca

## **POPULAR FESTIVALS**

### **TMB La Mercè Treasure Hunt**

September 2005

Barcelona city

Tel. 933 161 000

[www.bcn.es/cultura](http://www.bcn.es/cultura)

The traditional treasure hunt held during the city's *fiesta major*, or main festival, La Mercè. 5,000 people join in the different trials on a gastronomic theme.

Organisers: La Mercè: Festa Major de Barcelona

### **The Moritz Beer Street Party**

23/9/05

Ronda Sant Antoni, 39

[www.moritz.es](http://www.moritz.es)

To celebrate the city's Main Festival, Festa Major, Moritz beer is hosting a street party with drinks, snacks and a whole host of surprises.

Organisers: Cerveses Moritz

## Community Dinner for the *Festa Major La Mercè*

24/9/05 ⌚ 9pm

Pg. de Gràcia, from Provença to Còrsega

[www.bcn.es/merce](http://www.bcn.es/merce)

Ticket sales: Tel-Entrada de Caixa de Catalunya

Tel. 902 10 12 12, [www.telentrada.com](http://www.telentrada.com) and Caixa de Catalunya offices

Traditional community dinner held in the street to mark the city's *fiesta major*, or main festival, La Mercè. The menu includes cannelloni, roast meat and dessert. The Passeig de Gràcia will be decked out in order to welcome all the members of the community who want to share this unique meal. Pre-booking is necessary.

Organisers: GSR-Produccions de Gastronomia and Turisme de Barcelona

## La *Castanyada* at the Poble Espanyol

30/10/05 ⌚ 12-2pm

Poble Espanyol de Barcelona

Av. del Marquès de Comillas, 13

Tel. 935 086 300

[www.poble-espanyol.com](http://www.poble-espanyol.com)

On the day of the *castanyada*, a celebration where people hold parties and roast chestnuts, young and old are invited to explore the secrets of this autumnal fruit and enjoy a cookery workshop where they can learn how to make a dish using ingredients typical of this time of year. This festivity revives the tradition of ushering in the first cold spell of weather with a handful of hot chestnuts.

Organisers: Poble Espanyol de Barcelona

## Three Kings' Parade

5/1/06

Barcelona city

Renowned chefs decorate the floats used in the Three King's Parade with cookery motifs.

Organisers: Ajuntament de Barcelona

## TRADE FAIRS AND EXHIBITIONS

### 1st Barcelona Chocolate Trade Fair

3-6/11/05 ⌚ 10am-8pm

CCIB (Barcelona International Convention Centre), Forum precinct

Rambla de Prim, 1-17

Tel. 932 780 763

[www.saloxocolata.com](http://www.saloxocolata.com)

The first chocolate trade fair to be held in Spain, where businesspeople from the sector and the general public can find out about the historical, cultural, nutritional and gastronomic aspects of this cacao-based product. Over one hundred exhibitors, manufacturers, distributors, retailers, confectioners, artisans and other sectors associated with chocolate will be taking part in the exhibition. The trade fair also features a broad-based programme of activities for all ages, such as chocolate workshops, demonstrations, exhibitions, tastings, talks, etc.

Organisers: Saló de la Xocolata Barcelona, SL

### **“Barcelona Tastes” Exhibition**

10-14/11/05 ⓘ 10th, 5pm-10pm; 11th & 12th, 11am-10pm; 14th, 11am-4pm  
Fira de Barcelona. Montjuïc (M1) trade fair site  
Av. de la Reina Maria Cristina, s/n  
Tel. 902 233 200  
[www.barcelonadegusta.com](http://www.barcelonadegusta.com)

Food and drink fair geared to the end consumer that seeks to promote food and culinary culture by fostering quality consumption and promoting awareness of the role of retailers and municipal markets as sales outlets. This food festival will showcase a market selling food, accessories and publications — where you will find and be able to buy everything associated with cooking —, hold training activities and feature a number of areas to enjoy tastings of quality produce.

Organisers: Alimentària Exhibitions, S.A.

### **Alimentària Trade Fair**

6-10/03/06 ⓘ 6th-9th, 10am-7pm; 10th, 10am-5pm  
Fira de Barcelona. Montjuïc (M1) trade fair precinct and Gran Via (M2) trade fair precinct  
(M1): Av. Reina Maria Cristina, s/n  
(M2): Botànica, 62 (L’Hospitalet de Llobregat)  
Tel. 902 233 200  
[www.alimentaria-bcn.com](http://www.alimentaria-bcn.com)

International food and drink fair geared to professionals from the commercial distribution sector, wholesalers, retailers, restaurateurs and caterers. It is the key event for the sector in Spain and the world’s second leading trade fair. Alimentària includes numerous educational, fun activities. These include BCN VANGUARDIA, a gastronomy congress that brings together the elite from the world of international cuisine, and VINORUM, a space devoted to wine and its culture. Trade fair for professionals.

Organisers: Alimentària Exhibitions, S.A.

## **POPULAR FAIRS**

## Saffron Festival

6/11/05 ☉ 11am-2pm  
Poble Espanyol de Barcelona  
Av. Marqués de Comillas, 13  
Tel. 935 086 300  
www.poble-espanyol.com

The Saffron Festival seeks to promote awareness of the uses and peculiarities of this condiment, which is grown in a corner of the gardens in the Poble Espanyol, with a series of activities, geared to young and old alike, such as picking the crocus flowers, handling and preparing the stigmas and sampling a variety of dishes.

Organisers: Poble Espanyol de Barcelona.

## Fair of the Association of Food Artisans

1st and 3rd Fri, Sat and Sun in the month  
☉ 11am-2.30pm and 5am-9.30pm  
Plaça del Pi

Fair selling quality artisanal products: honey, cheeses, pâtés, sausages and cured meats, herbs, sweets, preserves, cakes, biscuits, chocolate, dairy products, etc.

Organisers: Col·lectiu d'Artesans de l'Alimentació

## Natural Products Fair

1st and 3rd Sun in the month, except July and August ☉ 10am-3pm  
Av. Gaudí, 1 (by the Sagrada Família)  
Tel. 938 432 357

Organisers: Associació d'Artesans Vallès Oriental

## Pl. de l'Oca Artisanal Products Fair

4th Sat in the month, except June, July and August ☉ 9am-9pm  
Rogent, 28 (at the corner with c. Enamorats)

Artisanal products and foods.

## Clot District Artisans Fair

2nd Fri in the month, except July and August ☉ 9am-9pm  
Pl. de Font i Sagué, 1

## Poblenou District Artisans Fair

1st Sat in the month ☉ 9am-9pm

Rambla del Poblenou (between c. de Pujades and c. de Ramon Turró)

## **GASTRONOMIC TRAILS**

### **Barcelona Walking Tours. Gourmet**

All the year round ☉ Fri, 11am

Departures guaranteed. Places are limited. Two groups: English and Catalan/Spanish.

Turisme de Barcelona Information Office

Pl. Catalunya 17, basement

Tel. 932 853 832

[www.barcelonaturisme.com](http://www.barcelonaturisme.com)

Walking tour through the streets of the old town providing an insight into Barcelona's gastronomic culture. During the tour you can discover the history of Barcelona's gastronomy and its landmark restaurants by tasting our culinary products.

Organisers: Turisme de Barcelona in association with Associació de Comerciants del Mercat de la Boqueria and La Vinya del Senyor

### **Tapas Trail**

Publication of an informative leaflet featuring an itinerary on which you can taste the best tapas at a number of Barcelona's specialist restaurants. The restaurants have been classified previously as the result of a competition.

Organisers: El Pipiripao and Turisme de Barcelona

### **Sightseeing Tour of Mercat de la Boqueria**

All year round ☉ Tue, 9am-2pm

Aula Gastronòmica del Mercat de la Boqueria

La Rambla, 91 Edif. Direcció, 3r.

Tel. 933 040 272

[www.boqueria.info](http://www.boqueria.info)

Guided tour of Mercat de la Boqueria. Includes breakfast, a cookery lesson using ingredients purchased previously at the market, and subsequent tasting of the dish prepared plus a wine tasting. Tours in English, French, Catalan and Spanish. Pre-booking necessary.

Organisers: Associació de Comerciants del Mercat de la Boqueria

## **BARCELONA MENU**

## **Barcelona Menu**

To celebrate the Year of Food, Cuisine and Gastronomy, the city's chefs have created the "Barcelona Menu", which features the finest dishes each restaurant has to offer. The "Barcelona Menu" will be included in the restaurant's main menu and identified by a bookmark.

### **The "Barcelona Menu" at the city's restaurants**

All year round  
Barcelona's restaurants  
Tel. 902 010 342  
[www.gremirestauracio.com](http://www.gremirestauracio.com)

The "Barcelona Menu" included on the à la carte menu of the city's restaurants. The restaurants participating in this initiative will serve up the best dishes on each menu. The restaurateurs will choose a menu featuring their restaurant's signature dishes.

Organisers: Gremi de Restauració de Barcelona

### **The "Barcelona Menu" on *Trenhotels* (Train-Hotels)**

May 2005 - March 2006  
Trenhotel Antonio Machado (Barcelona-Seville), Trenhotel Gibralfaro (Barcelona-Malaga and Barcelona-Granada), Trenhotel Antonio Gaudí (Barcelona-Madrid), Trenhotel Elipsos Joan Miró (Barcelona-Paris), Trenhotel Elipsos Pau Casals (Barcelona-Zurich), Trenhotel Elipsos Salvador Dalí (Barcelona-Milan)  
[www.renfe.es](http://www.renfe.es), [www.elipsos.com](http://www.elipsos.com)

The "Barcelona Menu" included on the à la carte menu of the *Trenhotel* restaurants. There are five menus, each of them featuring two recommended dishes.

