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UNH EcoGastronomy Program Offers Study Abroad in French Wine Region
Through Partnership with Burgundy School of Business in Dijon, France

Durham - The University of New Hampshire’s EcoGastronomy Program and their partner Groupe ESC Dijon – Bourgogne (Burgundy School of Business, AACSB) with its School of Wine & Spirits Business, enhances student educational experience opportunities to study abroad.

“The EcoGastronomy in France program focuses on the wine industry from the ground up. Students get to experience the agricultural and business practices that have made the region world renowned for centuries,” stated Dan Winans, Program Director for EcoGastronomy Dual Major.

Students experience Burgundy, the gastronomic capital of France, with its quilt of small vineyards and home to the world’s finest and most expensive dry whites and red wines. This program’s curriculum includes courses on French culture, viticulture and oenology, culinary and wine tourism, entrepreneurship, and French as a foreign language. Courses are divided into classroom and experiential field trips. Students also attend Prowein, the international trade fair for wine and spirits, held in Dusseldorf, Germany, with stops in the distinguished wine regions of Alsace and Jura.

“We are excited about this wonderful opportunity the EcoGastronomy Program has cultivated. This experience fits very well into the overall strategic mission of the international education experience supported by Paul College and the Hospitality Management Program,” stated Nelson Barber, Chair and Associate Professor of the Hospitality Management Program. All UNH students are encouraged to learn more about this spring semester program. Further information can be found at http://www.unh.edu/ecogastronomy/Ecogastronomy_in_France

About UNH’s EcoGastronomy Program
The EcoGastronomy, a dual major Program, is the collaboration between Peter T. Paul College of Business and Economics Hospitality Management Program and College of Life Sciences and Agriculture integrates. This program, which began in 2008 is a unique academic program emphasizing the interdisciplinary, international, and experiential knowledge that connects all three fields of sustainable agriculture, hospitality management, and nutrition, with a particular focus on food cultures, sustainably-focused agriculture, and policies impacting the food system. As a dual major, EcoGastronomy provides a complement to any primary major. http://www.unh.edu/ecogastronomy

About UNH Peter T. Paul College of Business and Economics
The UNH Peter T. Paul College of Business and Economics offers a full complement of high-quality programs in business, economics, accounting, finance, information systems management, entrepreneurship, marketing, and hospitality management. Programs are offered at the undergraduate, graduate, and executive development levels. The college is accredited by the Association to Advance Collegiate Schools of Business, the premier accrediting agency for business schools worldwide. For more information, visit paulcollege.unh.edu.

The University of New Hampshire, founded in 1866, is a world-class public research university with the feel of a New England liberal arts college. A land, sea, and space-grant university, UNH is the state's flagship public institution, enrolling 12,300 undergraduate and 2,200 graduate students.
Figure 1 EcoGastronomy Students visit Chateau de La Chaize: Beaujolais - Côte de Brouilly, March 2015

Figure 2 Traveling in the Beaujolais Wine Region, March 2014. Photo by: Zoe Farricker