



## The President of Auvergne-Rhône-Alpes Region Visits CEPFA

On March 28, 2023, the center hosted a delegation led by the President of the French Auvergne-Rhône-Alpes region Laurent Wauquiez. The delegation included the Mayor of Valence Nicolas Daragon, the Mayor of Vienne Thierry Kovacs, the Mayor of Décines-Charpieu Laurence Fautra and other officials.



The acting Mayor of Yerevan Levon Hovhannisyan, the Deputy Minister of Education Araksia Svajyan, the Deputy Minister of Labor and Social Affairs Ruben Sargsyan and other Armenian officials were invited to the reception.

The guests had a study tour to see the Center. CEPFA students presented their work to the guests in French, future tailors demonstrated self-made clothes collection. Then the delegation partici-

pated in the ceremony of the symbolic opening of a new pastry laboratory, that will be equipped and renovated thanks to the main donor Auvergne-Rhone-Alpes



## Visit of Grégory Doucet and Memorandum with UFAR

CEPFA received the French delegation headed by the Mayor of Lyon Grégory Doucet. The delegation included the Vice-Mayor Sonya Zdorovtsoff, the Vice-Presidents of Metropolis of Lyon Hélène Duvivier Dromain and Pierre Athanaze, members of various associations of the Armenian community in Lyon. It should be noted that the Municipality of Lyon is a co-



founder of CEPFA. During their visit the members of the delegation took part in the meeting of the CEPFA Board of Trustees, when Metropolis of Lyon was elected a Board member and expressed its readiness to assist in implementation of new programs.



The Lyon delegation got acquainted with the activities and the strategic program of CEPFA, then CEPFA and the French University in Armenia signed a memorandum of cooperation.

Within the visit to Armenia, the Mayor of Lyon gave certificates to the beneficiaries of the Soldier's house who successfully completed training courses in CEPFA.

During the visit, the Mayor of Lyon planted a pomegranate tree (a symbol of fertility, abundance, and good fortune in Armenian culture) in front of CEPFA in memory of Jules Mardirossian, the defender of the Armenian question in France.

## Memorandum of Cooperation



**R**A Ministry of Education, Science, Culture and Sports, CEPFA and SEPR (Rhône Vocational Training Center) signed a trilateral memorandum of cooperation that will promote and develop further programs.

## Waiters Training

**A**s a part of collaboration between COAF and the Canada Fund for Local Initiatives, 30 women in Lori region were given the opportunity to receive intensive training in culinary arts and restaurant management that helped them to receive job offers in the local hospitality industry. The trainings combined theory and practice.



The beneficiaries were trained on individual tasks and by the end of the training took an exam. All the beneficiaries were awarded certificates.

## CEPFA Staff Training

**C**EPFA culinary and bakery teachers became the beneficiaries of a two-week training conducted by their French colleagues from SEPR. French trainers focused on professional skills improvement.



Their training included both theoretical knowledge and practical/technical skills. It was an opportunity for CEPFA teachers to get acquainted with modern methods and innovations of the field, to improve their professional level, and share experience with the colleagues.

## Professional Workshop for Hairdressers

**A** two-day seminar on the Nouvelle Lively brand was held at the ProfShop Academy, Yerevan. The workshop was held in two stages. Firstly, the audience was delivered a lecture on hair dying technique, which was attended by CEPFA hairdressing



teachers and their 2nd year students from "Hairdressing and Makeup" department.

Next, the hairdressing teachers were offered to test the new brand. The workshop was comprehensive and helped to get complete picture of a new brand and be ready to use it.

## Meeting Famous French Chefs

**T**he center hosted a famous three Michelin stars French chef, the owner of the restaurant Le Clos des Cimes Regis Marcon, and a two Michelin stars French chef of Armenian origin, the owner of the restaurant L'Alexandrin Alain Aleksanian.

Sharing their successful experience with CEPFA students from Culinary and Pastry departments, the two chefs advised to use the knowledge gained during their education for creating their own "handwriting" in the professional world.



They spoke about success in career that never comes by accident, it is a result of tremendous work and patience.

They also answered other questions of those present to motivate them for career development.

## A Visit to YSMU Center of Excellence in Dental Training

Students of CEPFA Dental Technology department together with their teachers L.Papayan and E.Sargsyan visited YSMU Center of Excellence in Dental Training, got acquainted with the practical work of future dentists, were delivered a lecture in therapeutic and orthopedic dentistry.



As a result of the visit, the students clearly got the picture of dentist-dental technician cooperation, which is important for their further work.

## Master Class

The center hosted a CEPFA graduate Krist Tashchyan and his colleague Narek Malyan who work as ceramists at Smart Labs. They held a master class for students of Dental Technology department on the topic "Manufacturing of zircon and metal-



ceramic structures". Students had that hand-on experience to repeat the demonstrated work.

It is worth mentioning that CEPFA graduates are actively involved in sharing experience and knowledge with CEPFA students and have their contribution to the development of CEPFA.

## World Tourism Conference

Within the framework of world tourism event, EfVET arranged a conference at the Apro Formazione training center on March 6-8 in Alba, Italy.