Organisers: Grandes Líneas Renfe and Elipsos

## **THE YEAR AT THE CITY'S HOTELS**

### **Hotel AC Barcelona**

Pg. de Taulat, 278  
Tel. 934 898 200  
[www.ac-hotels.com](http://www.ac-hotels.com)

⌚ 1.30pm - 3.30pm & 8.30pm - 10.30pm

#### **Gastronomic Weeks**

Week-long events devoted to promoting seasonal local produce. Includes a special menu comprising five dishes, together with wines specially selected to match each one.

6-12/6/05

#### **Cherries**

4-10/8/05

## **Lettuce**

8-14/9/05

## **Wild Mushrooms**

12-18/10/05

## **Pumpkins**

7-13/11/05

## **Chestnuts**

5-11/12/05

## **Game**

9-15/1/06

## **Artichokes**

6-12/2/06

## **Calçots (baby spring onions)**

6-12/3/06

## **Asparagus**

18/6, 1/10, 26/11/05 & 28/1, 18/3/06 ⌚ 7pm

## **Introduction to Yoga and Yogic Foods**

An extremely interesting proposal designed to introduce you to a new way of looking at life. It begins with a yoga session taught by the master Hargobind Singh Khalsa, followed by a yogic menu put together by Hargobind Kaur, who will explain the nutritional and therapeutic properties of different ingredients. Pre-booking necessary.

17/9/05 ⌚ 9am-7pm

## **Visit to the Wine-Growing Region of El Penedès**

A visit to El Penedès to learn about the entire wine-growing process in situ and the different grape varieties, soil, harvesting, etc. There will be a wine-tasting in the vineyards and lunch at the winery. After the meal, there will be a tour of the Massachs winery. Pre-booking necessary.

15 & 16/10/05 ⌚ 10am-8pm

## **The Tunnel of the Senses**

A fun way of learning about the different aspects of wine through the tunnel of the senses: colour, texture, intensity and the difference between a young wine and a more developed one. You will learn how to distinguish aromas through essences, roots, spices...and to use touch in order to distinguish textures. There will be a wine tasting afterwards.

10/11/05 ⌚ 9.30pm-11pm

## **Dinner with the Wines of the 19th Century**

A dinner matched with the wines of Chile, one of the few parts of the world unaffected by the phylloxera outbreak of the late 19th century, during which you can find out what wines tasted like in the past. During the meal, oenologists from the Vino Divino will explain the different qualities of the wines. Pre-booking necessary.

3/12/05 ⌚ 8pm-11pm



### **The Cuisine of the Mafia**

Screening of a crime film, placing particular emphasis on Italian cuisine and the meals the mafia would eat before committing a crime. During the screening some of the dishes featured in the film will be served. Before and after the film, a film critic will give a short talk about the subject. Pre-booking necessary.

### **Hotel Alimara**

Berruguete, 126  
[www.cett.es/alimarahotel/catala/](http://www.cett.es/alimarahotel/catala/)

### **Barcelona Kitchen**

Hotel Alimara and CETT, Escola d'Hoteleria i Turisme  
Bookings: 935 040 449

A one-day workshop or weekend at a 4-star hotel during which you can take part in cookery demonstrations and tastings. Activity for groups interested in gastronomy. Pre-booking necessary.

Organisers: Hotel Alimara and Cett, Escola d'Hoteleria i Turisme

### **Hotel Arts**

Restaurant Enoteca, Hotel Arts  
Marina, 19-21  
Tel. 934 838 058  
[www.hotelartsbarcelona.com](http://www.hotelartsbarcelona.com)

8/6/05 ⌚ 7.30pm

Guided tasting of wines from the wine grower Gran Caus, followed by a dinner matching wines with the cuisine from the Enoteca restaurant.

Organisers: Hotel Arts Barcelona

### **Barceló Hotel Sants**

⌚ 1pm-4pm and 8.30pm-11.30pm  
Restaurant El Bistrot de Sants, Barceló Hotel Sants  
Pl. Països Catalans s/n. Barcelona Sants Station  
Tel. 935 035 300  
[www.bchoteles.com](http://www.bchoteles.com)

Cookery Workshops

March-October 2005

### **Rice and Noodle Dishes**

October-November 2005

### **The Wild Mushroom Season**

November 2005

**The Game Season**

November 2005-March 2006

**Escudella (meat and vegetable broth) and Carn d'Olla (meat cooked in the broth)**

February 2006

**The Truffle Season**

March 2006

**The Bouillabaisse of the Barceló Sants**

Organisers: Barceló Hotel Sants

**Eurostars Grand Hotel Marina**

Restaurant Aire de Mar, Grand Marina Hotel  
Moll de Barcelona, s/n  
Tel. 936 039 000  
[www.grandmarinahotel.com](http://www.grandmarinahotel.com)

**Menu Don Quixote**

30/5-December 2005 ☉ 1.30pm-3.30pm and 8pm-10.30pm

On the occasion of the Cervantes' "Don Quixote" IV Centenary, our restaurant "Aire de Mar" opens its Gastronomical Days offering the most authentic and traditional food from the Spanish region "La Mancha", all dishes marinated with our best regional wines following our Sommelier's suggestions.

Organisers: Eurostars Grand Hotel Marina

**Gran Hotel La Florida**

Ctra. de Vallvidrera, 83-93 (direction Tibidabo)  
Tel. 932 593 000  
[www.hotellaflorida.com](http://www.hotellaflorida.com)

29/6, 27/7, 31/8, 29/9, 26/10, 30/11 and 28/12/05 ☉ 8am-3pm

**Cookery Classes with Daniel Bausa**

Programme including a cookery class, a tour of Mercat de la Boqueria and lunch at the restaurant Pre-booking necessary.

All year round

**Year of Gastronomy Tasting Menu**

A tasting menu of Catalan dishes has been put together to mark the Year of Gastronomy.

Last Saturday in every month ☉ 9.30am-3pm

**12 Months-12 Cavas**

One brand of cava is recommended every month. Includes a visit to the producers of the cava in question and a meal in the restaurant. Pre-booking necessary.

October or November 2005 ☉ 8.30am-5.30pm

### **Mushroom Picking with the Chef**

Mushroom picking with the chef to learn about the mysteries of wild mushrooms and the many ways they can be used in cooking. Breakfast and lunch included.

Organisers: Gran Hotel La Florida

### **Hotel Claris**

Restaurant East 47, Hotel Claris  
Pau Claris, 150  
Tel. 934 876 262  
[www.derbyhotels.com](http://www.derbyhotels.com)

April-June and September-November 2005

☉ 1st Saturday in the month lunch 1.30 pm

### **Cuisine and Gastronomy of Ancient Egypt**

A guided tour of ancient Egypt at Barcelona's Museu Egipci, as well as a tasting menu featuring the Egyptian cuisine of the period.

6-19/6/05 ☉ Mon-Sun, 1am-4pm and 8am-12pm

### **Tuna Dishes**

The tuna is one of the most highly prized fish in the Mediterranean. This tasting menu gives you the opportunity to sample a number of tuna dishes at the hotel restaurant. The chef will guarantee you have an unforgettable evening.

10-23/10/05 ☉ Mon-Sun, 1am-4pm and 8am-12pm

### **Mushrooms, Mushrooms and More Mushrooms**

A wide variety of mushrooms are found in the woods of the Pyrenees and you will be able to sample them with this extensive tasting menu, featuring dishes combining tradition and culinary know-how.

Organisers: Hotel Claris, Restaurant East 47

### **Gran Hotel Havana**

Restaurant Grand Palace, Gran Hotel Havana  
Gran Via de les Corts Catalanes, 647  
Tel. 934 121 115  
[www.granhotelhavana.com](http://www.granhotelhavana.com)

6-19/6/05

### **Gastronomic Workshops about Cod and Ecological Wines**

Special workshop where you can taste cod, learn about its textures and how to prepare it.

3-17/11/05

### **Chocolate Cookery Workshops**

Lunch and dinner tasting menu featuring chocolate from the starters through to the desserts.  
In association with Patisserie Uño

All the year round, except January and August ☉ First Thursday in the month, 9pm

### **Supper and Blues**

Supper with a tasting menu, followed by a live concert with Txell Sust & August Tharrats Blues Trio.

Organisers: Gran Hotel Havana

### **Hotel Ritz**

Jardí Diana, Hotel Ritz  
Gran Via Corts Catalanes, 668  
Tel. 935 101 130  
[www.ritz.com](http://www.ritz.com)

October 2005 ☉ 9pm

### **Cookery at Sils**

Cookery demonstration by the *àvies de Sils*, a group of women from the town of the same name who joined forces to disseminate traditional cooking. Here they will be making some of the typical dishes of the region they hail from.

Organisers: Hotel Ritz

### **Hotel Majestic**

Pg. de Gràcia, 68  
Tel. 934 881 717  
[www.hotelmajestic.es](http://www.hotelmajestic.es)

14/11/05 ☉ 5pm

Presentation and tasting of wines from the Mariano García family (Leda, Aalto, San Roman, Mauro, Paixar, Astrales).

Organisers: Hotel Majestic

## **THE YEAR AT THE CITY'S MUSEUMS**

### **Museu de Ceràmica**

☉ 11am.

Palau Reial de Pedralbes  
Av. Diagonal, 686  
Tel. 932 801 621

Pre-booking necessary.

