



Educational Tours

Global Student Leaders Summit



The Future of Food

ITALY 2017

Spain, France & Italy

June 29 – July 10, 2017

How can we understand how food has made us who we are today, and how it shapes our future? These questions come to life in Italy and across Europe, where we'll consider how what we eat shapes our culture, environment and economy. During our Summit, we'll discover food's ability to connect people, and present solutions to help feed our growing world.

In Spain, France and Italy, you'll connect culture to cuisine as you explore community ties to food across Europe. Discover how identity is expressed through cuisine as you interact with market vendors, farmers and producers. Explore our global marketplace's impact on regional cooking traditions, palettes and practices as you sample regional dishes of each new landscape. All of this will influence your perspective and help you develop solutions for the Future of Food as you come together with your peers for the leadership conference in Turin.



What you'll experience on the Italy Summit:

IMMERSIVE TRAVEL

Touring Europe brings the Future of Food theme to life as students gain knowledge and hands-on experience through cultural activities.

THOUGHT LEADERSHIP

World-renowned speakers and experts on the Future of Food lead discussions and workshops to inspire and educate students. Past Summit speakers have included Al Gore, Jane Goodall and Sir Ken Robinson.

DESIGN THINKING

Small international teams of students learn the design thinking process and then use it to propose solutions to today's most pressing global challenges.

ONLINE LEARNING

weShare, our online learning platform, gives students a place to research, reflect and share their projects pre and post-tour.



Space is limited.

Please ask your teacher for your tour number and visit eftours.com or call 800-665-5364 to get started or sign up.



Days 1–3: Madrid

Meet your Tour Director at the airport in Madrid, the capital of Spain whose approach to food has moved past its traditional roots and into a global kitchen. Learn how the economic boom of the early 1990's gave way to Spain's growing involvement in foreign industries, ideas and, of course, food, as you sample modern twists on traditional Spanish dishes. Continue to Toledo, where you'll visit a Manchego cheese farm to meet local producers and farmers, and learn about modern food production in Spain. How have their traditional farming techniques been shaped by international demand for their product?

Days 4–6: Barcelona

Travel by AVE train to Barcelona, whose Mediterranean environment fosters a mainstay diet of fish, legumes and vegetables. Here, you'll explore open-air plazas dotted with traditional tapas restaurants. Originating from the verb *tapar*, or "to cover," the first version of tapas originated as a slice of bread or cured ham placed over the mouth of a wine glass. As the popularity of these small dishes grew, so did their variety. In Spain, tapas are much more than a culinary delight— they represent a lifestyle and opportunity to share good times with friends in an unrushed, carefree manner. Later, walk the stalls of Boqueria Market and sample foods from all over the world. Classic Spanish ingredients meet modern cooking techniques as you try your hand at a molecular gastronomy workshop.

Days 7–8: Provence Region

Travel to Nîmes, where you'll explore the culinary culture of Southern France. Situated in the Languedoc region, Nîmes' proximity to Provence and the Pyrenees makes for an interesting culinary combination of French and Mediterranean influences. Visit the Nîmes Amphitheater before journeying to Avignon. Here, you'll see the Pont du Gard and visit an organic lavender farm. Cap of your stay with a traditional Provençal dinner—fresh herbs and a liberal helping of olive oil are incorporated into almost every dish.

Day 9: Turin

Journey to Turin, home to the Slow Food Movement. Started in the 1980s to defend regional traditions, a simple approach to cooking and a slow pace of life, the movement has evolved to embrace an approach to food that connects plate, planet, people, politics and culture. Tonight, you'll meet your teammates at a student activity.

Days 10–11: Summit Conference

The leadership conference officially begins as you connect with students from all around North America and Europe in this inspiring and innovative setting. Over the course of two days you will hear from world-renowned keynote speakers, work with local and global experts, and collaborate with peers in small international teams. You will learn the design thinking process to develop solutions for the future of food and be inspired to take action back home.

Day 12: Depart for home

Arrive back home, prepared to join the movement.

EVERYTHING YOU GET

Full-time Tour Director; 3 Sightseeing tours led by expert, licensed local guides; Entrance fees for Toledo Cathedral, Toledo Synagogue and St. Tome, Prado, Parque Guell, Boqueria Market, Nîmes Amphitheater, Pont du Gard, and a Lavender Farm; Experiential learning activities, including a Manchego Cheese Farm, a Cooking Class, a Molecular Gastronomy Workshop, Dinner with locals and a scavenger hunt; Conference registration; weShare; Round-trip flights on major carriers; Comfortable motorcoach; Hotels with private bathrooms; Breakfast and dinner daily; Lunch on Days 10 & 11

Join the movement. Make a global impact.

When you join a Global Student Leaders Summit, you also join a global movement. These extraordinary events combine an educational tour with a two-day leadership conference, tackling significant global issues in places where they come to life, and empowering students today to start becoming leaders of tomorrow.

Each Summit has a unique destination, theme and perspective. At every one, students explore amazing places and address important global issues. And when they return home, they are prepared to use their newly developed skills to address local challenges.

Students designed innovative solutions to global issues at these Summits:

COSTA RICA

Addressing Environmental Sustainability

SWITZERLAND

Innovation and the Future of Education

THE NETHERLANDS

Exploring Human Rights

ICELAND

The Future of Energy

Visit eftours.com/SummitHighlights to see our past Summits in action and find out how you can be a part of it.



Students develop leadership skills and build new perspectives on global issues in workshops led by thought leaders. In small international teams, they learn the design thinking process and apply their learnings to propose new solutions.