

The Partnership between Sangshuh High School in Daegu in South Korea and Jean Baptiste Decrétot in Louviers in France reached a landmark in March and April with the visit to our school of two Korean teachers: Mr Chang-Ho Lee (a philosophy teacher and vice Principal of the school) and Mrs Bong-Ol Lee (a cookery teacher) and two students (Sijin Lee and Jihyun Lim). Our four guests arrived on Tuesday 15 March and took full part in the life of our school during one week: Mr Chang Ho-Lee and Mrs Bong-Ol Lee left on Thursday 22 March, Sijin and Jihyun started their training session on that day at L'Auberge de La Pomme aux Damps for two weeks and went back home on Saturday 2 April, after two days at our school.

This presentation is not a complete summary of the stay of the two Korean teachers and two Korean students at our school but some highlights in English which will complement a summary in French, this part in English might also be useful for both schools in their future projects, in the building of a long term partnership.

A: Wednesday 16 March: The Open Door Day at Decrétot

B: Monday 21 March: A cooking workshop with Mr Lainé

C: The training session at La Pomme aux Damps (from Wednesday 23 March to Thursday 31 March)

D: Thursday March 31: The Festival of French and Korean Flavours at Decrétot

E: Friday April 1: A very special gastronomic meal at Mont Saint Aignan CFA

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Conclusion and future actions ...

A: Wednesday 16 March:

The Open Door Day at Decrétot



« Les seules ententes internationales possibles sont les ententes gastronomiques » Léon Daudet

We met our guests for breakfast, so that we could prepare a full integration for Mr Chan Ho-Lee and Mrs Bong-OI Lee and their two students, Sijin and Jihyun.

Leonie and Andrea, two students of our TBTheuro class took good care of the two students during the day, helping for the installation at the dormitory, the organization of visits and lunch at the canteen and many other things... All in English of course!

Mr Chang Ho-Lee and Mrs Bong-OI Lee started a visit of our school with our teachers... All in English of course!

Mr Chang Ho-Lee and Mrs Bong-OI Lee had the chance to visit our school on a very special day: our yearly Open Door Day. This was also the opportunity for us to celebrate and honour Korea.

After a visit of our premises, the two Korean teachers met our teachers and students in different workshops and activities that were organized during that day. Mr Chan Ho-Lee and Mrs Bong-OI Lee were happy to see our students in professional situations; they were also impressed by the ability of our students and teachers to use English language to communicate.

Sijin and Jihyun were happy to wear the Hanbok during that day and was an honour for our school, especially during this special day for us.



B: Monday 21 March:

A cooking workshop with Mr Lainé



The idea was to fully integrate Sijin and Jihyun to a cooking class organized By Mr Lainé for a class in the pedagogical kitchens of our school.

The menu was on the blackboard with a few explanations before the French students arrived, Mr Lainé met our two Korean students and their teachers before the lesson started, an English teacher helped with the translations.

French students were happy to communicate in English with our two Korean students and Mr Lainé managed to take good care of his students and also of our four Korean guests. All the ingredients for a very valuable special lesson...

5 hours for a two course meal: Médaille de Veau Duroc et Choux Chantilly!



This activity was important for Sijin and Jihyun who felt quickly at ease in their tasks, they were able to use their skills in a very new situation.

Mr Lainé expertise at the end of his lesson to his class and with the two Korean students was that he was certain that the training session at L'Auberge La Pomme aux Damps would be a great success.

C: The training session at La Pomme aux Damps (from Wednesday 23 March to Thursday 31 March)

The two schools had decided to organize a training session for two Korean students in a French restaurant, according to the partnership agreement between the two schools and training session agreements signed by the two schools and all the parties involved.



A visit of the establishment was organized with the two students and their teachers before the training session started.

Sijin and Jiyun were already impatient to start!

Mr Boquelet owner and chef at La Pomme aux Damps gastronomic restaurant near Louviers enjoyed the work of the two students.