### **Ceramics and the Culinary Arts in the East**

Different ceramic pieces from the museum associated with the theme of cooking will be presented, followed by a talk. Coffee and cakes will be served.

25/1/06

### **Energetic Dietotherapy according to Traditional Chinese Medicine**

With Patrícia Guerín, biologist and therapist.

22/2/06

### **Introduction to Japanese Gastronomic Culture**

With Anna Saura and Yuko Kurimoto, businesswoman and educational psychologist specialising in cookery and catering.

22/3/06

### **The Tea Ceremony**

With Keiko Abiko.

Organisers: Museu de Ceràmica in association with Amics dels Museus de Catalunya and Casa Àsia

## **Museu Egipci de Barcelona**

València, 284  
Tel. 934 880 188  
[www.fundclos.com](http://www.fundclos.com)

May-October 2005 ☉ Fri 9am-11pm

### **The Eternal Banquet. Food in Ancient Egypt**

A themed guided tour of Museu Egipci de Barcelona, focusing on food in particular. The tour ends with a tasting of food from the time of the Pharaohs. Pre-booking necessary.

Organisers: Museu Egipci de Barcelona

## **Museu d'Història de la Ciutat. Conjunt Monumental de la Plaça del Rei (MHCB)**

Pl. del Rei, s/n  
Tel. 933 190 222  
[www.museuhistoria.bcn.es](http://www.museuhistoria.bcn.es)  
Pre-booking necessary.

### **A Night at the Museum**

Discover the museum at night through three different activities:

16/6/05 ☉ 8pm and 8.30pm

6/7 - 15/9/05 ☉ Wed & Thu, 9pm & 9.30pm

**Savour the Times of Don Quixote.** Guided tour of the exhibition "Don Quixote and Barcelona", with a tasting of products inspired by the foods of the 17th century.

**Discover Roman Barcelona.** A guided tour of the archaeological remains under the museum that trace the first thousand years of the city. The tour ends with a surprise food tasting.

July 2005 ☉ Wed & Thu, 8pm

**“Late-Night” Sessions with Don Quixote.** Workshop for families where you can relive Don Quixote’s adventures in Barcelona. A journey through the pages of the book which will recreate the atmosphere of 17th-century Barcelona. After the workshop, there will a tasting of products inspired by the foods of the 17th century. Ages: 6 and above.

Organisers: Museu d’Història de la Ciutat in association with KuanUm.

### **Fundació Joan Miró**

Restaurant Fundació Joan Miró  
Parc de Montjuïc  
Tel. 933 290 768  
[www.bcn.fjmiro.es](http://www.bcn.fjmiro.es)

March 2005-March 2006 ☉ Tue-Sat, 1pm-3.40pm

### **Unloved Vegetables. Recipes for the Year of Gastronomy**

Special menus based on seasonal vegetables created for the Year of Gastronomy. Everybody who chooses this menu will receive a recipe card featuring the dish they have chosen.

Organisers: Restaurant de la Fundació Joan Miró

### **Museu de la Xocolata**

Comerç, 36  
Tel. 932 687 878  
[www.museudelaxocolata.com](http://www.museudelaxocolata.com)  
All year round ☉ Mon-Sat, 10am-7pm, Sun and public holidays, 10am-3pm. Closed Tue except holidays. Pre-booking necessary

### **Children’s Baking Workshop**

Workshop teaching children the rudiments of baking and how to make their first desserts. Age: 3 to 10.

### **Chocolate Tasting**

Tasting session lasting an hour. Participants will learn how to distinguish between four different varieties of chocolate, what their characteristics are and how to taste them. From 16 years upwards.

### **Chocolate Workshop**

Workshop for children during which they will learn how to make a chocolate figure following the explanations of a professional cook about the characteristics of chocolate and how to handle it. Age: 3 to 12.

## **Birthday Party**

An interactive visit consisting of a workshop about chocolate, a tour of the museum led by costumed guides and a cup of hot chocolate with melindros, a type of sponge finger.

Organisers: Museu de la Xocolata

## **THE YEAR AT THE CITY'S SCHOOLS**

### **“Let’s Have Lunch...Today’s it’s my Turn to Cook”**

School year 2005-2006

Schools in Barcelona

Tel. 934 023 630

Campaign for schools which aims to offer children aged 14 to 18 the resources and ideas to make a quick, healthy and original lunch to suit their tastes, and foster an interest in cookery. For secondary schools.

Organisers: Institut d’Educació de Barcelona, Agència de Salut Pública de Barcelona, Alimentació i Ciència (ALÍCIA) and Turisme de Barcelona

### **Eating with the Five Senses**

November 2005

Schools in Barcelona

Tel. 934 053 334

Educational programme divided into three levels. It has been designed to introduce new generations to all the tastes that make up our eating habits and our cuisine in a practical way. Age: 10 to 12.

Organisers: Institut Català de la Cuina, Fundació Viure el Mediterrani and Fundació Pro-Pedagògic. Health education programme for schools run by the Education Department of the Catalan Government.

### **Cookery for Children. La Boqueria Cookery Workshop**

March-July 2005 and September 2005-July 2006 ☉ Wed, 10am-12 noon and 12 noon-2pm

Aula Gastronòmica del Mercat de la Boqueria

Rambla, 91 Edif. Direcció, 3r

Tel. 616 976 893

[www.cuinapernens.com](http://www.cuinapernens.com)

Hands-on cookery workshops for children so that they can discover, observe and experience the country’s gastronomic culture. The children will make a dish from a recipe and, while it is cooking, they will choose a product related to the particular season of the year. They will then work with the product chosen. Pre-booking necessary.

Organisers: Associació de comerciants del Mercat de la Boqueria

### **School Trips to the Bakery School**

School year 2005-2006 ☉ Mon-Thu, 9am-1pm  
Escola de Forners de Barcelona  
Pau Claris, 141  
Tel. 932 155 500  
www.gremipabcn.com

Guided tours by teachers from the Bakery School, during which pupils can see how bread is produced and have a go at making it. Pre-booking necessary.

Organisers: Fundació Gremi de Flequers de Barcelona

## **THE YEAR AT THE CITY'S COOKERY SCHOOLS**

### **CETT, Escola d'Hoteleria i Turisme**

Av. Can Marçet, 36-38  
Tel. 935 040 449  
www.cett.es

15/6/05 ☉ 7pm-9pm

#### **Culinary Aromas**

Introduction to the discovery of aromas. Spices, condiments and other key aromatic culinary ingredients.

4-8/7/05 ☉ 4pm-8.30pm

#### **New Lives, New Cuisines**

During this summer course held at Barcelona University, young professional cooks give their views on the way changes in the tastes and habits of the public have altered cooking in the home as well as the food available in restaurants.

Organisers: Els Juliols-UB and CETT, Escola Universitària d'Hoteleria i Turisme

13/7/05 ☉ 7pm-9pm

#### **Bread, a Product to Be Tasted**

Introduction to the world of bread as an essential accompaniment to a good meal and a cornerstone of every aspect of Mediterranean gastronomic culture.

22/9/05 ☉ 7pm-9pm

#### **Vinegars, a Slightly Sharp Taste**



The wide variety of vinegars available on the market has introduced unexpected nuances and flavours to cuisine. An opportunity to discover them and learn about the ways they can be used in cooking.

19/10/05 ⌚ 7pm-9pm

### **Tasting of Cured Sausages and Cooked Meats**

Introduction to the world of sausages and cooked meats, including a guided tasting session of the main specialities of Catalan sausage which the autumn brings to our tables once again.

9/11/05 ⌚ 6pm-9pm

### **Cooking with Wild Mushrooms**

Lecture and cookery demonstration looking at the many ways this seasonal product, which is particularly prized in Catalonia, can be used in cooking.

14-25/11/05 ⌚ 1.45pm-3.30pm

### **Wild Mushrooms Week**

Wild mushrooms, the most eagerly awaited product of the autumn, are the main ingredient of a cookery week featuring tasting menus.

16/11/05 ⌚ 7pm-9pm

### **Tasting Wine and Matching it with Food**

Introduction to wine tasting and the techniques and secrets of matching wines with food in order to achieve the most appropriate harmonies of taste and aroma.

14/12/05 ⌚ 7pm-9pm

### **Tasting Duck Products**

Introducing the many ways duck can be used in cooking, and tasting a wide variety of products made from its meat.

18/1/06 ⌚ 7pm-9pm

### **Cheese Tasting**

An opportunity to explore in greater depth the world of cheeses and learn the tasting techniques so that you can appreciate this product like an expert.

15/2/06 ⌚ 7pm-9pm

### **Tasting Smoked Produce**

Smoke preserves and contributes to creating a family of exquisite foods. An introduction to the world of smoked fish and its many varieties.

13-24/3/06 ⌚ 1.45pm-3.30pm

### **Spring Cookery Week**

Cookery week during which you will have the opportunity to sample a series of tasting menus using ingredients such as fruit, vegetables and fresh seasonal produce, and enjoy spring cuisine.

23/3/06 ⌚ 6pm-9pm

### **Fresh Cuisine, Spring Cuisine**

Spring brings an explosion of greenery and fresh produce to its seasonal cuisine. This theoretical and practical lecture is designed to introduce interested members of the public to the secrets of spring cuisine and produce.

