

The Sainte-Anne International College of Hospitality



L'invitation à l'excellence

Our Recent Success Stories

Joseph LE GAL at 31st congres summit

Director of Saint-Anne International College of Hospitality
President of The French National Association of Private Hotel Management and Tourism Schools
Hon. Ambassador of European Gastronomy



The French National Association of Private Hotel Management and Tourism Schools has organised its 31st congres summit at the campus of Sainte-Anne College at Saint-Nazaire. A certain number of participants exchanged their thoughts on 'the alimentation for tomorrow' during the hour for COP 21 (Conferance of Paris on Climate Change)

The subject was according to actuality and the opening of the first exchanges of COP 21. To propose a varity of cuisines, of quality, respecting the environment, on this theme the panel discussion with 125 participants at the 31st congres was held on 26-27th November 2015.

«We can not debate on the cusine for tomorrow without speaking on sustainable development and ethics» - explains Mr. Joseph LE GAL

For the same, there was special invities, the Star Chefs, Régis Marcon and Philippe Vételé, both of them are involved in protection of the environment.

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French Representation in Italy



The Saint-Anne International College of Hospitality is proud to be the part of French representation of European Association of Hotel Management and Tourism at Cervia – Italy in 5th to 10th October 2015.

400 students from 130 Establishments of Hotel Management and Tourism from 35 countries were accompanied by their Teachers and Directors have competed in their professional domains, of which 4 students from Saint-Anne participated in this meet and international competition.

France won 3 Medals, of which two were retained by the students of Saint-Anne, Marion Balouin won Gold Medal in Pastry Making and Marion Cavallaro won Bronze in Reception and Front Office.

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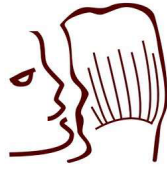
Marion Balouin – Gold Medalist in Pastry



Her unexpected dessert helped her to win in Italy an International competition participated by 400 students from 35 countries.

Marion Balouin, 17 years, student of Higher Professional course of Chocolate Making of Sainte-Anne College has won in 2015 the Gold Medal in Pastry at the annual meet of European Association of Hotel Management and Tourism schools, at Cervia, in Italy, competing 400 students coming from 130 Establishments from 35 countries.

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Marion Cavallaron – Bronze Medalist in Reception and Front Office



Marion Cavallaron won the Bronze medal at the International competition during the meet of European Association of Hotel Management and Tourism at Cervia – Italy in 5th to 10th October 2015.

The International competition was entirely in English and tests of other foreign languages, thanks to Sainte-Anne, this medal is one of the important for France, which proves the integration of the young French generation towards their interaction skills in English and other foreign languages applied to hospitality and tourism industry where France stays the world leader.

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The Excellent report of Hotel Management and Restauration **Marie Richard et Marie Fouchard**



Marie Richard and Marie Fouchard, trained at Sainte-Anne have both won national competitions :
Pernod Junior Challenge and Best Apprentice of France

Marie Richard, age 20 years, finished her Specialisation course in Barman – Bar Techniques
Marie Fouchard, age 17 years, finished her Bac Pro in Commercialisation and Service applied to
restaurant.

Both were awarded the National Price.

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Marie Fouchard – Best Apprentice of France



After winning the regional and state competitions, she became the Best Apprentice of France in «Table Art and Service». She studied a 3 years Bac Pro at Sainte-Anne.

The Table Art and Service are the integral part of the restauration which consist to do the bar service, dish service, wine service and table dressing. One should have the knowledge of Cheeses and commercial argumentation in French and English.

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The Desserts made won Delphine Boursier



Studying at the first year of Bac Pro at Saint-Anne, she won the State finale of The French National 'Georges Baptiste' Cup after passing 7th test and was later qualified for the National finale which gained her a trip to Cuba.

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Top Chef - Jules Delaunay:



During his studies at the Saint-Anne at Saint-Nazaire, he was advised by his Professor Bruno Bretéché to multiply his participations to various competitions of cuisine, viz ; Serbotel at the region of Loire-Atlantique and competition of the Best Trainee Cook where he obtained 4th place at the regional level. Since then he is working at La Mare aux oiseaux restaurant (www.mareauxoiseaux.fr/), of a Star Chef Éric Guérin, at Saint-Joachim.

- He was later proposed to participate in the national competition Objective Top Chef.

