

SPICE 2016 ESAC TRAINING CLASS

Welcome & Logistics

Marc Costa Sitjà
ESA SPICE Support Engineer

ESAC, ESA, Villanueva de la Cañada, Spain
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Welcome everyone!

- We are very happy and eager to welcome you and NAIF to the first SPICE Training at ESAC since April 2012.



- We hope that you went through the instructions of our announcements from last week and that therefore you already feel almost like you don' really need the training :)

- Most of you are staying at the Leonardo Hotel in Alberto Aguilera, Arguelles. If you have any problem with the Hotel reservation or stay let us know.
- Most of you came by bus today. We hope that it was a regular bus experience! Let us know otherwise

- Please remember that you need to use your own laptop.
- We have three pool laptops for users that requested a Matlab license.
- The Wi-Fi we will be using is:
 - ESA Conference
 - Password:
- All the resources for the training are available at:
 - ftp://spiftp.esac.esa.int/workshops/2016_09_ESAC_BASIC_TRAINING/
- You might also find the ESA SPICE Portal:
 - spice.esac.esa.int
- We are trying to record this Class for your information. If we succeed it will be made available somehow.

General Schedule of the Course



➤ Monday

- 11:00h Classroom open
- 11:55h Start of class
- **18:15h End of class**
- 18:30h Bus from ESAC to Leonardo Hotel

➤ Tuesday and Wednesday

- **08:30h Bus from Leonardo Hotel to ESAC**
- 09:15h Classroom open
- 09:45h Start of class
- 18:15h End of class
- 18:30h Bus from ESAC to Leonardo Hotel

➤ Thursday

- 08:30h Bus from Leonardo Hotel to ESAC
- 09:15h Classroom open
- 09:45h Start of class
- **13:15h End of class**
- **14:30h Bus from ESAC to Leonardo Hotel**

- We will have a coffee break in the morning (~11:30h) and a coffee break in the afternoon (~16:45h). Times will be adapted to class needs.

Lunch at ESAC



- Coffee break will consist of cookies and some pastry.
- Lunch break is at 13:25 for 60 minutes.
- The ESAC Canteen is the first building on the left from the ESAC gate, we have a beautiful terrace for you to enjoy the weather.
- There are several starter and main course options and a salad and dessert bar.
- The lunch has a fixed rate of 8 euros for the SPICE Training participants.
- A vegetarian option is always available.
- If anyone has any special needs please contact me or Michelle Arpizou.
- This is the menu of the week:

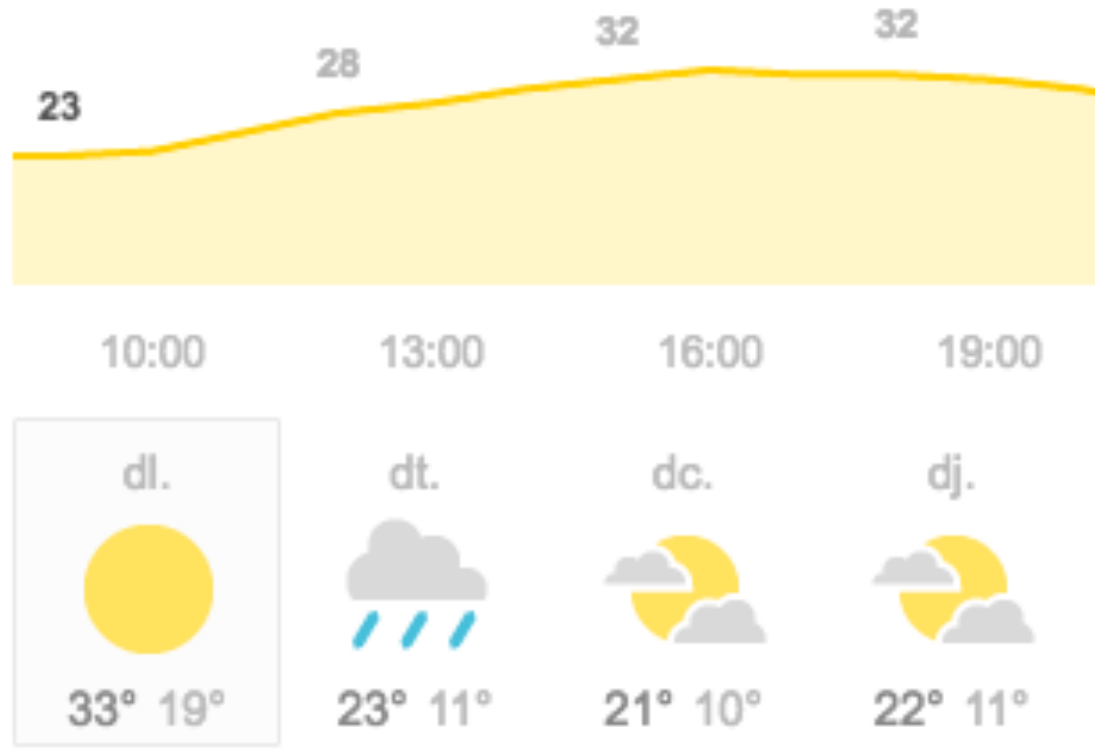
		Lunes / Monday	Martes / Tuesday	Miércoles / Wednesday	Jueves / Thursday	Viernes / Friday
STARTERS		MACARRONES BOSCAIOLA MACARONI BOSCAIOLA	PULGA RELLENA STUFFED SANDWICH ROLLS	SOPA DE PESCADO SEAFOOD SOUP	AGUJA DE TERNERA CHUCK STEAK	JUDIAS PINTAS CON ARROZ PINTO BEANS WITH RICE
		GUISANTES CON JAMON HAM & PEAS	MARMITAKO TUNA POT	HUEVOS EN SALSA VERDE EGGS IN GREEN SAUCE	NASI GORENG (INDONESIAN STIR-FRIED RICE)	CALABACIN RELLENO STUFFED ZUCCHINI
		(V) CREMA DE PUERROS CON ESPARRAGO (V) CREAM OF ASPARAGUS & LEEK	CHAMPIÑON A LA MARINERA MUSHROOMS MARINIERE	(V) TEMPURA DE VERDURA (V) VEGETABLE TEMPURA	(V) PUERROS GRATINADOS (V) LEEK GRATIN	(V) ACELGAS EN ADOBO (V) MARINATED CHARD STEMS
		(V) LOMBARDA SALTEADA (V) SAUTEED RED CABBAGE	(V) ENDIVIAS GRATINADAS (V) ENDIVE GRATIN	(V) ZANAHORIA VICHY (V) VICHY CARROTS	(V) PEPERONATA (FRIED PEPPERS WITH ONIONS & TOMATO)	(V) CARDOS REHOGADOS (V) SAUTEED CARDOONS
		ESCALOPE MILANESA MILANESE SCALLOP	CHULETA DE CERDO ENCEBOLLADA PORK CHOPS WITH ONION	PAVO RELLENO STUFFED TURKEY	CALLOS A LA MADRILEÑA MADRID-STLYE TRIPE	POLLO ASADO ROASTED CHICKEN
MAIN DISHES	menu dishes	CALAMARES EN SU TINTA SQUIDS IN ITS OWN INK	RODABALLO A LA PLANCHA GRILLED TURBOT	PESCADO DEL DIA FRESH FISH	ROSADA EN SALSA VERDE KINGKLIP IN GREEN SAUCE	PERCA A LA ROMANA ROMAN-STYLE PERCH
	special dishes	RABO DE TORO BULL TAIL STEW	RAMEN (NOODLE SOUP)	CACHOPO (BREADED HAM & CHEESE BEEF FILLETS)	CODORNIZ A LA SEGOVIANA SEGOVIAN-STYLE QUAIL	PLUMA IBERICA PORK
		MERLUZA RELLENA STUFFED HAKE	BACALAO AL PIL PIL COD IN PIL-PIL SAUCE (GARLIC & PEPPER SAUCE)	BUEY DE MAR BROWN CRAB	BONITO A LA PLANCHA GRILLED BONITO	MERLUZA A LA MAHONESA CALIENTE HAKE BAKED IN HOT MAYONNAISE

(DAILY) SALAD BAR AVAILABLE, OMELETTE, HAM & CHEESE SANDWICH AND SANDWICH OF THE DAY

V= VEGETARIAN

- We will try to get a group picture tomorrow or Wed before lunch.
- We will also have a Social Dinner on Wednesday at 21:00h. Unfortunately dinner is not included in the non-existent fee of the class. The menu will be a 35 euro fixed Menu at the beautiful Terraza Madrid Rio:
 - <http://cafedelriomadrid.com/>
 - Menu can be checked here:
<http://cafedelriomadrid.com/menu-evento-35euro/>
 - The restaurant is 2 metro stops away from the Leonardo Hotel. More instructions will be given on Wednesday.
 - We need to confirm number of attendees today.
- Entertainment/Nightlife in Madrid during the week offers way to many opportunities; we "local organisation" will be very glad to advise you! Don't hesitate to ask.

Weather this week



SPICE faces at ESAC



- The ESAC SPICE Service is.... me. That makes me the main contact point.
- ESA has a SPICE User Group and SPICE Points of Contact for the different projects using SPICE (will be presented during the training).
- The ESAC “local organization” for the workshop are:
 - Marc Costa SPICE mcosta@sciops.esa.int
 - Michelle Arpizou departm Michelle.Arpizou@esa.int
 - Mike Ashman EM16, ROS mashman@sciops.esa.int
 - Alejandro Cardesin EM16, MEX, JUI acardesin@sciops.esa.int
 - Jonathan McAuliffe BEPI jmcauliffe@sciops.esa.int
- For urgent matters please contact me at +34650130121
- Mike Ashman will be with you on the bus

Course wrap-up



- At the end of the course you will receive a non-official certificate that will fit very well the wall of your office and that will certainly result in an outstanding boost in your salary and professional expertise!
- We will also ask you for your feedback.
- QUESTIONS?