Organisers: CETT, Escola d'Hostaleria i Turisme

### **Escola d'Hostaleria Hofmann**

Argenteria, 74-78

Tel. 933 195 889

[www.hofmann-bcn.com](http://www.hofmann-bcn.com)

### **Short Courses**

Step-by-step cookery courses showing how to make all kinds of recipes. Courses focusing on Mediterranean dishes with the aim of discovering new, original ideas, and reacquainting ourselves with traditional flavours. Pre-booking necessary.

16/6/05

The Tradition of *Coques*: Sant Joan

29 & 30/9/05 ⌚ 5pm-8pm

The Tradition of Preserves

20 & 21/10/05 ⌚ 5pm-8pm

Tasty and Original Game Dishes

25 & 26/11/05 ⌚ 5pm-8pm

A Passion for Wild Mushrooms; How to Cook Them

20/1/06 ⌚ 10am-2pm

From the Market to the Pot

23 & 24/2/06 ⌚ 5pm-8pm

Easy Cooking for the Weekend

21 & 22/3/06 ⌚ 5pm-8pm

Classic Catalan *Mones* (Easter Cakes)

Organisers: Escola d'Hostaleria Hofmann

### **EUTDH**

6, 7 and 8/6/05 ⌚ 5.30pm-8.30pm

Campus de la UAB (Bellaterra)

Tel. 935 809 355  
www.euturisme-uab.es  
Pre-booking necessary

### **Light Cuisine Course**

Course designed to help us eat healthily during spring and summer.

### **Catalan Cookery Course**

This course introduces you to traditional Catalan recipes, placing special emphasis on their origins.

Organisers: EUTDH

## **Escola Superior d'Hostaleria i Turisme Sant Ignasi**

Carrasco i Formiguera, 32  
Tel. 936 023 032  
www.stignasi.es/eshtsi  
Pre-booking necessary

7-13/7/05 ☉ 10am-2pm

### **Summer Course: Sensory Analysis and Wine Tasting, Ramon Llull University**

An introduction to the world of wine and tasting.

7-13/7/05 ☉ 10am-2pm

### **Summer Course: Market-Fresh Cuisine, Ramon Llull University**

Practical course on seasonal cuisine for beginners.

7-13/7/05 ☉ 10am-2pm

### **Summer Course: Cuisine and Science, Ramon Llull University**

Practical course introducing the pairing of "cookery and science".

19/9/05 ☉ 7pm

### **Round Table on Haute Cuisine and Gastronomy**

24-28/10/05 ☉ 2pm

### **Mushroom Cookery Week**

12-16/12/05 ☉ 2pm

### **Christmas Cookery Week**

19-21/12/05

### **Tasting and Sale of Artisanal Nougats and a Selection of Wines and Cavas**

23-27/1/06 ☉ 2pm

### **Truffle Cookery Week**

February 2006 ☉ 2pm

## **Maundy Thursday Gastronomy Week**

Organisers: Escola Superior d'Hostaleria i Turisme Sant Ignasi

### **Escola d'Hoteleria Pineda**

Joncs,1 (L'Hospitalet de Llobregat)

Tel. 932 637 990

[www.pineda.es/hosteleria](http://www.pineda.es/hosteleria)

Pre-booking necessary

4/6/05 ⌚ 10am-5pm

### **The Foundations of Cooking**

Short course about preparing cold produce for all kinds of dishes.

⌚ 1.30pm-3.30pm

### **Themed Tastings**

Cookery demonstrations that look at some of the cultural aspects of the cookery of the past and the future.

6/10/05

The Cuisine of Don Quixote

28/10/05

Tasting Andalusian Tapas

10/11/05

The Cuisine of the Golden Age

15/11/05

Leonardo da Vinci's Cuisine

16/2/06

The Cuisine of the 25th Century

30/3/06

Medieval Cuisine

1-2/12/05 ⌚ 10.30am-2.30pm

### **Cookery Course for Young Children**

Takes a fun approach to cookery in order to awaken an interest in gastronomy and the knowledge of flavours.

January 2006 ⌚ 10.30am-1.30pm

### **Saffron Tasting**

Taste saffron and learn how to use it in sweet and savoury dishes.

2 & 23/2/06 ⌚ 10.30am-1.30pm

### **The Chemistry of Cuisine**

The scientific foundations of basic dishes

1-3/3/06 ⌚ 12.30pm-3.30pm

### **3rd Gastronomic Workshops about “Denomination of Origin” Products**

Workshops and exhibitions about products with their own “denomination of origin” quality designation.

⌚ 10.30am - 3.30pm

### **Gastronomic Workshops**

Discover the fundamental aspects of each of the cuisines below. Tasting included.

13/10/05

Italian Cuisine

20/10/05

Fusion Cuisine

17/11/05

Vacuum-Flask Cooking

30/11/05

Pakistani Cuisine

21/12/05

Japanese Cuisine

23/1/06

Arab Cuisine

⌚ 10.30am-1.30pm

### **Short Cookery Courses**

November 2005

Wild Mushrooms

Duck

19/1/06

Decoration and Creativity in Cooking

16/2/06

Fresh Pasta

17/12/05 ⌚ 4pm-8pm

### **Christmas Cuisine**

Tradition and modernity converge in a dish that will amaze your guests during the most popular holiday period of the year.

🕒 10.30am-1.30pm

### **Short Courses about Desserts and Sweet Dishes**

21/2/06

Petit-Fours

Little delicacies served at the end of a meal with coffee. Easy and appealing recipes.

28/2/06

Fruit

Definition and classification: citrus fruit, stone fruit, fruit with seeds and pips, exotic fruit, berries, red fruit, dried nuts and fruit, jams, preserves, grape syrup, compotes and pastries made with fruit.

2-3/3/06

Chocolate

Cacao: origins, products and by-products. Main handling techniques.

🕒 4pm-8pm

### **Short Courses on Wines and Spirits**

13/1/06

Cocktails

The basis for cocktails. How to use the implements needed to make the most popular cocktails.

20/1/06

Red Wines

Find out how they are made, and how to taste and serve them

27/1/06

Sparkling Wines

Find out how they are made and how to taste and serve them

10/2/06

### **Cheese Course for Beginners**

Learn about cheese-making, the maturing process, types of paste, “denomination of origin” quality designations in Spain, how to choose the cheeses to be served during a meal.

17/2/06 🕒 4pm-8pm

### **Basic Coffee-Tasting Course**

Learn how coffee is made, about the different types and how to taste it.

Organisers: Escola d'Hoteleria Pineda

## THE YEAR OF GASTRONOMY FOR CHILDREN

### Cookery for Young Children. Aula de la Boqueria

March-July 2005 and September 2005-July 2006 ☉ Sat, 10am-12 noon & 12 noon-2pm  
Aula Gastronòmica del Mercat de la Boqueria  
Rambla, 91 Edif. Direcció, 3r  
Tel. 616 976 893  
[www.cuinapernens.com](http://www.cuinapernens.com)

Hands-on cookery courses for young children where they can discover, observe and experiment with the region's gastronomic culture. The children work with selected produce associated with the season of the year, create a recipe, cook it and take it away with them. Pre-booking necessary.

Organisers: Associació de comerciants del Mercat de la Boqueria

### Summer School Cookery Workshop for Young Children

27/6-1/7/05 and 4-8/7/05  
Mon-Fri, 9am-1pm  
Aula Gastronòmica del Mercat de la Boqueria  
La Rambla, 91 Edif. Direcció, 3r  
Tel. 616 976 893  
[www.cuinapernens.com](http://www.cuinapernens.com)

Workshops where children can discover, observe and experiment with food. This summer, they will learn about shopping, checking the quality of the food, about kitchen safety, hygiene and, of course, cooking and tasting it all. Pre-booking necessary.

Organisers: Associació de Comerciants del Mercat de la Boqueria

### Cooking with *Les Tres Bessones*

9/7/05 ☉ 4pm-7pm  
Hotel AC Barcelona  
Pg. de Taulat, 278  
Tel. 934 898 200  
[www.ac-hotels.com](http://www.ac-hotels.com)

This activity, based around the book *La cuina amb Les Tres Bessones* (Cooking with The Triplets), featuring the characters from the Catalan cartoon series *Les Tres Bessones* (The Triplets), is designed for children aged four to six. They will have the opportunity to hear about and make some of The Triplets' dishes. Pre-booking necessary.

Organisers: Hotel AC Barcelona

## The Tunnel of the Senses

15/10/05 ☉ 4pm-8pm  
Hotel AC Barcelona  
Pg. de Taulat, 278  
Tel. 934 898 200  
www.ac-hotels.com

A fun way of learning about the different aspects of wine through the tunnel of the senses: colour, texture, intensity and the difference between a young wine and a more developed one. You will learn how to distinguish aromas through essences, roots, spices...and to use touch in order to distinguish textures. There will be a tasting of different grape juices afterwards. Ages: 12 to 16.

Organisers: Hotel AC Barcelona

## 43rd Children's Festival

27/12/05-4/1/06 ☉ 11am-8pm  
Fira de Barcelona  
Av. de la Reina Maria Cristina, s/n  
902 233 200  
www.festivalinfancia.com

The Children's Festival provides a vast play area for the children living in Barcelona and its surrounding area. This year's festival features a number of events focusing on food, cuisine and gastronomy.

Organisers: Fira de Barcelona

## Children's Cookery Workshops

4, 11, 18/12/05 ☉ Sun, 11am-1pm  
Poble Espanyol de Barcelona  
Av. Marqués de Comillas, 13  
Tel. 935 086 333  
www.poble-espanyol.com

A variety of cookery workshops to introduce you to our traditional Christmas fare, find out about our culinary customs and learn how to cook Christmas recipes.

