# ESTIMONIALS

WHY THEY CHOSE **OUR COURSES** 



My training at Esthua has helped me acquire the key cultural, managerial and critical tools required for management positions in international catering. The decision to continue my studies with a further module at the CCI in Maine-et-

Loire was based on an obvious need to master the technical and manual skills relating to my chosen career path, that of sommelier. These two courses obviously complement each other and have opened specific professional doors and has led me to where I am today, Master Sommelier and Managing Partner at a restaurant in New York in less than 10 years. And in 2018, I became the first woman to win a «Workplace Merit» award as a



SARAH BIGOT

I am a 'Vital' vocational student (Development, Innovation and Processing of Local Food Products) at ESA after having done a degree in Biological Engineering applied to agronomy at the IUT (University of

Angers). The development of short food-supply chains is the future, they will be part of tomorrow's economy in the agricultural sector.



FAUCHILLE 6

The training provided by Esthua for my Vocational Degree in culinary and table arts has given me a real insight into the gastronomy sector, and particularly the wine-producing industry.

After a six-month of internship at the Rhône Valley Wine-Producers' Association, I decided to enroll at ESA in October 2017 and follow their International Master Vintage program. Ultimately, these two qualifications will give me the wide range of skills needed for work in the hotel and catering sector, as well as the wine industry.





Heritage of Humanity by UNESCO in 2010, the sensory and symbolic gastronomy. French Gastronomic Meal is the expression of a food culture and table art. Harmony, taste, pleasure, sharing and conviviality, the search for food and wine which compliment each other and creativity

Listed as a example of the Intangible Cultural are all qualities which enrich a simple, healthy, tasty,

### **ANGERS**

region of France for wine-based tourism.

Angers is an urban area with 300,000 Angers, which is home to 40,000 students, was inhabitants located at the heart of ranked in 1st place by L'Étudiant magazine in the Loire Valley, a Unesco-recognised a survey of the best places to study. Students World Heritage Site, the capital of Végétal, holder of the French Tech label, ranked the No I French city for quality of sporting activities to choose from. All of which, life in 2018 by L'Express and the most popular and more, make Angers the ideal place to study.

## **SUPPORTERS**



ournalist for l'Hôtellerie Restauration and lecturer at the **University of Angers** 

I see the Gastronomy Campus as a real answer to today's need for a transversal approach to the «gourmet» professions, covering

every step from the field to the plate (as both the content and container). In addition, I believe it's perfectly logical that a region like Angers should be home to such a campus given its local wealth, both in terms of what people eat and drink and its attractiveness to students. In fact, whether as an undergraduate or in further education, this campus provides an unparalleled opportunity to meet academics, experts and industry professionals with a profusion of links to food, taste and gastronomy.

FLAO Manager of the Louis de Grenelle wine cellars and president of the Union of Loire Sparkling Wine **Producers** 

FRANÇOISE

The 3-way partnership in the gastronomy sector, involving the CCI, Esthua and ESA

has been a prestige project for the Angevin area. Offering a shared educational program to train young people from CAP to PhD, it is both a response to the expectations of this constantly evolving market and provides a dynamic and innovative view of the region. For our members at the Wine and Sparkling Wine Unions it is an important resource to help support our future co-workers and a recognition of the wine and spirit sector in Anjou.



www.campusdelagastronomie.com



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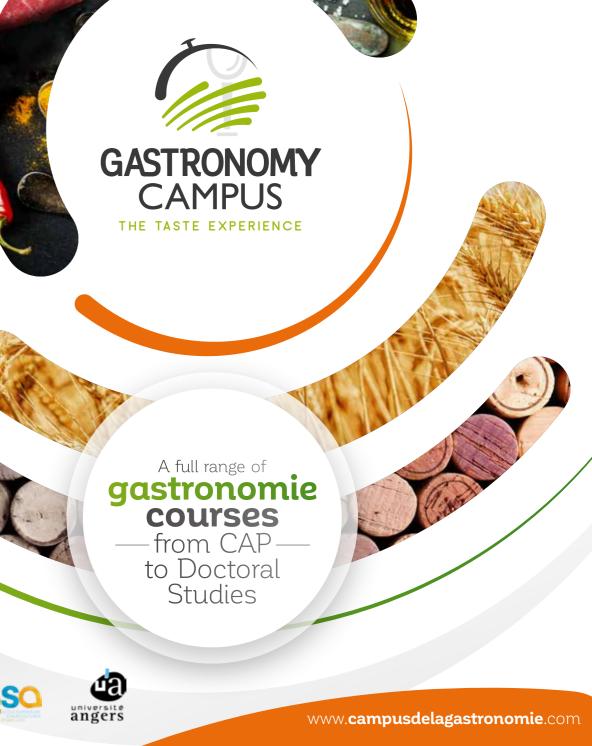
Coordination by













The Gastronomy Campus provides the skills needed by the whole value chain, from the field to the taste buds. Due to the partnership between the three training organizations, it offers a graduate program (from CAP to PhD) and further education covering the fields of scientific research, innovation and advice and support.



FOR WHO?