We are lucky to work with partners who help us to build and give sense to our partnership and projects.



D: Thursday 31 March The Festival of French and Korean Flavours at Decrétot

On Thursday, March, 31st Decrétot and Clement Ader Catering and Hospitality schools joined their efforts at the training restaurant in Decrétot for a challenge. The Festival of French and Korean Flavours.



The challenge accepted by two sections in their final year of their vocational diploma in catering (Terminale Bac pro) was to prepare and serve a French and Korean meal for 6 guests, with a service « à la française » or « à la coréenne », in French, Korean or English to communicate with the costumers.

A maximum budget of 150 euros was to be used for the products used and the decoration of the table chosen.

This meal was the occasion to discover and associate Gimhap, Jabchae, Bulgogi, Filet de Poisson Dieppoïis, Tarte Tatin and Chou de Louviers ...



E: Friday 1 April

A very special gastronomic meal at Mont Saint-Aignan CFA

Madame Jamelin, an English teacher, Sijin and Jihyun, were invited on April, 1st at Mont Saint Aignan training restaurant. The meal awarded at the Jean Yves Leuranguer Trophy held at Decrétot on March, 22nd was prepared and served by teams of students.



This was the occasion for our two Korean students to enjoy a fantastic gastronomic meal and they could understand a few aspects thanks to the translations and explanations of the English teacher during the meal.

What a surprise for the two Korean girls to taste a strong goat cheese with honey...

Collection of photos

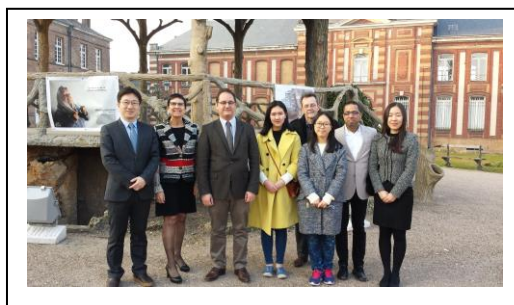
Culinary arts



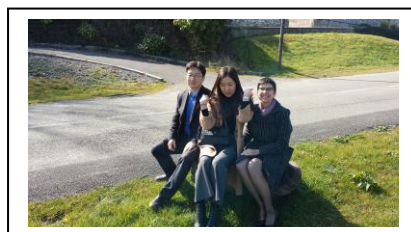
Tableware arts



Meetings



Happy moments



Conclusion and future actions ...

Having Mr Chang-Ho Lee, Mrs Bong-Ol Lee, Sijin Lee a cookery student and Jihyun Lim a waiter student was a great luck for our school, for all the classes which were involved during these three busy weeks (1TSHR, 2TSHR, MAN, TBTheuro, THB, and many other students...), and for all the teachers of our school who gave their time and took part.

The two teams of teachers shared a lot of teaching practices; students shared a lot rich and meaningful moments. The special events which were held at Decrétot during these three weeks (Open Door Day, Employment Forum, Festival of French and Korean Flavours) gave more opportunities to our Korean partners who were fully involved.

English language, which was at the center of communication and sometimes accompanied professional skills was not been a barrier at all. Students were happy to exchange in English, teachers communicated without problems with great pleasure, help and translations were given when necessary from the English teacher.

These three weeks will give more elements to our partnership and our exchanges between classes which started in October.

The training session at L'Auberge de la Pomme au Damps which was of course a key element of these three weeks was a great success; we would like this opportunity for two Korean students to be established for next school year. Our two schools are working on the opportunity for two of our students preparing a Higher National Diploma in Catering and Hotel management (BTS Hôtellerie Restauration) to do a four-week work placement in a Korean establishment in November December 2016.

Just as our area in Normandy, Daegu area is an apple growing area. Korean gastronomy also uses the apple in many different ways. A lot of teaching exchanges, meetings or discussions, and even the name of the establishment in France have led us to a common theme: **LA POMME.**