



## Summer School

The second-year students from “Culinary” department Elen Gevorgyan and Martin Martirosyan together with the head of the Career Center became the participants of the summer school program that was held in June in Stepanavan within the frame of “Competitive Apprenticeship Means Job Availability” program initiated by “Miassine” foundation.



The five-day program included various seminars, meetings with employers, talk shows, sport and art activities.

By the end of the summer school program the students were full of impression, gained new skills and fresh vision of the professional world and apprenticeship in particular. The program was a success as it improved the students’ perception of labor market, marketing, advertisement.

## Hairdressing and Make-up Training Course

On 13.08.2021-11.09.2021, the French-Armenian Vocational Education Center Foundation (CEPFA) in cooperation with the Embassy of Lithuania in Armenia and Children of Armenia Fund (COAF) arranged a training course in hairdressing and make-up in COAF SMART Center located in Debet village, Lori province. The skills and knowledge achieved by the completion of the training became the advantage for the trainees. The training course provided with the skills that guaranteed the beneficiaries who are local residents of Lori province the competitiveness in the local labour market.

The French-Armenian Vocational Education Center emphasizes the significance of its activities beyond Yerevan. The Center does



its best to share its experience and knowledge with the remote regions of Armenia.

The participants of this training course were awarded certificates.



## One More Profession...

The 2021-2022 academic year has been started with an opening of one more department. The Center has introduced a vocational education program of “Pastry”. The specialists of this field are highly demanded in Armenia.

There is a proverb that says: “A good beginning is half the battle”. Thus, the French partners of the Center together with the Armenian colleagues have been working on adjustment of the European experience to Armenian educational standards to help the new department be a success.

## 20 Years Anniversary

October 20th, 2021 was the date of the 20th anniversary of the Center. The official ceremony of celebration took place in Komitas museum-institute in Yerevan. Extraordinary and Plenipotentiary Ambassador of France to Armenia H.E. Ms. Anne Louyot, government authorities and representatives of educational establishments, employers and other respectful guests were invited to the ceremony.



A fashion show coloured the ceremony and demonstrated the skills of the students from “Garment manufacturing technology”. “Komitas” collection was presented at the beginning. The dresses were decorated with ethnic ornaments that conveyed the spirit of Armenia. “Léger-Kochar” collection came next and symbolized French-Armenian friendship. The garment samples were colorized in batik drawing technique. The

pieces of art by a famous French painter Fernand Léger and an outstanding Armenian sculptor Ervand Kochar inspired the future tailors to create the collection. The fashion show was finalized by “Spring” collection and was demonstrated by young pupils from school N34 after S.Lisitsian.

During the ceremony the Center officially signed memoranda of understanding on cooperation with Carrefour Armenia and Hovakimyan Lab Dental Studio.



Another bright moment made the whole event complete: the outgoing president of CEPFA Mr. Lucas Manzanares was awarded golden medal by the Ministry of Education of RA for his considerable contribution to the sphere of education. The closing part of the event was chosen for alumni diploma awarding ceremony.

The anniversary celebration was followed by an official dinner in the Center. All arrangements were made by the cuisine team of the

Center and their French colleagues - chef de cuisine, the pastry chef and the waiter – arrived in Yerevan specially for the occasion. Our students did a good job thanks to these brilliant French masters. This splendid dinner was an opportunity for the students to sharpen their skills and gain new knowledge.



## An Official Visit to the Center

In December a delegation of French officials visited Yerevan. The delegation was led by Vice-President of the Regional Council of Auvergne-Rhône-Alpes on the Issues of Economy Ms. Stephanie Pernod. Within the frame of their visit the guests arrived at the Center. They were introduced with the activities of the Center. During the conversation all those present schemed cooperation priorities within the frame of future development of the Center. By the end of her visit Ms. Vice-President made her notes in the Center's Guest Book.



## Ordre des Palmes académiques

In accordance with the decree of the prime minister of France, The Embassy of France in Armenia honored the director of the Center Gohar Grigoryan with the rank of Chevalier (Knight) of Ordre des Palmes académiques (Order of Academic Palms). This award is bestowed for contribution to and promotion of French national education and culture.



The Ordre was awarded by Extraordinary and Plenipotentiary Ambassador of France to Armenia Jonathan Lacôte, who expressed his gratitude to Gohar Grigoryan for her enormous work to promote Armenian-French friendship in the sphere of education. G. Grigoryan addressed the words of appreciation to the Ambassador for productive cooperation.

## International French Teacher's Day

In 2021 International French Teacher's Day was held on November 25. Armenian Fund for Sustainable Development arran-

ged a photo competition "Our French Teacher".

The requirements to participate were simple: to take a fancy photo during the French lessons. The French teacher of the Center Nazeli Mashuryan together with her students took a creative photo in accordance with the terms of the competition and became one of the three participants who won the nomination "The photo of the most interesting, cheerful and creative teacher".



## Job Passport Requirements

Within the events of the Global Entrepreneurship Week 2021, the head of the Career Center Anush Stepanyan and the third-year students participated in "Career and Business Talks".

They were present at a seminar



"Job Passport Requirements for Labor Force", heard success stories of prosperous entrepreneurs who gave advice about skills essential in labour market.