> Undergraduates and French/International students

> Professionals (agricultural producers, food craftspeople, cooks,

oenologists, culinary designers, expert journalists ...) > lobseekers

> Entrepreneurs/Company investors

> Trainers/Teachers/Researchers > Local development officials

> Tourism officials

> Event organizers

A PARTNERSHIP OF **3 PRESTIGE TRAINING ORGANIZATIONS** 

The Gastronomy Campus brings together the know-how of three prestige training organizations in Anjou. They form a strategic alliance which offers tailor-made courses covering complementary skills for the whole gastronomy sector. We have all the ingredients required to offer the training modules you need.



### AGRICULTURAL HIGHER EDUCATION COLLEGE

- > ESA believes that satisfying people's curiosity is a fundamental principle of our training and commitment to livelihoods and the rural sector.
- > 2,800 students, apprentices and trainees.
- > Over 50 modules from high school.
- > 5 research units.
- > 150 partner universities around the world.

### MAINE ET LOIRE CHAMBER OF COMMERCE AND INDUSTRY

- > The Maine-et-Loire CCI is a major figure in the sector, offering graduate, further and certified training programs. Its courses meet industry needs.
- 2,700 apprentices are trained each year, including over 450 in the hotel and catering industry, from CAP to degree-level with high-performance technical centers in

#### UNIVERSITY OF ANGERS

- > The University of Angers has 24,000 students. It offers 420 modules from degree-level to doctoral studies.
- > At its UFR Esthua campus it has offered innovative and professional training in the fields of tourism and gastronomy for 30 years.
- Its IUT and Faculty of Arts, Humanities and Social Sciences provide a link to other courses in the wine and organic-farming sectors.
- The international element is very important. With 445 worldwide partners, students can do part of their studies abroad.

# ANGERS GASTRONOMY CAMPUS CERTIFIED DIPLOMAS FROM CAP TO DOCTORAL STUDIES

**PRODUCTION & MARKETING** - Agricultural and wine products

**DEVELOPMENT** - Cooking, catering and table arts

MANAGING & DEVELOPING - Tourism diversification, business management, business start-ups/investment projects

3 Inter-regional Doctoral Schools

in the University of Bretagne-Loire partnershi **SST**: Societies, Time, Territories

**EDGE:** Economics and Management Sciences **EGAAL**: Ecology, Geosciences, Agronomy and Food DOCTORAL

H-SD +8

H-SD +5

LEVEL I

H-SD +3

LEVEL II

H-SD +2

H-SD

LEVEL IV

**ESA Engineering Diploma - Viticulture and Oenology Option** Training over 5 years - ESA

> International Food Identity Master Training over 2 years – ESA / University of Angers

International Vintage Master Training over 2 years – ESA / University of Angers

Pro VITAL Degree Development, Innovation and ocessing of Local Food Products aining over I year -ESA/University of Angers

Training over 1 year -ESA/University of Angers

**BTS Viticulture - Oenology** 2 years distance learning – ESA

**BTS Animal Husbandry Training** 

Vocational Degree Agronomy -Vegetable Production Training over 1 year -ESA/University of Angers

Vocational Degree Organic Farming Training over 1 year -University of Angers

BTS Agronomy and crop production - Training/Work
xperience over I or 2 year(s) - ESA

**BTS Horticultural Production** 

CHOOSE YOUR MODULE

**Bachelor's Degree in Cuisine and Gastronomy** Training over 3 years - CCI / University of Angers

**Vocational Degree in Culinary and Table arts** I year training - University of Angers

Master in Applied Foreign Languages - Trilingual Dealer in International Business applied to the wine sector

ning over 2 years - University of Anger raining over 2 years - University of Angers

Master in Tourism - Englishtaught programme - International Hospitality Management ormation en 2 ans – Université d'Angers

Master in Project or Cultural Event **Management - Specialization in** Gastronomy and Wine raining over 2 years - University of Anger

Master in Tourism - Hospitality,

**Catering and Event Management** 

module with Catering Organization

Option

Vocational Degree Communication and Regional Development Wine and food service designer Training over I year - University of Angers

**Vocational Degree Marketing and** International Trade in local wines Training over 1 year - ESA/University of Angers

Degree in Tourism, Hospitality, Catering and Event management with food service Option

aining over I year - University of Anger

Negoventis Assistant Manager Tourism, Hospitality and Catering

BTS Agricultural Business Analysis, Performance and Management (ACSE) Training over 1 or 2 year(s) – ESA

Training over I year - CCI LEVEL III

Vocational High-School Diploma Waiting/witnessing and Restaurant Marketing Training over 2 Years - CCI

**MC Sommelier** Training over 1 year - CCI

**Vocational High-School Diploma Business** MC Reception and welcoming **Performance and Management** Training over I year - CCI

Vocational High-School Diploma Farm Management (REA) Distance learning over 18 months - ESA

CAP & MC









Vocational High -School Diploma Cooking

Training over 3 years - CCI

Vocational High -School Diploma Cooking Arts

Training over 2 years - CCI

**CAP Cooking**Training over 2 years - CCI

**CAP** marketing and hotel, café and restaurant services raining over 2 years - CC

Vocational

Marketing and

**Catering Services** 

Training over 3 years - CC

MC Caterer

Training over 1 year - CCI

**High-School Diplom** 

**MC Barman** Training over I year - CCI LEVEL V