

Hotel and catering high VET schools of France

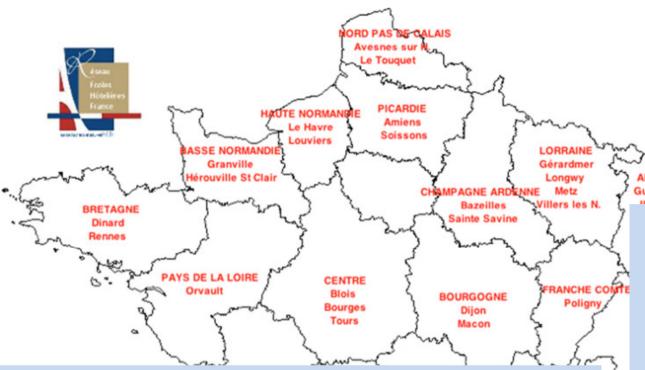
Our network and the projects we lead at European and international level...





Some ideas, on which I would like to share with you...

- Why did these schools decide to build up a national network for setting up international cooperation projects?
- What means international cooperation?
- What are we trying to build with our partners in China?



56 Public High VET Schools: around 30,000 students

Quality label « Lycée des métiers » Training offer: EQF level 3 to level 6 Sectoral schools for Hotel, catering and tourism Hotel & catering high VET schools of France





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Added value of being member of the network

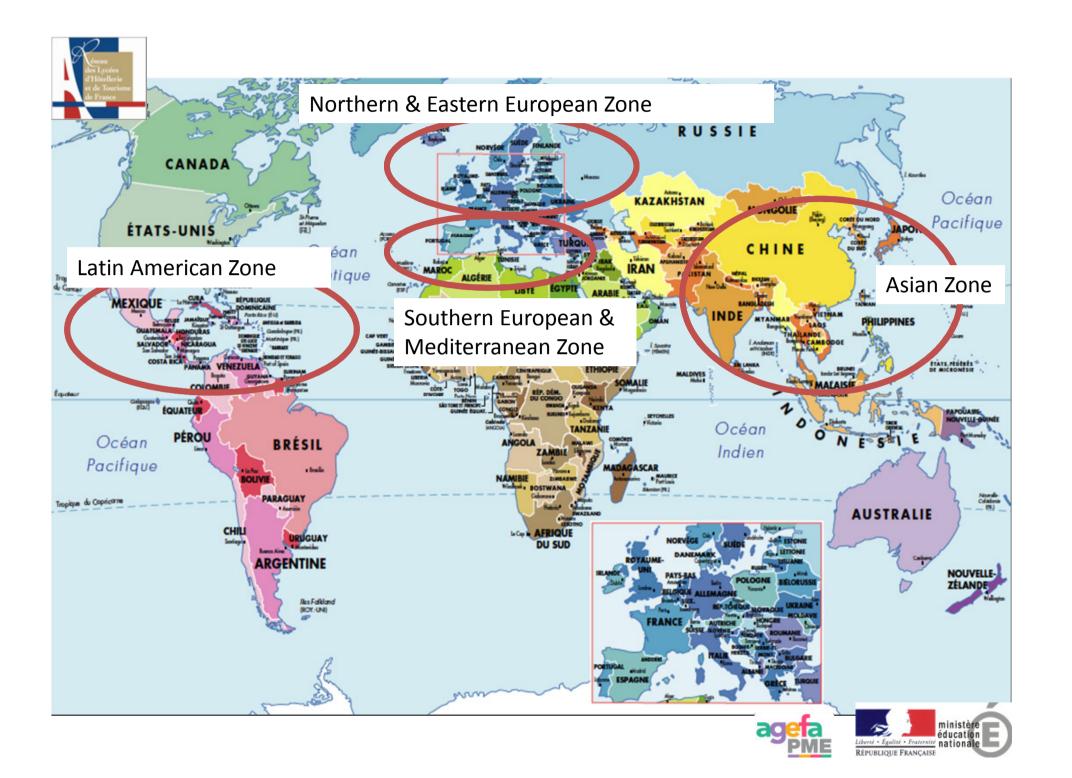
- To offer a larger scope of opportunities to their students
- To offer a larger scope of opportunities to their partners
- To save time and money/supporting funds from AGEFA PME and Ministry of Education
- To be more visible
- To work in a more coherent and efficient way