## Students' Day

November 17 is the International Students' Day. The members of the students' council decided to celebrate the day inviting talented students to exhibit their paintings and explain idea and color symbolism.

Those who had vocal talent sang their songs. The event was warmed by teachers' wishes and advice.

By the end the participants and the audience discussed the role of students in creation of future Armenian society.



## "WorldSkills Armenia 2021"

Since 2012 Armenia has become an associated member of WorldSkills International community. National Center for Vocational Education and Training Development (NCVETD) is an official organization that represents Armenia in WorldSkills International.

"WorldSkills Armenia 2021" natio-

nal competition was held in two stages. The first one was qualification round and 92 students from Yerevan and different provinces of Armenia applied for it. Only 37 of these 92 succeeded and got to the final. The 37 students performed their professional skills and competed in the following six fields: “Jewelry”, “Fashion Technology”, “Cooking”, “Mechatronics”, “Web Technologies”, “IT Network System Administration”.



Gayane Simonyan and Anna Mejlumyan from “Culinary” department were among those who passed the qualification round. So, the Center reached the final in “Cooking” and won the first prize. Gayane Simonyan was announced the best in the competition and got her gold. The winners have an exclusive opportunity to participate in the 46th WorldSkills International Competition in Shanghai in 2022. Anna Mejlumyan was awarded a special prize.

## Best Apprentice Award

“Competitive Apprentice Means Job Availability” program of “Miassine” foundation came to its final point and resulted in Best

Apprentice Award. The nominees were invited to the Residence of the President of Armenia for the award ceremony on December 14, 2021. The alumnus of the Center Hrag Guzuyian who graduated from “Culinary” department was announced the best apprentice in “Cook” nomination. The head of the Career Center Anush Stepanyan and the second-year student Elen Gevorgyan got certificates.



The Center appreciates greatly the activities of “Miassine” foundation in the field of apprenticeship and thanks the foundation for enrolment the students of the Center in “Competitive Apprentice Means Job Availability” program that gave them an opportunity to understand the meaning of apprenticeship. The competitions and awards motivate the students and develop their self-esteem.

## Ghapama

Sedrak Mamulyan, who is the chairman of “Development and Protection of Armenian Culinary Traditions” NGO, arranged a nice event related to Ghapama. Ghapama is a traditional Arme-

nian dish made of pumpkin baked and stuffed with rice, dry fruits and nuts. The event is held annually, and this year all the arrangements were made in Mamulyan’s culinary studio. Different VET schools were among the participants, they decorated the tables with festive meal: Ghapama, cookies, pastry and sweets.

During this event Sedrak Mamulyan honored CEPFA with A Letter of Commendation for the years of productive cooperation.



## Human Rights Day

Every year the world celebrates Human Rights Day on December 10. It was adopted by the UN in 1948. The students of the Center spent that day arranging a discussion on relevant issues: the judicial system of Armenia, the European Court of Human Rights, the International



Court of Justice in the Hague. The students discussed the importance of these institutions in the process of formation of a legal state and protection of human rights. Any challenge can be faced if a person is educated, smart and progressive.

## Waste Recycling

Within the European Week for Waste Reduction, the students of the Center presented their hand-made recycling bins labelled for plastic, glass and paper wastes. A short slide-show with students' comments informed the audience about the importance and efficiency of waste recycling.

Students tried to show how one can create something useful out of the materials generated in the lab or workshop such as paper, fabric remnants, gypsum materials. The exhibits looked pretty good. By the way, the day started with another educational meeting that acquainted the students with a relevant and important topic of environment protection. It was presented by Nvard Gevorgyan, the representative of Armenia Tree Project (ATP) Charity organization.



## Young Pastry Chefs

CEPFA Pastry students are very keen to sharpen their skills. All the semester from September to December they learned to bake local and French recipes: "Madelene", "Truffles", marmalade, Genoise (classic sponge cake), «Langues de Chat» biscuits, Gata...

Their inspiration is as great as their expectations.



## Crafty Tailors

The students and alumni of Garment Manufacturing Technology department together with their teacher Mrs Vardanyan have been recently engaged in a large project. The tailors from "Jan-Jack" atelier were busy with an interesting and at the same time very laborious job. They have been creating nice dance costumes for the famous ballet "The Nutcracker" by Pyotr Tchaikovsky. The premier took place in the Armenian National Opera & Ballet Theatre after A.Spendiaryan. So, the students and alumni of CEPFA assisted in that process and performed their best skills. The costumes must be decorated with embroidery, the needlework was done brilliantly.

Bravo, ladies, you did a good job!

## New Year Circle

CEPFA said goodbye to 2021 and arranged a nice event that was titled "New Year Circle". Groups from different departments prepared a short program and performed customs and traditions characteristic of various francophone countries on New Year day. The performance was like a virtual world tour round the New Year celebrations. The audience travelled round France, Canada, Egypt, Thailand, Greece, Austria, Mexico, had virtual culinary tours, heard about traditional holiday costumes. Armenian Navasard (the New Year in ancient Armenia) finalized the event. The students performed all the details of festive celebration in Armenia in old times.



Besides, the students demonstrated waste recycling skills. Hand-made articles as Christmas tree, toy house and dolls, snowman and many others made the atmosphere of fun and happiness complete.

Merry Christmas and Happy New Year!

