



UNIVERSIDAD
PANAMERICANA®

ESDAI



Sabores de México

Summer program

MEXICO CITY 2019



Warm • Unique • Friendly • Beautiful • Irresistible • People • Touristic • Alive • Spicy





Do you like to
explore new worlds?



Are you eager to learn more about Mexico,
its culture and gastronomy?



Do you enjoy
meeting new people?

We invite you to enjoy ten days in Mexico City, discovering all the secrets of its Gastronomy. We will take you through Mexican history and culture, its cuisine, ingredients, flavors and exquisite meals.



UPON COMPLETION OF THIS COURSE,
YOU WILL BE ABLE TO:

- Appreciate the richness and variety of Mexican cuisine.
- Know the origin of our miscegenation.
- Create your own dishes using the knowledge you acquired, merging the Mexican cuisine with your own culinary skills.
- Discover the taste of Mexican hospitality.



WHEN?

ARRIVE	LEAVE	2019
JUNE 21ST	JULY 1ST	

MEXICO CITY, MEXICO



WHO?

This training program designed for international students, between 18 and 22 years old, from different schools, pursuing a degree in gastronomy, hospitality and tourism management, interested in learning more about the Mexican culture and its gastronomy.

MORE THAN 10

2019



music festivals are held in Mexico. Corona Capital, Vive Latino, Light of the city and more



9 archaeological zones of Mexico are **UNESCO** world heritage



YOUR WEEKDAYS **WITH US:**

From Monday through Friday, we will travel in time across Mexico City, discovering the magic of its history, culture and gastronomy. We will take you where pre-Hispanic, colonial, contemporary and modern eras collide.

MORNING

- Guided tours around the city
- Typical lunch

AFTERNOON

- Lecture and master class with qualified Mexican chefs and hands on kitchen workshop. (Five hours per day)

EVENING

- Tasting



Mexico has 16
appellations of
origin

2010 UNESCO

Traditional Mexican
cuisine is named
“**INTANGIBLE
CULTURAL
HERITAGE
OF
HUMANITY**”



MUSEUMS

Mexico City, the
city with more
museums in the
American Continent
(170) and second
place in the world





YOUR WEEKENDS WITH US:

Saturdays and Sundays, discover the richness of our culture and Mexican people, traveling around the city.



Teotihuacan

Ancient Mesoamerican city became the most powerful and influential city in the region by 400 B.C.

Basílica de Guadalupe

One of the most important pilgrimage sites of Catholicism after the Vatican City.

Xochimilco

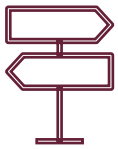
This waterway and chinampa system, as a vestige of the area's pre-Hispanic past, has made it a World Heritage Site.

Bazar Del Sábado

Explore the history, culture, art crafts and colors of this amazing neighborhood of Mexico City.

Wine Tour

Unforgettable wine tour and tasting of local products around the wine culture. We will take you to a beautiful underground cave near Mexico City! Where sparkling wines are made.



\$1,620 USD

INCLUDES

ACCOMMODATION	MATERIAL
10 days in standard double room	Teaching materials and apron
MEALS	TRANSFERS
All meals included	<ul style="list-style-type: none">• Airport-Hotel• Hotel-Airport• Transportation to visits and events
TOURS AND VISITS	CERTIFICATE
Every day we will have expert guides from UP, taking us in different tours and visits in and outside Mexico City	You will receive an attendance Certificate with curricular value.

Dear parent,

At ESDAI Universidad Panamericana, one of our goals is to humanize the world by being more hospitable in our place of work and training professionals committed to themselves and their country.

Important facts about us:

- ESDAI is the Universidad Panamericana´s hospitality school
- We are the pioneer School of hospitality in Mexico
- Our school has **50 years** of national and international prestige
- Focus on promote directive skills of its students

Attached to this brochure, you will find the necessary forms to register for the program. Thank you for your interest and if you have any questions please do not hesitate to contact us.

Jacqueline Tron

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Liaison Coordinator



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