

TESTIMONIALS

WHY THEY CHOSE OUR COURSES

PASCALINE LEPELTIER

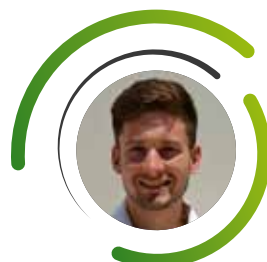
My training at Esth   has helped me acquire the key cultural, managerial and critical tools required for management positions in international catering. The decision to continue my studies with a further module at the CCI in Maine-et-Loire was based on an obvious need to master the technical and manual 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 sommelier.

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.

AXEL FAUCHILLE



The training provided by Esth   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 Rh  ne 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.

SUPPORTERS

ANNE EVEILLARD



Journalist for l’H  tellerie 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.

FRAN  OISE FLAO



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

The 3-way partnership in the gastronomy sector, involving the CCI, Esth   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.

40 000 STUDENTS

300 000 INHABITANTS



Listed as an example of the Intangible Cultural Heritage of Humanity by UNESCO in 2010, the 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

are all qualities which enrich a simple, healthy, tasty, sensory and symbolic gastronomy. The Gastronomy Campus upholds these values in the face of emerging new production and supply methods as well as new relationships with eating and drinking.

ANGERS

Angers is an urban area with 300,000 inhabitants located at the heart of the Loire Valley, a Unesco-recognised World Heritage Site, the capital of V  g  tal, holder of the French Tech label, ranked the No 1 French city for quality of life in 2018 by L’Express and the most popular region of France for wine-based tourism.

Angers, which is home to 40,000 students, was ranked in 1st place by L’  tudiant magazine in a survey of the best places to study. Students in Angers receive a welcome pack, can borrow bikes and have a wide range of cultural and sporting activities to choose from. All of which, and more, make Angers the ideal place to study.



www.campusdelagastronomie.com

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* Ranking the magazine «L’  tudiant»



A full range of **gastronomie courses** — from CAP — to Doctoral Studies

GASTRONOMY CAMPUS
THE TASTE EXPERIENCE

www.campusdelagastronomie.com

FROM THE FIELD TO THE TASTE BUDS

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 ...)
- > Jobseekers
- > 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 Angers and Saumur.

UNIVERSITY OF ANGERS

- > The University of Angers has 24,000 students. It offers 420 modules from degree-level to doctoral studies.
- > At its UFR Esth   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.

TRAINING

ANGERS GASTRONOMY CAMPUS CERTIFIED DIPLOMAS FROM CAP TO DOCTORAL STUDIES

