

Report on the trip to České Budějovice as part of the Summer School of Food Production (04-08.09.2023).

České Budějovice is the capital of the South Bohemian Region, known for its rich history and tradition, especially in the field of beer production. The city, founded in the 13th century by King Přemysl Otakar II, offers extraordinary attractions such as the Market Square, the Black Tower and the Horse Railway Museum. As a student city, Budějovice provides a friendly environment for learning and spending free time, and the relatively low cost of living makes it an attractive place for foreign exchange participants.



The Summer School of Food Production was held at the University of South Bohemia, known for its international cooperation and diverse educational offer. The university, founded in 1991, specializes in the natural sciences, social sciences, and humanities. The college campus, located in the central part of the city, provides modern teaching facilities and dormitories with various accommodation options.



The Summer School of Food Production took place from September 4-8, 2023 and was an opportunity to work with participants from different countries, including students of the University of Agriculture in Nitra. The program included practical classes, workshops and educational trips.

Summer School Activities:

Cheese production: We learned how to shape traditional salty cheeses, which allowed us to explore the secrets of dairy technology.

Creating fruit ice cream: Practical classes made it possible to learn about the processes of ice cream production, from the preparation of raw materials to the final product.

Beer brewing: During the workshop, we participated in the traditional beer brewing process, which is a showcase of Czech culinary culture.

Production of Czech meat delicacy: The classes concerned the preparation of traditional meat products, using local ingredients.

Budweiser Budvar Brewery Tour: On September 7, we visited the famous Budweiser Budvar brewery, where we learned about the history, technologies and secrets of brewing one of the most popular beers in the Czech Republic. The trip was a valuable complement to the workshops.

Tasting and summary: On the last day of the summer school, the participants had the opportunity to taste hand-made products, which allowed them to evaluate the effects of their work and exchange experiences between the participants



The trip to České Budějovice was a unique experience, combining the acquisition of knowledge and practical skills with the opportunity to learn about Czech culture and traditions. The Summer School of Food Production made it possible to establish international contacts, as well as deepen knowledge in the field of food technology. The program of practical classes, combined with discovering the charms of the city and its culinary traditions, created inspiring conditions for learning and integration.