### Family cookery workshops: Try your hand at cooking

4/12/05 Making a Yule log (biscuit cake)  
11/12/05 Making marzipan figures  
18/12/05 Making a salad with a Xixona nougat sauce

Organisers: Poble Espanyol de Barcelona

## Patacutxi, Cookery Course for Young Children



March 2005-March 2006 (except July and August) ☉ Sat 1.30pm-3.30pm  
Semproniana  
Rosselló, 148  
Tel. 934 531 820

Workshop which gives children aged 4 to 10 an insight into cookery. They will learn how to make bread and other delicacies, while they enjoy a fun meal. Pre-booking necessary.

Organisers: Semproniana

### **Other Activities**

Children's Baking Workshop (page 34)  
Museu de la Xocolata

Chocolate Workshop (page 34)  
Museu de la Xocolata

Birthday Party (page 34)  
Museu de la Xocolata

Cookery Course for Young Children (page 30)  
Escola d'Hoteleria Pineda

## **STREET FOOD FAIRS**

### ***Llet Nostra* with the Barcelona 2005 Cow Parade**

June-August 2005  
Barcelona city  
Tel. 902 111 033  
[www.lletnostra.com](http://www.lletnostra.com), [www.cowparade.com](http://www.cowparade.com)

*Llet Nostra* brings cows to Barcelona! An exhibition of some 200 life-size, fibre-glass cows, designed by local artists and displayed in the streets, parks and squares of Barcelona city centre. This is a public event designed to raise funds for a charitable NGO.

Organisers: Cow Parade Holdings Corporation and *Llet Nostra*

### **25th Catalan Wine and Cava Exhibition and 20th Barcelona Cookery Show**

22-25/9/05 ☉ 22nd, 6 pm-10 pm and from 23rd to 25th, 12 pm-10 pm  
Moll de la Fusta  
[www.gremirestauracio.com](http://www.gremirestauracio.com)

Taste over 400 wines and cavas from Catalonia's different quality designations at this meeting of growers, consumers and lovers of wine and cava. There will also be a tasting of some of the signature dishes of Barcelona cuisine, prepared by the city's best-known restaurants.

Organisers: INCAVI - Institut Català de la Vinya i el Vi and Gremi de Restauració de Barcelona

### **2005 Vi Novell Festival (The First Wine of the Season)**

11/11/05

Venue to be confirmed

Presentation and tasting of the first wine of the season produced by Catalan wine growers.

Organisers: INCAVI - Institut Català de la Vinya i el Vi

## **CINEMA AND MUSIC**

### **CINEMA**

#### **Food Lovers' Film Season**

25/4-22/6/05 ☉ Mon 8pm and Tue, 8.30pm

Institut Francès de Barcelona

Moià, 8

Tel. 935 677 777

[www.institutfrances.org](http://www.institutfrances.org)

The French Institute is hosting a season of films combining documentaries and fiction. From Jacques Feyder and his "Kermesse héroïque" and Jacques Demy's "Peau d'âne", to Jean-Yves Pitoun's "La Cuisine américaine": 8 fiction films providing an insight into cookery from around the world, throughout the ages. The recipes featured in the films will be handed out. All films will be shown in their original language version with Spanish subtitles.

Organisers: Institut Francès de Barcelona

#### **Mondovino**

26/10/05 ☉ 8.30 pm and 27/10/05 ☉ 9 pm

Institut Francès de Barcelona

Moià, 8

Tel. 935 677 777

[www.institutfrances.org](http://www.institutfrances.org)

Screening of Jonathan Nossiter's film *Mondovino* about wine-growing during the age of globalisation. Oenologists and professionals from the sector will be present at the screening.

Organisers: Institut Francès de Barcelona

#### **Celluloid Gourmets**

14-20/11/05 ☉ 7.30 pm and 10 pm

Filmoteca de Catalunya

Av. Sarrià, 33

Tel. 934 107 590  
[www.cultura.gencat.net/filmo](http://www.cultura.gencat.net/filmo)

A week devoted to the screening of films with gastronomy as their main focus. The films will be shown in their original language versions with Spanish subtitles, and among the titles featured will be *Babette's Feast*, *Mostly Martha*, *La Grande Bouffe*, *La Bûche*, *Tortilla Soup*, *A Touch of Spice* and *Chocolat*. You will also be able to enjoy Bcncinemàpat, a tasting of dishes related to the contents of the films, at the restaurant Semproniana.

Organisers: Filmoteca de Catalunya

### **Bcncinemàpat**

November 2005  
Restaurant Semproniana  
Roselló, 148  
Tel. 934 531 820

Tying in with the Film and Gastronomy Season, Celluloid Gourmets, hosted by the Filmoteca, there will be tastings of dishes related to the contents of the films.

Organisers: Exceltia and Ada Parellada

## **MUSIC**

### **Music Festival**

21/6/05 ⌚ 9pm-1am  
Moià, 8 (esplanade in front of the Institut Francès in Barcelona)  
Tel. 935 677 777  
[www.institutfrances.org](http://www.institutfrances.org)

A *soup-jockey* will serve up generous helpings of soup while, at his side, musicians will entertain the audience in time to the bubbling saucepans. To complete the alchemy, there will be a screening of images specially prepared for the event.

Organisers: Institut Francès de Barcelona

## **EXHIBITIONS**

### **“Cookery Books in Catalonia” Exhibition**

1/6-25/9/05 ⌚ Mon-Sat, 10am-7pm and Sun and public holidays, 10am-2pm  
Palau Robert. Cotxeres. Sala petita  
Passeig de Gràcia, 107  
Tel. 932 921 262  
[www.gencat.net/probert](http://www.gencat.net/probert)

The exhibition seeks to give us an insight into culture and history through cookery books, as witnesses to the evolution of culinary culture in our region. It also seeks to highlight the way in which recipe books have contributed to the innovation and development of Catalan cuisine, and to assess the way in which it has been influenced by other cultures. There will also be complementary activities, such as talks, presentations and discussions.

Organisers: Palau Robert, Grupo RBA and Turisme de Barcelona

### **Exhibition “Cooking by the Geniuses of the Hob”**

⌚ Mon-Sat, 10am-7pm and Sun and public holidays, 10am-2.30pm  
Palau Robert. Centre d'Informació de Catalunya  
Passeig de Gràcia, 107  
Tel. 932 388 091  
[www.gencat.net/probert](http://www.gencat.net/probert)

16/3-10/7/05  
Nando Jubany. Restaurant Can Jubany, Calldetenes

13/7-18/9/05  
Rosa Gil. Restaurant Casa Leopoldo, Barcelona

21/9-13/11/05  
Carles Abellán. Restaurant Comerç 24, Barcelona

16/11-15/1/06  
Xavier Sagristà. Restaurant Mas Pau, Avinyonet de Puigventós

Space devoted to gastronomy which provides an insight into the careers and creations of our country's most prestigious cooks.

Organisers: Palau Robert

### **Table**

16/5-5/6/05 ⌚ Morning Wed, Thu and Sat, 11am-2pm; Afternoon Mon, Tue, Wed and Thu, 4pm-9pm; Morning and Afternoon Fri, 11am-9pm  
Biblioteca Fort Pienc  
Ribes, 14  
Tel. 932 652 435  
[www.bcn.es/biblioteques](http://www.bcn.es/biblioteques)

The artist Joma will produce an installation based on the polysemic nature of the word table: a table set for a meal and a reference page in a book. Using this play on words, there will be a collection of 12 folders set out on a table that has been laid for a meal, which will be reminiscent of restaurant menus, with clear bibliographical references.

Organisers: Consorci de Biblioteques de Barcelona

## **From the Negative to the Plate**

2-23/6/05 ☉ Mon-Fri, 5.30pm-9.30pm and Sat 5-9pm  
Espai de Fotografia F. Català-Roca, Golferichs, el Xalet  
Gran Via de les Corts Catalanes, 491  
10am-2pm/11/05  
"Barcelona Tastes" Exhibition  
Fira de Barcelona. Montjuïc (M1) trade fair site  
Tel. 933 237 790  
[www.golferichs.org](http://www.golferichs.org)

Following the journey made by the product, from its origins (sea or mountains), to the final result of thinking up a dish, cooking and combining all its ingredients and bringing them to the table to be admired and tasted. Participating restaurants: Neichel, Racó d'en Freixa, Comerç 24, Hofmann, elBulli, Patisserie Canal, Enric Rovira Xocolaters.

Organisers: Fototeràpia

## **COURSES AND WORKSHOPS**

### **SHORT COURSES**

#### **Cooking to Impress. Workshop and Dinner**

4/4 - 27/6/05 ☉ Mon, 8pm-12 midnight  
Petra  
Sombrerers, 13  
Tel. 934 531 820

The menu features a starter, main course and dessert. The people enrolled on the course will make one of the dishes, and the remaining two dishes will be made during the cookery demonstrations. The workshop will end with a dinner during which the three dishes will be served. Pre-booking necessary.

Organisers: Semproniana

#### **Wines of the Mediterranean Tasting Course**

6-8/6/05 ☉ 8.30pm-11pm  
Col·legi Oficial de Farmacèutics  
Girona, 64-66  
Tel. 932 440 713  
[www.farmaceuticonline.com](http://www.farmaceuticonline.com)

The course provides an introduction to the wines of the world's three main wine-growing countries: France, Italy and Spain. Each day will be devoted to one of these countries, with a description of their wines, wine-growing regions and common grape varieties. There will be a wine tasting during the second part of each session.

