

The Sainte-Anne Vocational College

Hospitality - Restaurants - Pastry



ÉDITORIAL



If you want to get into the hotel and restaurant industry, you first need to graduate from a demanding course in a specialized school. Training is about acquiring a set of techniques which will serve you for your whole career, but developing your social skills is equally important. The drive to succeed is crucial! Throughout the school year, the teaching team at the Lycée Sainte-Anne is dedicated to helping students and trainees fulfil their ambitions and give them the best possible start to their career.

Joseph Le Gal
Director

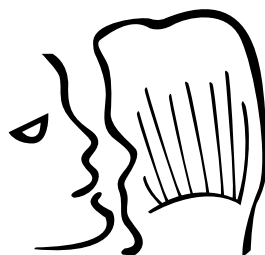


The "French gastronomic meal" is now enshrined by UNESCO as immaterial world heritage. Our country's chefs, whether Michelin-starred or not, have turned their restaurants into establishments which are renowned and respected around the world. This is a sector for genuinely passionate people, and it's bursting with career opportunities for today's young apprentices. For several decades, the Lycée Sainte-Anne has been opening doors and guiding our students on their way forward.

Our primary goal is to enable young people to benefit from a complete, well-rounded education. We know that expertise and social skills are the key.

Created in 1917, the Lycée Sainte-Anne was originally an institution exclusively reserved for girls. In

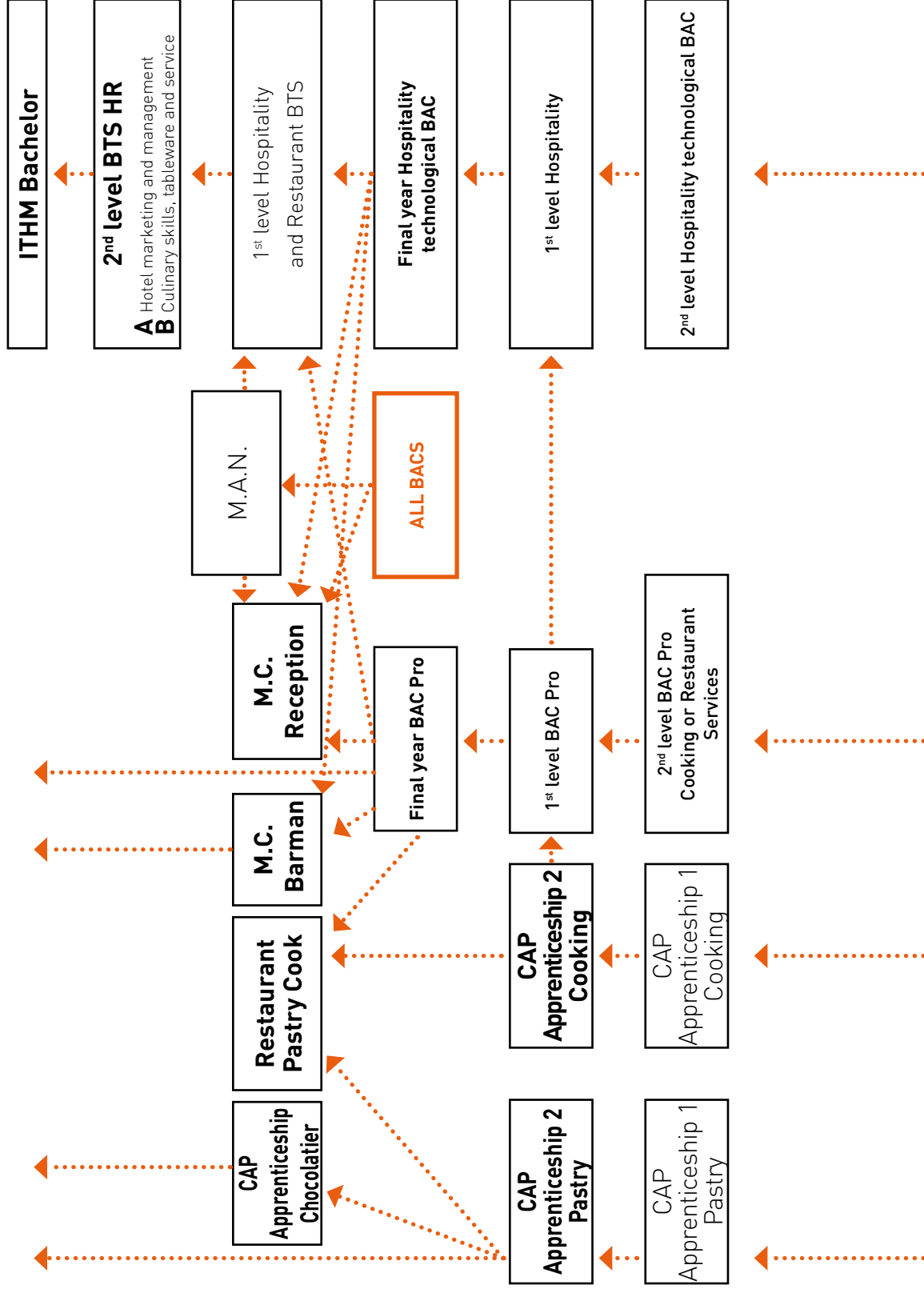
1963, it became the first mixed private hotel vocational college and gradually earned its reputation for excellence. In 1969, the college opened its student restaurant and hasn't stopped renewing and regenerating our tools and techniques. Our dynamic outlook and constant demand for quality have enabled our institution to adapt to the world as it has changed.



