

Specialization Courses

WEEKEND FORMAT

LCI Barcelona

Specialize without putting your career on hold

Our specialization courses are designed to help you strengthen your profile or give your career a boost, while building the in-depth skills that set you apart in an increasingly competitive market.

When you complete your course, you will earn a Specialization Diploma awarded by LCI Barcelona. Backed by the prestigious LCI Education international network, this qualification certifies specialized, practical skills in the subject area of each program.

Why choose LCI Barcelona?

- **A specialization that opens doors**
  A promotion, a career change, or a new opportunity, wherever you're starting from.
- **Balance your job and your studies**
  Classes on Friday afternoons and Saturday mornings, without setting aside your work week.
- **Intensive training with real impact**
  Learn from working professionals and apply what you learn to real projects.

Weekend schedule

All courses are held on Friday afternoons and Saturday mornings.

The best place to specialize

Our spectacular campus, located in the 22@ innovation district, has been recognized with the prestigious Prix Versailles for architecture as the most beautiful in the world. Covering 11,000 square meters, it offers sustainable facilities equipped with advanced technology.





Designing Spaces for Gastronomic Experiences

About the course

Designing gastronomic experiences is a creative process that goes beyond simply preparing a dish. It means creating a complete atmosphere in which diners enjoy not only the food but everything that comes with it, from the setting to the emotions it stirs. The goal is to create a memorable event built around a unique multisensory experience.

Spatial design therefore plays an essential role, creating atmospheres that combine elements of the space, such as form, color, texture, light, and sound, with the flavors and aromas of the culinary offering.

Throughout the course, you will learn the design process for these environments, from the client brief and the conceptual phase, through project development, to execution.

You will also understand how these spaces work, as well as the most innovative materials, furniture, lighting, and design and fabrication technologies in the field.

You will learn from a team of professionals internationally recognized for designing restaurants and gastronomic experience environments, such as the Alkimia restaurant in Barcelona and CAAA in Lucerne, Switzerland.

Your learning will be hands-on and experiential, through lectures, workshops, labs, tutorials, and visits to leading names in the field.

Language	Spanish
Duration	40 hours
Format	On campus at LCI Barcelona
Schedule	Friday afternoons and Saturday mornings

What you will learn

By the end of the course, you will be able to:

- Understand the fundamentals of restaurant design and other gastronomic environments.
- Learn the current paradigms and trends in gastronomic environment design.
- Identify the elements that make up a gastronomic experience, such as color, textures and materials, lighting, and furniture.
- Learn about the different technologies and interaction systems used in space to build gastronomic experiences.
- Learn about the main digital tools and fabrication technologies used in the industry.
- Develop a space design proposal for a gastronomic experience, from conceptualization and development through to communication.



Study plan

1. **INTRODUCTION TO GASTRONOMIC ENVIRONMENT DESIGN**
You will discover what a gastronomic experience is and what elements it involves, the fundamentals of restaurant design (functionality, logistics, regulations, users, etc.), and the sector's trends and reference points.

2. **RESOURCES FOR BUILDING GASTRONOMIC EXPERIENCES**
You will explore the resources for building gastronomic experiences: color, texture and materials, lighting, furniture and accessories, and technologies for interaction in space (programming, sensors, audiovisuals, etc.).

3. **DIGITAL FABRICATION TOOLS AND TECHNOLOGIES**
You will learn about digital tools and digital fabrication techniques applied to interior design.

4. **PROJECT WORKSHOP**
You will apply project methodology (conceptualizing, developing, and communicating a project) to design a space proposal that creates a gastronomic experience.

The course includes

Among other activities that blend learning and fun, the course includes a guided visit to a renowned restaurant in Barcelona, culminating in a gastronomic experience designed especially for you and the other participants in the program.

Admission requirements

We recommend a background in interior design or architecture and solid project-development skills.

Who it's for

This introductory course is for you if you are a student, designer, or architect and want to get started in designing restaurants that offer unique, innovative gastronomic experiences.

