



GASTRONOMIC IMMERSION IN SPAIN



WHY BASQUES COUNTRY?

- The highest concentration of Michelin stars per square meter in the world
- Within a 25 km radius around San Sebastián, there are more Michelin stars than in entire cities
- 3 restaurants currently holding 3 Michelin stars (Arzak, Akelarre, Azurmendi)
- More than 16 Michelin-starred restaurants in the region



BASQUE CULINARY CENTER

The Basque Culinary Center (BCC) is not just a cooking school; it is Spain's #1 gastronomic institution and one of the top 5 in the world according to international rankings.

Why is it unique?

- Founded in 2011 as the world's first Faculty of Gastronomic Sciences
- Recipient of the Basque Culinary World Prize (the "Nobel of Gastronomy")
- A research and innovation center where the techniques of the future are developed
- Faculty made up of Michelin-starred chefs and food scientists
- Collaborations with Harvard, MIT, and the world's leading culinary institutions





TRIP FORMAT

The trip would have a total duration of 10 days, divided into the following time segments:

5 days at the Basque Culinary Center

- Intensive course on traditional Basque gastronomy and pintxos.
- Hands-on cooking, tastings, and visits to local markets.

2 days of Basque wine and cider immersion

- Tasting txakolí and exploring local wineries.
- Experience in traditional cider houses (sidrerías) with typical food.

1 day in Bordeaux

- Visit vineyards and wineries, wine tastings included.
- Possible food and wine pairing lunch.

2 free days

- Time for gastronomic exploration wherever participants wish.
- Stay at the Hotel du Palais, enjoying its comfort and cuisine.



GROUP SIZE

The maximum number of participants would be 20 people, as this is a group size that can move easily and ensures high-quality service across all aspects of the trip.

what differentiates us?

01 Immersion

We offer total cultural and linguistic immersion, with a strong focus on Basque gastronomy that transforms the participants' learning experience.

02 Security

We guarantee iconic destinations and proven safety, ensuring that students enjoy a rich and secure experience in Spain.

NEXT STEPS

RESERVATION DEADLINES

Reservations for 2026 are now open.
Groups may submit their requests to check
availability and secure places.

COMMERCIAL CONTACT

For more information, please contact us
by phone number or email address.



THANK YOU

Phone Number:

+34 667 84 38

Email adress:

Markel.fernandezl@alumni.mondragon.edu

A thick, dark olive-green wavy line that starts from the bottom left and curves upwards and to the right, ending at the bottom right corner of the page.