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Report-FRANCE-IRELAND NETWORK for CULINARY ARTS, HOSPITALITY & TOURISM (FICAHT)

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Conference Report
Diarmuid Murphy & James Fox

FRANCE-IRELAND NETWORK for CULINARY ARTS, HOSPITALITY & TOURISM (FICAHT)

BIARRITZ EVENT 12TH -14TH OCTOBER 2016

The purpose of the conference was to explore staff and student mobility under the Erasmus Mobility Programme and the Erasmus Plus Programme. Representing SCAFT were Mr. James Fox and Mr. Diarmuid Murphy as well as D.I.T. placement officer Ms Oonagh Birchall. Also in attendance were lecturers from a number of IoT's in Ireland.

The event was opened by the Ambassador of France in Ireland & the Ambassador of Ireland in France.

The conference consisted of a number of round-table events, Artisan workshops, a school visit and lectures. In addition a visit to the chocolate museum and a four-star and five star hotel were undertaken.

The conference report identified some key areas of mutual interest to all concerned.

Further meetings are scheduled for 2017 and 2018

OBJECTIVE: PROFESSIONAL MOBILITY ERASMUS PROJECT:

Any exchange projects including those of students demand a significant level of Involvement and many preliminary exchanges. At the beginning mobility can only concern teachers. The idea is to create opportunities to talk about teaching and professional practices. In the fullness of time it is hoped to have a working document that all stakeholders can use to further mobility between the two countries.

Schedule of Events:

Day One October 12th

Opening of the Forum, The rector of the Academy of Bordeaux, The Ambassador of France in Ireland, and The Ambassador of Ireland in France.

There were a number of events timetabled for this day, including the following;

Presentation of Strategic partnership by the Erasmus+ agency

Presentation of Ludovic Nicoleau, Too-cook website director, links between job offers and seekers in culinary arts and hospitality management. This was attended by representatives from French national and local companies (groupe Accor, Elior, Crescendo, Sofitel, Hôtel du Palais) hoping to meet Irish partners such as Restaurants Association Ireland, Irish Hospitality Institute, Bord Failte, etc.

The day finished with a Gala dinner at The Biarritz Casino



Myself and James travelled on the 12th and so missed the bulk of the day's events, however we arrived in Biarritz in time to meet the other delegates for the dinner in the Biarritz Casino.

Gala Dinner at Casino de Biarritz

The organisers had decided on a formal seating plan designed to expose each delegate to as much influence from international partners as possible. Much of the discussion at dinner revolved around teaching methods and delivery of modules and classes. The group identified the differing levels that each country work to and it was agreed that joint clarification is essential to furthering any partnership aims.



Fish Course



Dessert

The dinner was prepared and served by students from Lycee-Hotellerie Atlantique - Biarritz



Angela Feeney (Head of Humanities I.T.T)

Day two 13th October 2016

OBJECTIVE:

The bulk of day two was spent attending workshops designed to give delegates an overview of the possibilities within the Erasmus + and Erasmus Mobility programmes.

Presentation of the new territorial brand “Biarritz-Pays Basque” by Max Brisson, President of the Departmental Committee of Tourism.

Presentation of Strategic partnership by the Erasmus+ agency, with feedback of IT Sligo Communication.

Presentation of FUN-MOOC PLATFORM with Catherine Mongenet, (Director)

On impact of digital technologies in higher education, opportunities of blended learning

Presentations & Workshops were working sessions with the objective of creating training modules, Exchanges of students, and Exchanges of teachers and discussing general industry related themes

WORKSHOP:

Communication: Digital Brigade with Bernard Boutboul, CEO of Gira Conseil
The digitalisation of the culinary arts/hospitality management and tourism sectors

WORKSHOP:

Implementing mobility project Axis 2. Teachers' mobility

WORKSHOP:

ERASMUS + PROJECT PRESENTATION

On Erasmus+: Strategic partnership by Paul Guest, facilitator to promote exchange of professional and teaching practice between teachers. This workshop gave a short and concise overview of the processes involved in applying for and accessing funding. Mr Guest explained that he normally delivered the talk over an entire day but only had 90 minutes on the day. Nevertheless Mr Guest gave an interesting and informative talk.