Organisers: Col·legi Oficial de Farmacèutics de la Província de Barcelona

### **Pairing Beer and Food**

27 and 29/6/05 ⌚ 9pm-11pm  
Col·legi Oficial de Farmacèutics  
Girona, 64-66  
Tel. 932 440 713  
[www.farmaceuticonline.com](http://www.farmaceuticonline.com)

The course shows that beer can be paired with all kinds of dishes and cuisines, just as successfully the most versatile wines. The first part of the course will look at theoretical aspects and participants will learn about beer and gastronomy. During the second part, they will have the opportunity to put this knowledge into practice by pairing a number of beers with specific dishes.

Organisers: Col·legi Oficial de Farmacèutics de la Província de Barcelona

### **The Table in Reverse: Culinary Paradoxes**

18-22/7/05 ⌚ 9.30am-2pm  
Universitat de Barcelona  
Tel. 934 035 880  
[www.ub.edu/juliols](http://www.ub.edu/juliols)

Taking real and apparent paradoxes as its starting point, this course looks at some of the major topical issues concerning the links between nutrition and health, well-being and quality of life. Pre-booking necessary.

Organisers: Els Juliols-UB

### **Cheese-Tasting Classes**

28/9 and 19/10/05 ⌚ 9 pm  
Colmado Múrria  
Roger de Llúria, 85  
Tel. 932 155 789

A series of cookery demonstrations related to the world of refined cheeses; courses for beginners and for those seeking to further their knowledge of cheese, how to taste, cut, serve and store it, and how to compare different cheeses. Pre-booking necessary.

Organisers: Mestres formatgers de Catalunya

### **Thai Cookery Class**

29/9/05 ⌚ 8.30pm  
Restaurant Tivoli's Bistro  
Magalhães, 35  
Tel. 934 961 420  
[www.cetib.net](http://www.cetib.net)

A brief introduction to Thai cuisine, presentation of the dishes to be made and their ingredients, step-by-step demonstration of the processes involved, followed by a dinner where you will be able to sample the dishes. Pre-booking necessary.

Organisers: Col·legi d'Enginyers Tècnics Industrials de Barcelona

### **Bread- and brioche-making course**

September and December 2005 and March 2006 ☉ Mon-Fri, 9am-1pm  
Escola de Forners de Barcelona  
Pau Claris, 141  
Tel. 932 155 500  
[www.gremipabcn.com](http://www.gremipabcn.com)

Intensive course lasting 200 hours, where you can learn about all the practical aspects involved in making bread and brioches.

Organisers: Fundació Gremi de Flequers de Barcelona

### **Wild Mushrooms**

18/10/05 ☉ 7pm  
Col·legi d'Enginyers Tècnics Industrials de Barcelona  
Consell de Cent, 365  
Tel. 934 961 420  
[www.cetib.net](http://www.cetib.net)

Wild mushrooms and funghi of all kinds, the *ou de reig*, the cepe, the milk cap, the chanterelle, the *fredolic*, the yellow foot, the *llenega*, the *carlet*, the truffle, etc. You will learn how to identify them, find them and cook them at home. At the end of the workshop, you will have the opportunity to taste mushrooms cooked by a professional chef, and paired with a good wine. Pre-booking necessary.

Organisers: Col·legi d'Enginyers Tècnics Industrials de Barcelona

### **Course in Ecological and Natural Dietetics**

Quarterly courses: October-December 2005 and January-March 2006 ☉ Tue, 4.15pm - 9pm; Wed, 11.15 am- 2pm and 5pm - 7.45pm and Thu, 11.15am -2pm.  
Mare de Déu del Coll, 40  
Tel. 932 171 046  
[www.estudiosdietetica.com](http://www.estudiosdietetica.com)

Course highlighting the value of foods and the importance of how they are cooked. During the course you will learn how to make a series of simple, balanced and tasty dishes. Pre-booking necessary.

Organisers: IFP Sanitària Roger de Llúria

### **French Course Specialising in Language and Gastronomy**

October 2005-June 2006  
Institut Francès de Barcelona  
Moià, 8  
Tel. 935 677 777  
[www.institutfrances.org](http://www.institutfrances.org)

Yearly course, lasting 60 hours, devoted to the language of cooking and gastronomy, which takes a journey through the France of culinary specialities.

Organisers: Institut Francès de Barcelona

### **Course about Dietetic and Therapeutic Cuisine**

October 2005 - June 2006  
6 groups: ☉ Tue, 6.15pm-9pm; Wed, 11.15am-2pm; Wed, 5pm-7.45 pm; Thu, 8am-10.45am;  
Thu, 11.15am-2pm and Sat, 9am-2pm  
IFP Sanitària Roger de Llúria  
Mare de Déu del Coll, 40  
Tel. 932 171 046  
[www.estudiosdietetica.com](http://www.estudiosdietetica.com)

Learn how to make healthy, tasty and therapeutic dishes, taking into account the season of the year, people's nutritional needs in general, or specific illnesses, and how to alleviate them through food. Pre-booking necessary.

Organisers: IFP Sanitària Roger de Llúria

### **Game**

9/11/05 ☉ 7pm  
Col·legi d'Enginyers Tècnics Industrials de Barcelona  
Consell de Cent, 365  
Tel. 934 961 420  
[www.cetib.net](http://www.cetib.net)

Tying in with the end of the hunting season, a vast array of game will be available, which is just about ready to cook: small game, including rabbits, hares, partridges, pheasants, ducks, pigeons, and big game too. After the workshop, you will have the chance to taste red-legged partridge accompanied by a fine wine. Pre-booking necessary.

Organisers: Col·legi d'Enginyers Tècnics Industrials de Barcelona

### **Wines and Chocolate**

15/11/05 ☉ 7pm  
Ateneu Industrial  
Pg. de Gràcia, 50, 5è  
Tel. 934 961 420  
[www.cetib.net](http://www.cetib.net)



Discover the magic of chocolate, how it is made, how to eat it, how to store it...Taste different types of chocolate, paired with the most suitable wines. Pre-booking necessary.

Organisers: Col·legi d'Enginyers Tècnics Industrials de Barcelona

### **Christmas Cocktail Menu**

22/11/05 🕒 7pm  
Ateneu Industrial  
Pg. de Gràcia, 50, 5è  
Tel. 934 961 420  
[www.cetib.net](http://www.cetib.net)

Presentation of a cocktail menu for the festive season: aperitifs, digestifs and cava. You will be taught about the implements you will need to make a good cocktail, the different techniques and main ingredients. At the end, you will have the opportunity to make your own cocktails and taste them. Pre-booking necessary.

Organisers: Col·legi d'Enginyers Tècnics Industrials de Barcelona

### **Canapés and Wines**

13/12/05 🕒 7pm  
Ateneu Industrial  
Pg. de Gràcia, 50, 5è  
Tel. 934 961 420  
[www.cetib.net](http://www.cetib.net)

Learn how to combine the most suitable ingredients for classic and sophisticated canapés using the finest produce. You will have the opportunity to make some canapés and pair them with the appropriate wine. Pre-booking necessary.

Organisers: Col·legi d'Enginyers Tècnics Industrials de Barcelona

### **Course in Oriental Dietotherapy**

March-June 2006 🕒 Thu, 8am-10.45pm  
IFP Sanitaria Roger de Llúria  
Mare de Déu del Coll, 40  
Tel. 932 171 046  
[www.estudiosdietetica.com](http://www.estudiosdietetica.com)

The diagnostic methods of traditional Chinese medicine will be used to put together diets to alleviate illnesses and improve our health. Pre-booking necessary.

Organisers: IFP Sanitària Roger de Llúria

### **Course on Dietary Supplements**

March-June 2006 🕒 Tue, 8am-10.45pm or Thu, 3.30pm-6pm

IFP Sanitaria Roger de Llúria  
Mare de Déu del Coll, 40  
Tel. 932 171 046  
www.estudiosdietetica.com

Course where you will learn about seaweed, pollen, brewer's yeast, royal jelly, cider vinegar, evening primrose oil, wheatgerm, cod liver oil, salmon oil, borage oil, oligoelements, etc.

Organisers: IFP Sanitària Roger de Llúria

### **Cookery Courses with Mireia Carbó**

All year round ☉ Thu and Fri, 10am, 5pm & 7.30pm  
Club Social Caprabo  
Provença, 385-387, entl. 1a  
Tel. 902 446 060  
www.caprabo.es  
Pre-booking necessary

Learn how to cook easy, contemporary dishes, with simple recipes using everyday ingredients. Cookery classes using new techniques and offering practical tips.

Organisers: Club Social Caprabo

### **Cookery Courses at the Mercat de la Boqueria**

Market-Fresh Cuisine. All year round (except August) ☉ Thu, 10.30am-12.30pm  
Wine Tasting for Beginners. All year round (except August) ☉ Thu, 8pm-10pm  
Matching Wine with Food. All year round (except August) ☉ Wed evening  
Aula Gastronòmica del Mercat de la Boqueria  
La Rambla, 91 Edif. Direcció 3<sup>a</sup> pl.  
Tel. 933 040 272  
www.boqueria.info

Cookery courses devoted to cuisine using market-fresh produce, wine tasting, matching wines with particular foods, master classes by great chefs, cookery for children, etc. Pre-booking necessary.

Organisers: Associació de Comerciants del Mercat de la Boqueria

## **OTHER COURSES AND WORKSHOPS**

### **Our Cuisine for Foreign University Students**

March 2005-March 2006  
Mercats de Barcelona  
Tel. 934 838 393

Theory workshop about Catalan cuisine and the subsequent tasting of dishes as part of the orientation programme for foreign students held by the Barcelona Centre Universitari. Pre-booking necessary.

