



Spanish Food Culture, online

Thursdays, 6.30 p.m. - 8 p.m.

28/01/2021 - 25/02/2021

60 € | Online | Zoom



Instituto Cervantes Dublin

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Course Overview

In this course on Spanish gastronomy and culture with Blanca Valencia, you will have the opportunity to learn about traditional Spanish products and dishes, the customs and social changes associated with food, and their representation in art throughout history. We will also study the richness of Spanish sayings and “dichos” that come from the gastronomic vocabulary.

Teacher

Blanca Valencia is a specialist in Spanish gastronomy. An Economist by training, Blanca's experience includes Books for Cooks (London), elbulli and El Alambique cooking school (Madrid). She has worked for a specialty food importer in Chicago and has collaborated with the Spanish Commercial Office in Dublin and New York. Her classes combine cooking, history, economy, art and pop culture. She has presented various gastronomy series at the Instituto Cervantes in Chicago and Dublin. Blanca is the co-host of Spice Bags podcast and is pursuing a Masters in Gastronomy at TUD.

Course classes

1. Spanish Food through TV and Movies
2. Spanish Food through TV ads
3. Spanish Food through Art
4. Spanish Food through sayings and “refranes”

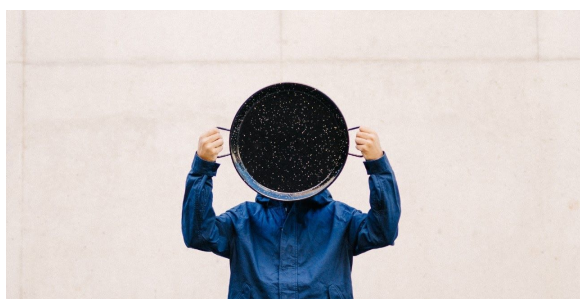
Course content

Workshop I - Spanish Food through TV and Movies - 28/01/2021



From the gazpacho laced with tranquilizers in Almodovar's "Women on the verge of a nervous breakdown", to the a long discussion by terrorists about what type of almonds to use in a traditional Basque pantxineta tart in "Fe de Etarras" TV series, we will explore how food is used as a vehicle for character development and societal changes. We will look at scenes from iconic directors like Almodovar and Bigas Luna but also at recent popular movies featuring comedians Santiago Segura, Leo Harlem and Dani Rovira and the deployment of food scenes to convey regional differences and national obsessions

Workshop II - Spanish Food through TV ads - 04/02/2021



The Spanish advertising world is full of examples of the use of food to promote feminism, national unity and regulations. We will explore the most successful (and funny!) TV campaigns from Estrella Damm, Navidul and Campofrio and analyze Spain's culinary identity and the democratic cuisine and products that underpins it. We will understand how producers use ads to protect denominations of origin like Manchego and promote new legislation, like the requirement of olive oil in labeled bottles, in creative and engaging ways. The creativity of these ads and their mass appeal is a fascinating insight into the Spanish food landscape.

Workshop III - Spanish Food through Art - 11/02/2021



From Dali's surreal dinners to the still lifes of Luis Melendez this workshop will be a journey through the art of Spain with an eye on food. The everyday aspects of eating can be found in the most unexpected places like the wood carvings of the seats of the Zamora cathedral, or the coat of arms of Queen Isabella of Castille. We will explore why did King Carlos IV "the Hunter" have his supplier of chorizos immortalised in a carton for a tapestry and what exactly are they breakfasting on in the Diego Velazquez painting "Almuerzo de Campesinos". We will also look at cooking utensils, ceramics and kitchens of different eras in paintings.

Workshop IV - Spanish Food through sayings and "refranes" - 25/02/2021



Spain is rich in the use of sayings about food. "Dichos" are verbal expressions used to pass on knowledge, moral code, or advice. We will explore the difference between "dichos", which are simple expressions, and "refranes", which are more complicated expressions and some times are in verse form. From olives to pork we will learn the top sayings and their meaning. You will learn to use common sayings like "que te den morcilla" (may you be given black pudding) and my personal favorite that "every pig will have it's Saint Martin's day" reserved for your worse enemies.