PROFSIONAL PRACTICE WORKSHOP:

- Light cuisine: Mr Mora and M. Antoun
- Baking/Pastry
- Working on a French products
- Cooking With Mr Amestoy
- Bar
- Sensory analysis: Ms Brasseur
- A co-demonstration BTS Tourism
- EUROCATERING: workshop animated by Colin Gilligan, Culinary Arts and Hospitality Teacher and Anne Brindley, French Teacher at the Galway-Mayo Institute of Technology (www.gmit.ie) in Galway, about their European Project EuroCateringwww.eurocatering.org

Closing speech / Farewell reception

Day Three 14th October 2016

OBJECTIVE: Company visits. The idea was to facilitate partnerships between companies & Irish institutions partnerships. Some large hotels and well-known restaurants of the Basque coast were visited including Hôtel du Palais, Hôtel Radisson and the Chocolate museum.

Potential partner Institutes with University Status:

CFA Médéric (Paris)	Université de Nantes
Université de Toulon	Université de Nice
Université Toulouse	ESH Hôtel (Paris)
Université Angers	IUT Saint-Denis (Paris)
Rectorat Clermont-Ferrand	Université Paris I
CFA La Noue (Dijon)	Institut Paul Bocuse (Lyon)
ISM Cadenelle Marseille	Grand Sud Formation (Toulouse)
Université de Corse	Université de Tours
Université de Lorraine (Nancy)	Université Cergy

Potential partner Institutes with Lycée Status:

	Lycée Bazeilles (Reims)
	Lycée Tezenas St Etienne
Lycée Saint Quentin en Yveline (Paris)	Lycée Alexandre Dumas (Strasbourg)
Lycée Albert de Mun (Paris)	Lycée Thonon
Lycée Tarbes	Lycée Paul Arène (Toulon)
Lycée Anne-Sophie Pic (Nice)	Lycée Gérardmer (Nancy)
Lycée Nord Caraïbe (Martinique)	Lycée Nicolas Appert (Nantes)
Lycée Le Castel (Dijon)	Lycée Biarritz
Lycée Lille	Lycée Rabelais Dugny (Paris)
Lycée Dardilly (Lyon)	
Lycée Talence (Bordeaux)	
Lycée Hôtelier Saint Martin (Amiens)	

Conclusion and key Points for Action:

- SCAFT should remain in dialogue with potential French partners via the FICAHT Process, Diarmuid Murphy and James Fox are very happy to continue this work, the next events are scheduled for 2017 & 2018 (dates unknown at this time)
- SCAFT should investigate further the ERASMUS + PROJECT in order to develop meaningful partnerships with French institutes
- SCAFT should seek partnerships with institutes where the students are above the age of 18 years, this means that most institutes with Lycée status may prove difficult as their student cohort is often (but not always) under this age therefore any engagement with institutes with Lycée status should be on the basis of 18 years and above only for student exchange
- Any exchange should take place during term-time so that visiting staff will meet students
- Any exchange should be minimum one week – maximum two weeks
- Language supports should be provided where necessary
- Equivalency of courses (level 6/7/8 etc.) should be taken into account, and clarification sought regarding this issue.
- Lecturers should travel alone to the host country- it was felt small groups would lead to less immersion in local culture
- Lectures should be paired with a colleague from the host country i.e. The Buddy System
- A written report of all academic activities to be completed by host institute.
- A written report of all academic activities to be completed by visiting lecturer.



Presentation of SCAFT book 'All in the Food'

To Head of School Lycee-Hotellerie Atlantique Mr. Jean-Paul Brosse and Mme. Nathalie Halty. (Lecturer)