Organisers: Barcelona Centre Universitari and Turisme de Barcelona

### **Local and Traditional Cookery Workshops for Locals and Visitors**

All year round ☉ Daily, 12 noon and 6pm

Cook&Taste

La Rambla, 58, 3r.

Tel. 933 021 320

[www.cookandtaste.net](http://www.cookandtaste.net)

Local and traditional cookery and tasting workshops providing the opportunity to learn how to cook Mediterranean specialities and enjoy them during a meal. The workshops will be taught in English, French, Spanish and Catalan. Pre-booking necessary.

Organisers: Cook&Taste

### **Team Time Cooking**

All year round

Tel. 932 414 143

Training and motivational programme geared to fostering teamwork and assessing and developing skills such as awareness of customer expectations, negotiation, creativity... through the experience of cooking and catering.

Team Time Cooking is a member of Barcelona Outdoor & Corporate Training.

Organisers: Exceltia and Ada Parellada

### **Mediterranean Diet**

Distance-learning course-UB Virtual

Brusi, 61

Tel. 932 413 968

[www.ubvirtual.com](http://www.ubvirtual.com)

Duration 250 hours

Post-graduate, distance-learning course for graduate-diploma holders and graduates who are interested in, or work in the fields of food, gastronomy and food sciences.

Organisers: UB Virtual

## **DINNER WITH THE STARS**

### **Recipes for a Life in Space**

21/3/06

Venue to be confirmed

Astronauts and specialists from the European Space Agency will be in Barcelona to sample Catalan dishes prepared by top local chefs. The Agency will study the possibility of putting some of the dishes on the menus for the European astronauts at the International Space Station. There will also be events scheduled for the general public and schools.

Organisers: Barcelona Municipal Council, Community of Ariane Cities (CVA), European Space Agency (ESA) and Turisme de Barcelona in association with Alimentació i Ciència (ALÍCIA)

### **Dinner with the Stars. Gastronomy and Astronomy**

16/6-10/9/05 ⌚ 9pm-12 midnight.

Observatori Fabra

Carretera de l'Observatori Fabra, s/n

Tel. 902 502 220

[www.icxauxa.es](http://www.icxauxa.es)

On summer nights, the gardens of the Observatori Fabra are the setting for a unique proposal, combining food and science. Dinners on the theme of astronomy conclude with a look at the stars through the observatory telescope.

Organisers: Iniciatives Culturals Xauxa, SL. Menu devised by: Laie

## **TALKS AND ROUND-TABLES**

### **Catalan Cuisine Takes a Look at Itself: a Critical View of our Gastronomy**

3-4/3/06

Casa Batlló

Pg. de Gràcia, 43

Tel. 932 160 306

[www.barcelonaturisme.com](http://www.barcelonaturisme.com)

Experts and critics from around the world will meet in Barcelona to analyse and assess our cuisine. Their verdict will help us identify the path followed by Catalan cuisine in recent years and will reveal the trends for the coming years.

Organisers: Acadèmia Catalana de Gastronomia and Turisme de Barcelona

### **Heritage on a Plate: the Cuisines of the Mediterranean and Latin America**

2/6/05 ⌚ 6pm-9pm

Palau de les Heures

Campus Mundet

Pg. Vall d'Hebron, 171

Tel. 934 034 781

Round-table discussion about the role of the Mediterranean's culinary heritage, its links with Latin America, and its function as a magnet for tourism.

Organisers: Universitat de Barcelona

### **Lectures on Food**

🕒 7pm  
Institut d'Estudis Catalans  
Carme, 47  
Tel. 933 248 580

A number of round-table discussions will address issues of a technological and scientific nature.

2/6/05  
What do we know about phytoosterols and isoflavones?

15/9/05  
New foods that are on sale and their technologies  
With Fernando Abadia, ILPRA

20/10/05  
The cultura of wine and health  
With Dr Maria del Carmen de la Torre Boronat, chemist

Organisers: Associació Catalana de Ciències de l'Alimentació

### **Talk on Dietetics, Ecology and Therapy**

5/7/05 🕒 Tue, 7.30pm-9pm; 7/7/05 🕒 Thu, 12 noon-1.30pm  
IFP Sanitaria Roger de Llúria  
Mare de Déu del Coll, 40  
Tel. 932 171 046  
[www.estudiosdietetica.com](http://www.estudiosdietetica.com)

"Let your food be your medicine and your medicine your food", with Dr Olga Cuevas. Pre-booking necessary.

Organisers: IFP Sanitària Roger de Llúria

### **Cookery is Culture**

8/11/05 🕒 9pm  
Col·legi Oficial de Farmacèutics  
Girona, 64-66  
Tel. 932 440 713  
[www.farmaceuticonline.com](http://www.farmaceuticonline.com)

Round-table discussion covering a number of topics, featuring a chef, pharmacist specialising in nutrition and an anthropologist specialising in eating habits.

Organisers: Col·legi Oficial de Farmacèutics de la Província de Barcelona

### **Franco-Catalan Round Table Brillât Savarin**

12-16/12/05  
Institut Francès de Barcelona and Universitats de Barcelona  
Moià, 8  
Tel. 935 677 777  
[www.institutfrances.org](http://www.institutfrances.org)

This round-table seeks to evoke the 250 years that have elapsed since the birth of Brillât Savarin and the culinary links between both countries and to examine the cross-over between their cuisines and how this has evolved.

Organisers: Institut Francès de Barcelona, Servei per la Ciència i la Tecnologia de l'Ambaixada de França, Universitats de Barcelona and Fundació Institut Català de la Cuina

### **The Taste of the Word. Gastronomy and Literature**

5, 6, 13, 19, 21, 26 and 28/10/05  
Biblioteques de Barcelona  
Tel. 933 161 000  
[www.bcn.es/biblioteques](http://www.bcn.es/biblioteques)

Series of talks about the links between gastronomy and literature, which so many writers have explored, such as Pla, Cunqueiro, Camba, Vázquez Montalbán, Tabucchi. The aim is to examine the link of sensuality and pleasure that unites these two fields: reading and food. A number of experts, from critics to cooks will give their views on the matter.

Organisers: Consorci de Biblioteques de Barcelona and Llibreria Laie

### **Literary Forum Les mots à la bouche**

First half of 2006  
Institut Francès de Barcelona  
Moià, 8  
Tel. 935 677 777  
[www.institutfrances.org](http://www.institutfrances.org)

Food-lovers and linguists who have written cookery books or have evoked cookery and gastronomy in their works will take part; they include Gerard Oberlé, Marie Rouanet, Régine Desforges, Amélie Nothomb and Alberto Manguel.

Organisers: Institut Francès de Barcelona

### **Global warming and wine**

24 and 25/3/06  
Hotel Hesperia Sant Just

Frederic Mompou, 1 (Sant Just Desvern)  
Tel. 952 83 98 98  
www.thewineacademy.com

The leading world experts will gather to conduct seminars, lectures and discussion forums such as the impact and repercussions that climate change is having on the wine industry in the most important wine producing regions of the world. The topic will be approached from the different points of view, such as viticulture, enology, winemaking, economics, financial and media impact.

Organisers: The Wine Academy of Spain

## **TASTINGS**

### **Introduction to the World of Coffee and Tasting**

From March 2005 ☉ Wed, 7pm-8.30pm  
Fòrum Cultural del Cafè  
Pl. Ramón Berenguer el Gran, 2 Esc. Esq. Entl. Local 5  
Tel. 933 103 833  
www.forum-cafe.com

Theory and practical session about the culture of coffee, with the screening of a film and subsequent tasting of a number of varieties of this product. Introduction to the world of coffee, its different varieties and the distinction between aromas and flavours. Pre-booking necessary.

Organisers: Fòrum Cultural del Cafè

### **Introduction to Chocolate Tasting**

3/6, 16/9, 7/10, 11/11, 2/12/05, 13/1, 3/2 and 3/3/06 ☉ 7.30pm  
Escola de Restauració i Hostalatge de Barcelona  
Muntaner, 70-72  
Tel. 932 072 516  
www.chococao.com

A talk about chocolate which explains the history and cultivation of cocoa and the production of different varieties of chocolate. Also includes a tasting session during which participants can discover and analyse different types of cocoa and chocolate. Pre-booking necessary.

Organisers: Instituto del Cacao y el Chocolate, ICC in association with the Escola de Restauració i Hostalatge de Barcelona

### **Discover the World of Cava**

June 2005 ☉ 5.30pm and 7.30pm  
Club Social Caprabo  
Provença, 385-387, entl. 1a  
Tel. 902 446 060  
www.caprabo.es

Pre-booking necessary

For lovers of cava and those who want to know how to serve and taste it. Tasting session with an expert oenologist who will teach you how to enjoy this jewel of our region to the full.

Organisers: Club Social Caprabo

### **Catalan Sausages and Cold Cuts**

September 2005 ⌚ 11am, 5.30pm and 7.30pm

Club Social Caprabo

Provença, 385-387, entl. 1a

Tel. 902 446 060

[www.caprabo.es](http://www.caprabo.es)

Pre-booking necessary

Tasting session to discover the origins and flavours of traditional Catalan sausages and cold cuts, and how they are made. This is the ideal opportunity to reacquaint yourself with the flavours of these farmhouse products and discover their characteristics.

