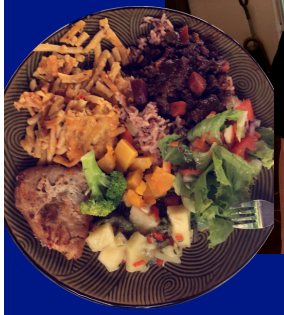
Why Study Abroad?

This program allows you to become fully immersed in Barbadian culture, teaching you lessons that can not be gained from a text book. While going through this program expect to see beautiful Barbadian beaches and landmarks and also expect to eat some delicious food. While studying abroad you will also get to know the many friendly locals of Barbados, allowing you to further understand Barbadian culture.



How to Attend:

This Summer course is available to all majors, and the trip is available to friends and family as well. For more information contact Dr. Cheryl Rock at cheryl.rock@csulb.edu

BARBADOS

CSULB Study Abroad

BARBADOS IN 3 TIERS

ATLANTIS SUBMARINE

Explore the depths of the seas where diverse sea creatures swim though the bountiful amount of coral. Going 150 feet deep, this voyage lets you see the ocean like you never have before.

HARRISON'S CAVE

Historic Harrison's cave, which had been blocked off from the public for centuries, lets you see the hidden beauties of Barbados.

The stalagmites and clear water are breathtaking and also reveal the key behind Barbado's naturally filtered water, which is used in both rum and beer making.

ISLAND SAFARI

This exciting safari ride takes you all around the key landmarks of Barbados. Here one can learn about the rich history and fascinating landscapes that make Barbados the beautiful country it is. This tour also highlights the plentiful amount of cane sugar, which is a key ingredient in rum production.

Enjoy Crop Over, a traditional festival that celebrates the end of harvest. This is a joyous event because it means that crops such as sugar cane can be made into various products, in particular rum. During Crop Over, thousands of Bajans and people from around the world dress in intricate costumes and dance through the streets of Barbados.

CROP OVER: KADOONMENT

RUM DISTILLING

Learn about the rich history of rum distillation in Barbados dating back hundreds of years. The rum distilling process begins with boiling sugar cane juice to make molasses. From here the molasses is mixed with water and fermented. Then it is either continuous or pot-still distilled. The next step is to age the rum in wood barrels, which is where a lot of flavor is picked up. Finally various distillates are blended together in order to ensure consistent flavor.

Discover the interesting process that goes into beer brewing at Banks Brewery, which has been a key part of Barbados for decades. The grains are first milled then water is added and the mixture is mashed. Hopps is then added and the mixture is brewed, cooled and fermented. After this the beer is then conditioned, filtered then packaged

BEER MAKING