Services provided to members

- Design of a common webplatform
 - Providing relevant information for potential partners abroad
 - Tools for sharing experience between members
- Assistance and expertise for setting up partnerships
- Common communication tools
- Sharing internships opportunities and

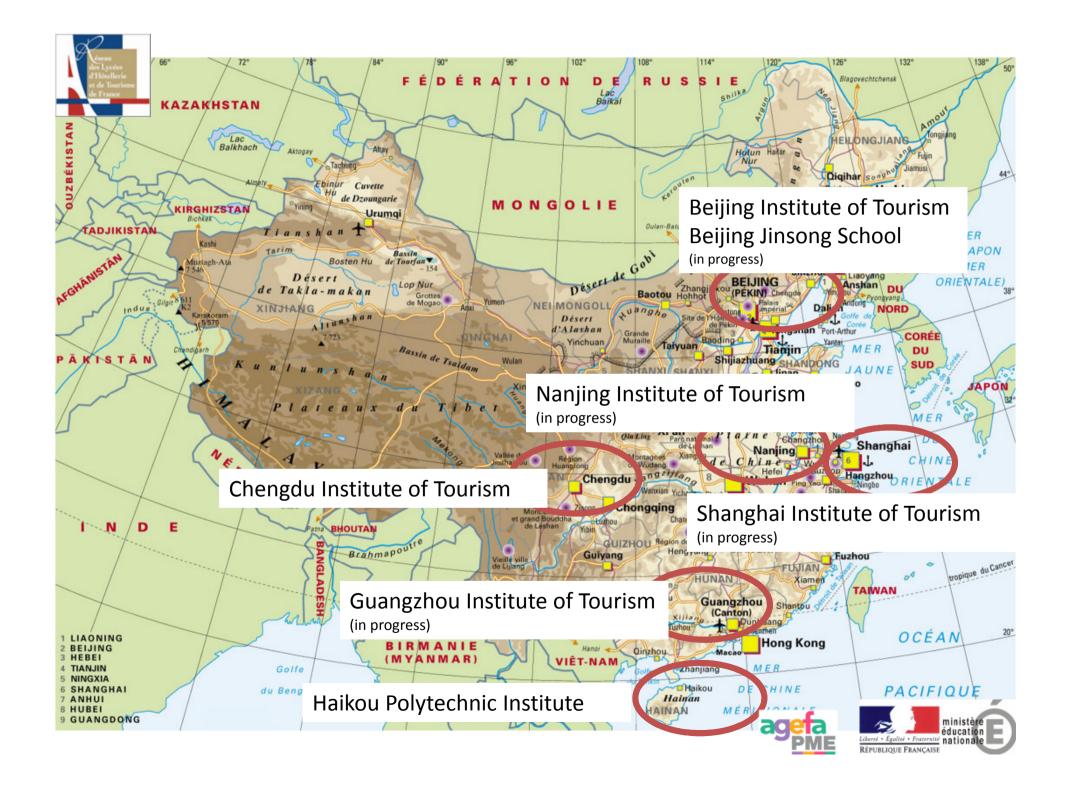
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Basis of the cooperation

- Study visits for the management staff
- Exchange of teachers and training sessions
- Exchange of students for short periods –
 Assistance for internship
- Common events: week of the French gastronomy, Chinese new year...
- PLA on pedagogy, curricula, relationship with companies...







Partnership with key actors of the sector













Our students are our ambassadors...







Offer to our Institute partners and their students

- Continuous training for the staff of Chinese hotels and restaurants: short sessions in France
 - Study visits
 - Continuous training: Gastronomy, table arts, sophisticated cooking...







Offer to our Institute partners and their students

- For the students:
 - A year in France for a French certificate part of the Dazhuan qualification
 - If successful achievement, possible access to an additional year for a French professional bachelor
 - Hotel management
 - International hotel management
 - Creating and taking over hospitality business
 - International gastronomy
 - Arts and technics of luxury hotels





des Lycées d'Hôtellerie et de Tourissse de France

French certificate of Gastronomy





Thank you for your attention...

Waiting for your questions...

Our new website will be open in January

Contact persons: alain.caillat@ac-paris.fr

richard.maniak@education.gouv.fr