Organisers: Club Social Caprabo

### **Artisanal Bread Tasting**

September 2005

Pl. del Palau de la Virreina

La Rambla, 99

Tel. 932 155 500

[www.gremipabcn.com](http://www.gremipabcn.com)

As part of the city's main festival, the Festes de la Mercè, people strolling on La Rambla will be able to take part in this artisanal bread tasting.

Organisers: Gremi de Flequers de Barcelona and Barcelona Municipal Council

### **Cheese Tasting**

October 2005 ⌚ 11am, 5.30pm and 7.30pm

Club Social Caprabo

Provença, 385-387, entl. 1a

Tel. 902 446 060

[www.caprabo.es](http://www.caprabo.es)

Pre-booking necessary

Tasting session during which you will find out about the origins and flavours of different cheeses and how they are made, and learn how to enjoy them to the full. There will also be an explanation of their different uses in cooking.

Organisers: Club Social Caprabo



## **Cod Tasting**

9/2/06  
Mercat d'Horta  
Tajo, 75-79

As part of Carnival week, and tying in with the traditional procession known as the Burial of the Sardine, a tasting of cod brandade will be held for some 1,000 people.

Organisers: Copesco & Sefrisa

### **Places that hold tastings on a regular basis or by prior arrangement:**

#### **Cata 1.81**

València, 181  
Tel. 933 236 818

#### **Can Ravell**

Aragó, 313  
Tel. 934 575 114  
[www.bcnshopping.com/ravell](http://www.bcnshopping.com/ravell)

#### **Casa Pepe**

Pl. de la Bonanova, 4  
Tel. 934 180 084  
[www.casapepe.info](http://www.casapepe.info)

#### **Celler de Gelida**

Vallespir, 65  
Tel. 933 392 641  
[www.cellerdegelida.net](http://www.cellerdegelida.net)

#### **El Celleret**

Craywinckel, 5  
Tel. 934 174 698

#### **Vila Viniteca**

Agullers, 7  
Tel. 932 683 227  
[www.vilaviniteca.es](http://www.vilaviniteca.es)

#### **Lavinia Barcelona**

Av. Diagonal, 605  
Tel. 933 634 445  
[www.lavinia.es](http://www.lavinia.es)

#### **Vinifera**

Rbla. de Catalunya, 31, Pral. 1a.B  
Tel. 934 883 173  
[www.vinifera.info](http://www.vinifera.info)

### **Via Fora!**

Riera de Sant Miquel, 25  
Tel. 934 153 915  
[www.viafora.com](http://www.viafora.com)

## **SYMPOSIUMS AND CONGRESSES**

### **4th International Mediterranean Food Symposium “Gastronomic Heritage and Cultural Tourism in the Mediterranean”**

8-10/6/05 ☎ Wed, 7pm-9pm, Thu, 9am-2pm and 3.30pm-9pm, Fri, 9am-2pm  
IEMED European Institute of the Mediterranean  
Girona, 20  
Tel. 932 449 850 or 934 034 781  
[www.iemed.org](http://www.iemed.org)

International symposium about Mediterranean food geared to professionals and the public as a whole, which will deal with subjects related to tourism and the Mediterranean’s culinary heritage.

Organisers: Institut Europeu de la Mediterrània, Universitat de Barcelona and Fundació Viure el Mediterrani

### **3rd World Pasta Congress**

23-26/10/05  
Hotel Arts  
Marina, 19-21  
Tel. 932 211 000  
[www.pastaworldcongress.com](http://www.pastaworldcongress.com)

Five-yearly meeting of pasta manufacturers from around the world, attended by technicians, agricultural cooperatives, machinery suppliers, doctors, teachers and experts in nutrition. They will look at current food-related issues in five working groups: nutrition, technology, raw materials, promoting pasta and the market.

Organisers: UNAFPA, AEFPA i UNIFI

### **CuinÀsia. 1st European Congress of Asian Cuisine and Culture**

7-10/11/05 ☎ 10 am-6 pm  
CosmoCaixa  
Teodor Roviralta, 47-51  
Tel. 934 394 188  
[www.cuinasia.com](http://www.cuinasia.com)

An event introducing us to the culture and cuisine of a number of Asian countries, through talks and master classes by prestigious chefs from each country, to learn, in situ, about the different ingredients and techniques they use. The chefs taking part will prepare dinners for those attending.

Organisers: ASiAA Consulting

### **6th International Barcelona Congress on the Mediterranean Diet**

8-9/3/06

Fira de Barcelona (Alimentària Trade Fair)  
Recinte Gran Via (M2). Pavelló 1  
Polígon Pedrosa (L'Hospitalet de Llobregat)  
[www.dietamediterranea.com](http://www.dietamediterranea.com)

Biennial international congress about the Mediterranean diet, food and health. The latest research in this field by internationally renowned experts: child obesity, metabolic syndrome and cardiovascular diseases and the Mediterranean diet.

Organisers: Fundació per al Desenvolupament de la Dieta Mediterrània

## **MEETINGS**

### **Taste for Peace**

10/6/05 ⌚ 1.30pm

Presentation of the movement at the IEMED (Institut Europeu de la Mediterrània)  
Girona, 20  
Tel. 934 053 334  
[www.tasteforpeace.com](http://www.tasteforpeace.com)

Taste for Peace is a movement with a universal vocation, founded in Barcelona and given impetus by people associated with the world of gastronomy, working to promote understanding and harmony between peoples, and to develop a culture for peace. It seeks to disseminate the values fostered through co-existence around the table as a vehicle to facilitate understanding and peaceful and fraternal relationships among people.

Organisers: Fundació Viure el Mediterrani, Fundació Institut Català de la Cuina and Institut Europeu de la Mediterrània

### **Merca-Rest**

6/6/05 ⌚ 9.30am-6pm

Mercabarna  
Zona Franca, sector C  
Tel. 900 900 221 and 935 563 000  
[www.mercabarna.es](http://www.mercabarna.es)

This is the only forum on fresh foods (fruit, vegetables, fish, seafood, meat, delicacies...) geared to the HORECO sector (catering and events), with the following activities: talks, culinary demonstrations, trade exhibition and ongoing tastings.

Organisers: Mercabarna and CETT, Escola d'Hoteleria i Turisme

### **Books for the GREC**

27/6-8/8/05 🕒 8pm-1am  
Restaurant del Teatre Grec  
Pg. de Santa Madrona, s/n. Montjuïc  
Tel. 935 040 434  
[www.cett.es](http://www.cett.es)

The Year of Food, Cuisine and Gastronomy and the Year of Books come together during the GREC 05 Festival. Over the 43 days of the festival, different cookery books by Catalan chefs have been selected. These books will be available to the attendees, who will be able to taste recipes inspired by the cuisine of the author in question.

Organisers: CETT, Escola d'Hoteleria i Turisme, in association with La Llibreria Gastronòmica

### **Asia Festival**

6-9/10/05 🕒 12 noon-2am  
Mercat de les Flors  
Pl. Margarida Xirgú  
Tel. 932 684 855  
[www.momproduccions.com](http://www.momproduccions.com)

Annual festival devoted to the dissemination of Asian cultures, involving the participation of professional companies from the performing arts, and also an important area devoted to Asian cuisine featuring Barcelona's Asian restaurants.

Organisers: Casa Asia and MOM Produccions

### **Food Lovers' and Gourmets' Week French Style**

12-16/12/05 🕒 7.30 pm  
Institut Francès de Barcelona  
Moià, 8  
Tel. 935 677 777  
[www.institutfrances.org](http://www.institutfrances.org)

A week during which you can experience the art of the table, French wines and produce, how to taste them and adapt them. The great French and French-speaking chefs extend an invitation to Catalan chefs to engage in a discussion with them about the kitchen and the dining room, in honour of the art of the table. After each talk, there will be a tasting at the Institute's restaurant. Pre-booking necessary.

Organisers: Institut Francès de Barcelona

## **Cooks Talk About Cookery Books**

All year round, one Monday every month (except August) ⌚ 7.30 pm  
Laie Llibreria Cafè  
Pau Claris, 85  
Tel. 933 181 739 i 933 027 310  
www.laie.es

A series of talks on cookery books by professional cooks. There will also be an exhibition on the books discussed, a special menu will be put together featuring all the recipes chosen by the guest speakers and a tribute to Manuel Vázquez Montalbán and Nèstor Luján and their facets as food-lovers.

Organisers: Laie Llibreria Cafè

## **COMPETITIONS AND PRIZES**

### **“Top Sommelier of Catalonia 2005” Competition**

6/6/05 ⌚ Final 7 pm  
Barceló Hotel Sants  
Pl. dels Països Catalans, s/n  
Estació Barcelona Sants  
Tel. 932 412 755

The winner will compete with the finalists from each of Spain’s autonomous communities for the title “Top Sommelier of Spain 2005”. The tests will consist of mastering different areas of expertise.

Organisers: Associació Catalana de Sumillers

### **Competition to Make Omelettes with a Vegetable Filling**

17/12/05  
Jardí Botànic  
Dr. Font i Quer, 2  
Tel. 934 264 935  
www.jardibotanic.bcn.es

Prize for the best flavour and presentation.

Organisers: Associació d’Amics del Jardí Botànic de Barcelona

### **Cook of the Year Competition**

Final 6-10/3/06  
Alimentària Trade Fair  
Tel. 932 444 441  
www.concursococinero.com



Nationwide competition that seeks to promote and raise the prestige of the profession of chef throughout Spain. Activity for professional chefs.

Organisers: Catereventos, S.L.

This programme may be subject to change. Visit [www.barcelonaturisme.com](http://www.barcelonaturisme.com) for the latest updates.