NYU Steinhardt Intersession Study Abroad Program, January 2013 Global Food Cultures: Mexico

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Day	Activit	Activity	
1	•	Arrival, check-in	
	•	Orientation reception in the evening	
2	•	Introduction to Puebla	
	•	Bus Tour	
	•	Lunch on Own	
	•	Bread Productionvisit a local Rosca de Reyes location	
	•	Class dinner	
3	•	Breakfast as class in hotelwith conversation RE NAFTA	
	•	Centro de abastos	
	•	Lunch on own	
	•	Visit local food retail: Chedderaui & Walmart (Superama)	
4	•	Lecture: Traditional food production & gender	
	•	La Preciosita	
	•	Dinner on own	
5	3 Kings Day Eat tamales in the street and have Rosca with the UPAEP faculty and staff, followed		
	by free		
6	•	Lecture: History of Mexican food	
	•	Visit Cholula	
	•	Lunch on own at market/ Los portales	
	•	Tour of Cholula	
	•	Museum	
	•	Pyramid + Church	
	•	Dinner on own	
7	•	Granjas Ryc	
	•	Ryc Ranch	
	•	Ryc Store	
	•	Lunch on own in the town	
	•	Ryc meatpacking plant	
	•	Dinner on own	
8	•	Barbacoa	
	•	Dinner on own	
9	•	Lecture: Food anthropologist	
	•	Lunch culinary experience at UPAEP	
	•	Free afternoon/ pack	
10	•	Check out of hotel	
	•	Visit El Calvario	
	•	Lunch	
	•	Continue on to Oaxaca	
	•	Check into hotel, short walking tour of Oaxaca	
	•	Dinner on own or Class dinner	

11	Breakfast at square	
	Visit Organic food market	
	Visit Tierra Del Sol Permaculture site	
	Visit the tequila production place, then the archeological site	
	Dinner on own	
12	Breakfast on own	
	Late morning departure to Monte Alban	
	 Visit Monte Alban + discussion about food production and geography of the region 	
	Hike	
13	Breakfast on own	
	 Visit the coffee grower's cooperative (http://www.cepco.com.mx/) 	
	Visit a coffee plantation	
	Dinner on own	
14	Breakfast on own	
	Visit the Mayordomo factory	
	Visit a mango producer	
	Free afternoon/ pack	
	Final class dinner	
15	Early departure for Mexico City	