



Catalan culinary education expands to New York through Prodeca's partnership with SUNY Delhi

New York, August 8th, 2025

As part of the collaboration between Prodeca and a growing number of prestigious culinary institutions across the United States, [SUNY Delhi](#) will host the fourth session of the 2025 *Catalan Food Academy: Taste of Catalonia – Culinary Masterclass* on Tuesday, September 23rd. This initiative will introduce students and faculty to the core elements of Catalan cuisine through a dynamic program led by Chef Alba Sunyer.

A Joint Commitment to Culinary Education

This training initiative is spearheaded by Prodeca, the public agency responsible for promoting Catalonia's agri-food industry. Delivered through its #CatalanFoodUS program and developed in collaboration with academic partners, the series aims to connect culinary students in the U.S. with the cultural and technical foundations of Catalan gastronomy. The format combines theory and practice to provide a well-rounded understanding of Catalan cooking traditions.

What's Planned for the Session

The session will start with a culinary masterclass led by Catalan Chef Alba Sunyer, who will delve into the history, techniques, and flavors that define Catalonia's culinary identity. Students will gain a comprehensive overview of how these dishes reflect the values and landscape of the region.

In the second part of the day, students will get hands-on experience in a Pa amb Tomàquet workshop, where Chef Sunyer will guide them through the preparation of this essential Catalan dish. From ingredient selection to execution, the workshop emphasizes simplicity, precision, and quality—hallmarks of Catalan cooking.

As the fourth stop in this year's masterclass series, the SUNY Delhi session reflects Prodeca's ongoing mission to build bridges between Catalonia and the international

culinary community, and to inspire new generations of chefs to discover the value of regional identity in cuisine.

About Chef Alba Sunyer

Originally from Sallent, Barcelona, Chef Alba Sunyer is known for her dedication to spreading Catalan culinary knowledge abroad. She is the founder of The Mediterranean Corner in South Carolina and author of *The Catalan Table*. Her work focuses on preserving the authenticity and relevance of Catalonia's food culture around the world.

More About Catalan Food US

An initiative by Prodeca, #CatalanFoodUS aims to promote Catalan products and culinary know-how in the United States. As part of Catalonia's recognition as the World Region of Gastronomy 2025, the program includes a broad range of promotional activities, product catalogs, and educational events that connect producers, chefs, and institutions across both sides of the Atlantic.

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