So what are the real assets here at the Lycée Sainte-Anne? Strong educational values, a tried and tested balance of practical and theoretical training and a fully committed teaching team. Every year, 800 young people embark on our exceptional training programmes, each taking a course which will last between two and six years. The results don't lie: we have an exam success rate of over 90%, reaching 100% in some classes.

Sainte-Anne Vocational College

HOSPITALITY AND RESTAURANT SECTOR



END OF MIDDLE SCHOOL OR FIRST YEAR OF HIGH SCHOOL

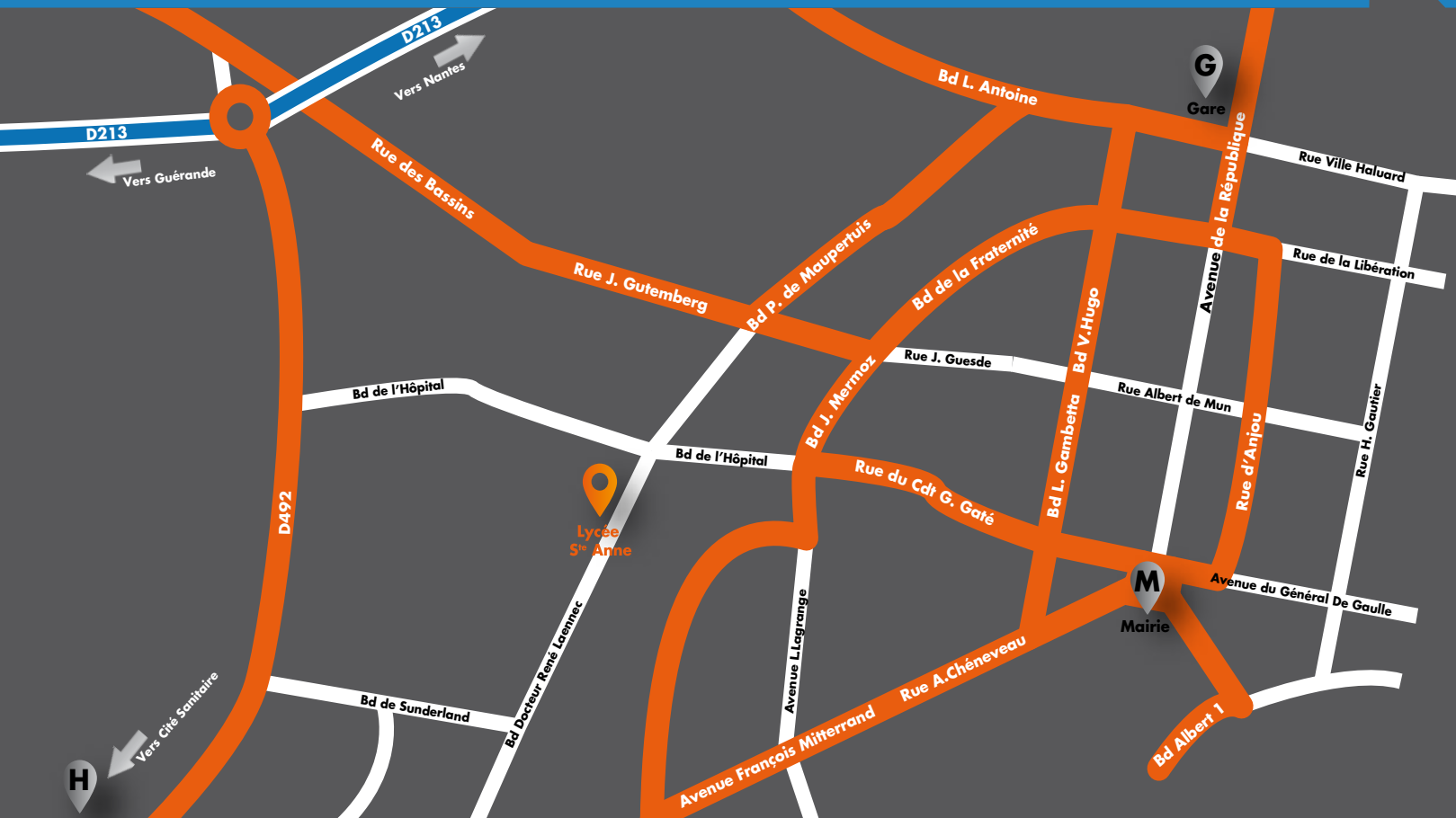
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Stepping out into
a brave new world...

SAINT-NAZAIRE A WORLD OF DISCOVERY

A real ocean city, Saint-Nazaire is constantly moving with the times. Two ambitious urban projects, Ville Port and Ville Ouest, have completely transformed the face of this port town, traditionally famous for its naval shipyards. Dynamic and attractive, Saint-Nazaire regularly hosts a whole range of commercial and cultural events: the opening of the city's new theatre, festivals, international relationships, innovative artistic projects... A real driver of mobility and movement, the recently renovated district around the station provides inhabitants with easy access to a varied transport network.

Just outside the city of Saint-Nazaire, you'll find a vibrant and attractive region in the heart of the Guérand peninsula. From the Brière natural park to the salt marshes, the maritime, historical and natural heritage of the region calls out for long walks and adventures. Just next door, the Baule bay is world famous for its sporting events, yacht harbours and sumptuous properties. The biggest names in fine dining, business, sport and the luxury industry can be found here throughout the year. This is a real thriving bay area, promising great economic renewal and considerable professional opportunities.



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