



Step 1. Apprenticeship as the Best Way to Tie Education and Career

The Center employee Anush Stepanyan participated in three-days training within the frame of the program “Apprenticeship as the Best Way to Tie Education and Career” initiated by “Miassine” foundation. The first step of the program was titled “Competitive Apprentice Means Job Availability”.

The participants were selected from the employees of career centers of vocational education establishments from 7 regions of Armenia and the city of Yerevan.

The program has a goal to adopt Swiss model of apprenticeship in Yerevan and 7 regions of Armenia by means of skill training which will provide the connection with the employers and make it easier for the young employees to find job and make first steps in their career.



The training that was held in Gyumri armed the participant from the Center with new skills. She was awarded a certificate in “Career Counseling and Readiness for Corporative World”.

“Competitive Apprentice Means Job Availability”

Within the frame of the program “Competitive Apprentice Means Job Availability” initiated by “Miassine” foundation the head of the Career Center Anush Stepanyan arranged trainings for the students of the Center. The trainings covered a vast variety of topics: “How to



introduce yourself to an employer”, “Career”, “Career Management”, “Successful Team Building”, “SWOT: Estimation of a Person”, “Job Search and Career

Opportunities”, “Curriculum Vita or Resume”.

The trainings were efficient as they made students generate fresh thoughts, draw real and correct picture of future work and develop core skills for the labour market as a future employee.

Step 2. Visiting Enterprises...

The second step of the program “Competitive Apprentice Means Job Availability” held by “Miassine” foundation was introductory visits for the students to different enterprises. The students from the tailors department together with their teachers visited “Tosp” textile factory.



The visit was interesting and productive. By the end of the visit the third-year students were admitted for a probationary period with opportunity to get a job in the nearest future.

An introductory trip to “Melante” textile factory was arranged for another group of 16 students from the same department.



By the end of the trip it was agreed that the students who'd like the work at “Melante” would send their resumes to be enlisted for the upcoming interview.

Within the frame of the same project the first-year students from the hairdressers department accompanied by their professional skills teacher visited “L'Oreal Professionnel Armenia” Academy. The training comprised theory and practice. At the beginning an expert from L'Oreal Karo Sahakyan presented detailed information about usage of MATRIX hair colours.

The second part included practical training. The participants worked with models under the guidance of



the trainer. The trainees were awarded certificates.

Being in a professional environment helps students to see themselves in future as specialists and be ready to take up the challenges.

Step 3. Creating a Career Center

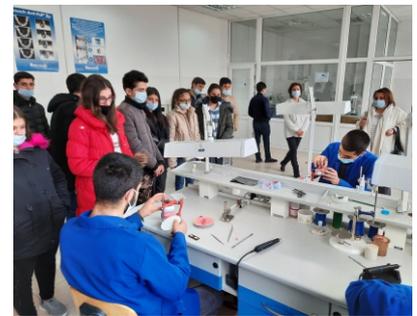
From March 29 to March 31 Anush Stepanyan who is in charge of the Career Center participated in the training “Career Management in Vocational Education Establishments”.



The training was initiated by the Methodological Center for Professional Orientation (MCPO). The MCPO will continuously assist the trainers in their future activity.

Introductory Tour

The Center arranged career-oriented tours for the pupils from some Yerevan schools. It has become a perfect opportunity for those who is finishing middle school and has not decided yet what college to go next. The departments of the Center offer them to become future hairdressers, tailors, cooks or dental technicians.



Cooking Competition

Professional growth is an essential part of education. So the third and the second year students decided to compete to prove their skills. They had to make Chicken Chasseur and Greek salad. Everybody was overwhelmed with that healthy competitive spirit.

The second year students became the winner and were awarded a certificate.



Francophonie Day

This year was as specific as the Center celebrated the Francophonie Day in online format. The reason was Covid-19 virus restrictions. The events lasted for 6 days. The first two days future cooks and their teachers from the Center and its partner Rhone Vocational Education Company had a video conference and exchanged slides. The topics covered the peculiarities of national culture, history and cuisine. Workshops came next.



The first workshop was conducted by French students and their chef who instructed Armenian students in making chicken fricassee with mushrooms.

The second workshop was led by the Armenian group and their chef who taught cooking fish according to an Armenian recipe "Sevani Hagani".

All the process was broadcasted live in social media.

This exchange was related to culture, cuisine, recipes, cooking



process, and serving. It became an opportunity and stimulus for Armenian and French students and teachers as well.

Red Wine Degustation

Within the frame of Restaurant Service module the students from the "Culinary" department had a master class with winemaker Mariam Miranyan. She acquainted the students with information about usefulness of wine.

The introduction was followed by a degustation and the students were offered to taste wine and define its quality as if they were experts. During this master class the students learnt to serve wine and taste it properly.



Alexander Spendiaryan

The 150th birth anniversary of Alexander Spendiaryan has been included in the UNESCO calendar of anniversary celebrations for the period of 2020-2021. The Center arranged a performance with music, dances, recitation and theatrical sketches. The program included famous pieces of music by Spendiaryan such as "Yerevan Etudes", "Crimean Sketches", "Etude of Jewish Themes", prelude to the "Three Palms".

The students performed the biography of this outstanding composer, read some passages from his letters to reveal for the audience the image of the founder of Armenian classical music.

A passage from Spendiaryan's "Almast" opera finalized the performance. The spectators heard a story as Spendiaryan was inspired reading the ballade "The Capture of Fort Tmuk" by Armenian poet Hovhannes Tumanyan, the admiration gave the birth to a new masterpiece.

The line from the above mentioned ballade was chosen as an epilogue to the performance: "Good deeds will be remembered forever..."



“Christ is risen!” “He is risen indeed!”

The students of the Center tried to depict Holy Resurrection of Jesus in work of art. They presented drawings, embroidery, pieces of work made of recycled materials. Different groups of students decorated their counters with pictures of Christ, symbolic items characteristic for the Easter celebration: baskets with colored eggs, buns and wine. The slideshow with the commandments of Christ made this event complete.



Fresh ideas and creativity of the students made the celebration of the Ester spectacular and unforgettable.

A Meeting with an Employer

The students from “Culinary” department had a meeting with the director of Blizzard Catering LLC Armenuhi Khachatryan.



Mrs Khachatryan talked about the significant share of catering jobs available in labour market. The employer underlined the opportunities for career growth in that field. A beginner can reach the level of “chef de cuisine” if he or she seeks for knowledge, is ambitious and open for everything new.

Our Heroes

“Our Heroes” was an event dedicated to the brave and courageous students of the Center who participated in the Artsakh War. The event was aimed at showing the respect to those who went through the hardship and cruelty of war with dignity. The students of the Center told stories, showed pictures of their friends - students and graduates from “Culinary” and “Dental Technology” departments-from the frontline. Some of them were present, the others were still in the army service. The stories told about their brave actions during the war.

The performance was touching, all the present observed a moment of silence in commemoration of the Center alumnus Garik Avetisyan.

We are proud of them and must live looking ahead...



Happy Journey

It has become a good habit to wish a happy journey to the alumni and safe army service to the recruits of the Center. The farewell party full of humor was arranged by the graduates and became a surprise for everybody. The students talked about their achievements gained within the tree years of study. They sincerely shared their love and gratuity with the teachers. The teachers were awarded certificates in various nominations created by the third-year students from the tailors department.



The third-year students from “Culinary” department presented the teachers with greeting cards. The third-year students from “Dental Technology” frankly shared the memories of these three years.

The balloons with students' wishes were sent into the air to spread them all over the universe and help those wishes come true.

