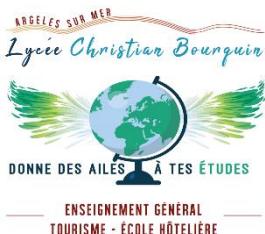




France-Ireland  
network  
for Culinary Arts,  
Hospitality and Tourism



Réseau académique  
franco-irlandais  
des Arts Culinaires,  
de l'Hôtellerie et du Tourisme

## FICAHT 2023 Forum Programme Lycée Christian Bourquin ARGELES-SUR-MER

### Thursday 30th March 2023

9.00: Welcome coffee and registration (Lycée hall)

9.30: Opening of the 6th FICATH Forum (salle polyvalente)

- **Florent MARTIN**, Headmaster, lycée Christian Bourquin ARGELES-SUR-MER.
- **Owen FEENEY**, Deputy Ambassador, Embassy of Ireland in France.

9.45-10.45: Session 1: **Attractivity of the sector: wellbeing at work**

- **Annette SWEENEY**, Senior Lecturer, Culinary Arts and Food Technology, TU Dublin, *The Mindful Kitchen Project on Health and wellbeing for chefs* (20 min / online presentation).
- **Stéphanie CHAMONTIN**, Deputy Headmaster, and **Emilie SOLERE**, teacher in Medical and Social Sciences and Techniques, Lycée Saint Vincent de Paul NÎMES, *Wellbeing and health at work for teachers and learners* (20 min / online presentation).

10.45-11.00: Coffee Break

11.00-12.15: Session 2: **Attractivity of the sector: Part-time courses/sandwich courses**

- **Frédéric LOQUET**, Headmaster, Lycée Saint Vincent de Paul NÎMES, *Apprenticeship and diversity of school careers* (20 min/ online presentation).
- **Adrien MESZAROS**, hospitality teacher, lycée Christian Bourquin ARGELES-SUR-MER, *sandwich courses in Catering and Hospitality HND* (20 min).
- **Margaret CORBETT**, City of DUBLIN Education Training Board CDET, *Short Courses and Skills. An overview of the Skills to Advance Initiative with a particular focus on the supports available to the Hospitality Sector enabling them to upskill/reskill their staff at a particularly challenging time. The session will describe how these certified courses can offer the sector an opportunity to standardise and professionalise their business* (20 min).

12.30-13.30: Lunch break

13.45-15.00: Session 3: **Disabilities and inclusion**

- **Jérémy DURAND**, former student in Tourism HND, lycée Léon Blum PERPIGNAN, *How to train to tourism jobs with a disability* (video 10 min).
- **Marc ISIDRO**, management teacher, lycée Christian Bourquin ARGELES-SUR-MER, *Welcoming students with a disability in Tourism HND and raising awareness of Tourism HND students to accessibility and welcoming of tourists with a disability* (15 min).
- **Corinne CARRION**, Helper of pupils with disabilities, lycée Christian Bourquin ARGELES-SUR-MER, *Personalized support for pupils with disabilities in the gastronomy, hotel and tourism sector* (15 min).
- **Carrie ARCHER**, City of DUBLIN Education Training Board CDET, *To Disability and Beyond. This session will provide a space to reflect on inclusion beyond disability in the industry. It is hoped that participants will critically examine inclusive practices in industry through a universally designed lens, and will leave questioning themselves about their role in providing services that are accessible and welcoming for all* (20 min).

15.00-15.15: Coffee Break

15.15-16.30: Session 4: **Disabilities and inclusion**

- **Cédric SARRAHY**, accessibility and multimedia referent, Historic Sites Department, Heritage Directorate (Service des sites historiques, Direction des patrimoines), Département des Pyrénées-Orientales, *For universal accessibility in the local historic monuments* (20 min).
- **Annette MASSON**, President of the Association Tourism and Disabilities (Association Tourisme et Handicaps), *Accessibility and national labels in France* (20 min / online presentation).

19.00: suggestion (optional): networking dinner in La littorine restaurant in Banyuls-sur-Mer.

## Friday 31st March 2023

### 9.00-10.45: Session 5: **International opening**

- **Sarah BERTHAUD**, Lecturer in French, MITIA, ATU Atlantic Technological University, GALWAY CITY, *SCOOK, Sustainability in Culinary Practices: Tradition and Innovation towards a Sustainable, Digital, and Innovative Future* (20 min).
- **David DUPASQUIER**, Erasmus+ CampusMob Project manager, lycée Christian Bourquin ARGELES-SUR-MER, *A regional consortium for the international training of staff from catering, hospitality and tourism schools* (20 min).
- **Richard TALLARON**, LFEE EUROPE Director EDINBURGH, *DIPS training sessions (Developing International Projects for Schools) and CampusMob Project* (20 min / online presentation).
- **Franck LE CARS**, Directeur de Région Académique à l'International (DRAI), Rectorat de l'académie de Montpellier, *What is school internationalisation in vocational education? A complex and slow construction of cooperation, mobility, internships and work experience for all, openness, activities... which interact and participate in the DNA of a community and change its practices and its public. How are these processes piloted to participate in a federative school improvement project open to the world?* (20 min).

### 10.45-11.00: Coffee Break

### 11.00-12.15: Session 6: **Attractivity of the sector: Sustainability**

- **Jacinta DALTON**, Head of Department, Culinary Arts & Service Industries, ATU Atlantic Technological University, GALWAY CITY, *"Attitudes to sustainability in Hospitality SME's in a post pandemic environment"* (20 min).
- **Jean LHERITIER**, President of the Slow food Pays Catalan Association PERPIGNAN, *The Slow Food movement in the Catalan region, raising young people's awareness of ecogastronomy and alternative consumption, examples of good practice* (20 min).
- **Jean-Louis ORENGO**, creator and developer of The Georgette, innovative cutlery, and founder of the theme park Au pays des traces, *Raising awareness of sustainable tourism among young people* (20 min).

### 12.30-14.00: Lunch Break

- Networking
- Show cooking using The Georgette cutlery (presentation by Hospitality students)

### 14.15-15.45: Session 7: **Attractivity of the sector: Sustainability**

- **Aisling MORAN**, Project Coordinator, Department of Sport, Exercise and Nutrition, ATU Atlantic Technological University, GALWAY CITY, *Educate to Innovate: Developing and Sustaining Food Entrepreneurs* (20 min / online presentation).
- **Rebecca DEVANEY**, *Textile Tours of Paris, Guided tours of the haberdasheries and flea-markets of Paris, and Textile Tales from Paris that tell the fascinating story of how Paris became the capital of luxury textiles and fashion* (20 min / online presentation).

### **Links between sport values and the GHT jobs**

- **Jérémy MARQUINE**, teacher, lycée Georges Frêche MONTPELLIER, *"Occitanie objectif 2024", Developing bridges between the school world and the world of sport and creating a pop-up food truck for the Village of the Olympic Games in Paris 2024* (20 min)

Suggestion (optional): networking dinner in La Bartavelle restaurant in Argelès-sur-Mer.

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