Instructors

Carmelo Zappulla

Doctor of Architectural Design from the Universitat Politècnica de Catalunya and co-founding partner of External Reference Architects, a studio specializing in architecture and interior design. His career is marked by innovative, high-impact projects, such as the design of the Spanish Pavilion exhibition at Expo 2020 Dubai, the Pinko store at Rome airport, WOW Concept in Madrid, the Alkimia restaurant in Barcelona (recognized as Best Signature Restaurant of 2017 by InArch), the Cervecería Mahou at Santiago Bernabéu Stadium, and the PresentedBy store in Riyadh. For this last project, he received the 2023 SBID International Design Award for Best Retail Design.

Edgar Domínguez Carreño

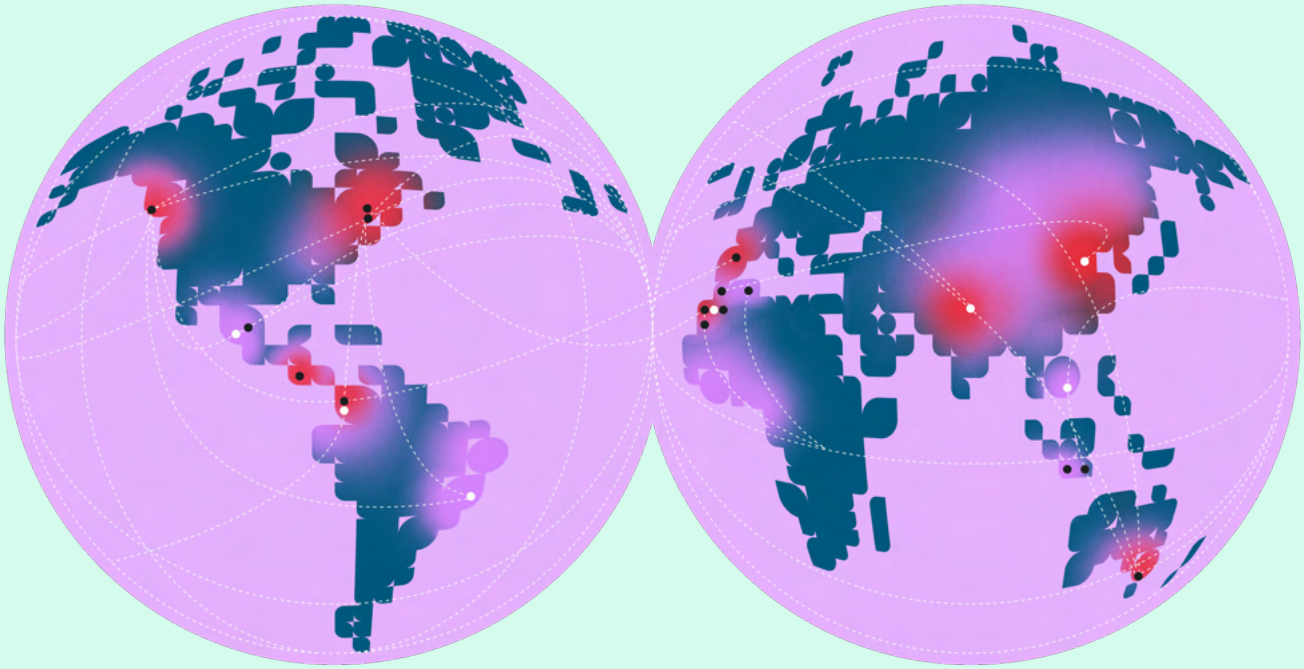
Doctor of Environmental Design and Architecture from the Universitat Politècnica de Catalunya, with the doctoral thesis “The Value of Shadows.” His professional and research career centers on lighting design and addresses topics such as interpreting the conceptual image by translating architectural project criteria into lighting criteria, and the needs and functions of light in space.

Cristian Rizzuti

Graduate in Visual Arts and Multimedia who works as an interactive media artist and researcher between Barcelona and Rome. His work is inspired by science and mathematics, with a strong passion for digital art, live media, and interactive projects. His research focuses on human perception, synesthetic spaces, and wearable technology. He is currently a Physical Computing expert at IAAC.



LCI Education



The World is Your Classroom

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