The conference was attended by more than 50 delegates from 14 countries who gathered to discuss the future of vocational education and training in the field of tourism, digitalization, mobility and sustainability.

CEPFA participated in the conference as a member of the EfVET network on behalf of its general director Gohar Grigoryan.



## International Women's Day

On the eve of March 8, CEPFA Students Council with its members from Cultural and Debate Club and the Yerevan State

Music College after Romanos Melikyan organized a discussion on the topic "Women: rights and problems of the 21st century". Wonderful music pieces were performed in between.

CEPFA always underlines the significance and welcomes the initiatives that are aimed at enhancing the role of women in society, that fight for gender equality, which should be a part of education.

## Success of SHUTTLE

CEPFA has successfully completed a training based on SHUTTLE methodology that has lasted for 4 months. It was implemented within the frame of Action Against Hunger program of Economic and Social Participation of Vulnerable and Displaced and Local Population in the South Caucasus (EPIC).

SHUTTLE is an innovative and inclusive methodology that develops soft skills and assists trainees to find a right job. At the closing ceremony, the coaches presented a report on the stages, success and achievements of the program. The trainees shared their thoughts and impression. They were presented with participation certificates.



## Annual Shooting Competition

The annual shooting competition dedicated to the Four-Days War hero Armenak Urfanyan took place at School No. 35, Erebuni administrative district, Yerevan. The second-year student Anna Tadevosyan from tailors' department took the 3rd prize in the individual competition. Armenak Urfanyan's mother personally presented medals to the winners.



## EfVET Contest

CEPFA took part in the Sustainable Event Contest announced by the European Forum of Vocational Education and Training (EfVET). The contest covered the topics of tourism, hospitality and catering, cultural heritage, environment protection. The contestants might relate the event to a holiday.

The first-year students from



"Culinary" department took the challenge and decided to have the event on the International Planting Day. They arranged an interactive lesson on environment protection, chose the motto "Happiness is in our hands". With the assistance of ATP (Armenia Tree Project Charitable Foundation) that granted saplings, the students planted several trees in the courtyard of CEPFA. As a part of the contest they made some national sweets and drinks that were served in recycled paper glasses and plates.

The portfolio with pictures and description of the event was sent to the jury. The results of the competition will be announced in September and the winning team will travel to Greece in October to receive the prize.

## Students' Day

It was planned to have a discussion on the International Students' Day with the senior students to sum up their years at CEPFA. They were offered to assess the years of study, name their achievements, success, the moments they treasured. The teachers and parents exchanged thoughts and opinions with the students.



## Francophonie Days

CEPFA and the Avetik Isahakyan House-Museum jointly arranged a performance within the framework of annual Days of Francophonie in Armenia.



Students of the Center Maria Papyan and Anna Achemyan read French translation of "The Last Spring of Saadi" by Isahakyan. The museum presented the Center with a volume of "Abu Lala Mahari" by Isahakyan in Armenian and French, as a token of gratitude.

It is worth mentioning that CEPFA has been collaborating with the Isahakyan House-Museum for several years.

## Open Doors Days

Open Doors Days are common in CEPFA and are aimed at assisting applicants to visit CEPFA and get more information about VET programs implemented by the Center. Career guidance is an essential part of this initiative.



## Career City Fest

On April 28-29, the Center took part in the festival of employers Career City Fest 2K23. It brought together students, professionals, parents, employers, educational organizations and state agencies.

During the festival, the Center presented its departments to future applicants, received offers of cooperation from various employers. CEPFA students and teachers had an opportunity to be present at some seminars on labour market demands.



## Young-Student Chefs Competition

On June 2, 3 and 4, during the Yerevan Wine Days Festival, the Association of Chefs of Armenia initiated "Armenia Young-Student Chefs Competition 2023" with the support of EventToura, Professional Education and Training Development Center, WorldSkills Armenia, Yerevan Municipality and GIZ.

The aim of the competition is to select the best young chefs among students in Armenia, enhance professional development and exchange experience, create partnership between VET institutions and employers, and

prepare the best young chefs to represent Armenia at upcoming international competitions (YCO, WorldSkills).



Within the framework of this competition, the Association of Chefs of Armenia invited world-famous culinary judges: chefs Gunter Koeffler, Jihan H Sahawnehi, Henri Donneaux and Shaun Smith - to ensure fair competition in accordance with international standards.

One of CEPFA graduates Hrag Guzuyan was among the contestants. According to the gained scores he took the 4th place and became the winner of the Plate Trophy.

## Hiking as Ecotourism Development

CEPFA has started cooperation in the field of tourism with the French company AFRAT.



AFRAT is an educational establishment that contributes to development and preservation of rural and mountain areas.

Guided by AFRAT volunteers, students and teachers from CEPFA went on four hiking tours to the regions of Armenia to learn about their nature and understand the essence of ecotourism.

Landart and forest peculiarities were the thematic components of the tours. Thanks to French volunteers students created works of art from flowers, stones, leaves etc., learnt a lot about forests.



Intercultural dialogue with French colleagues was of great educational importance and motivated the students.

## Final Exams

