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# High School Saint Michel

## In PRIZIAC

### ( Brittany, France )





**For more than 150 years, Apprentis d'Auteuil, a Catholic Mission recognised for its public utility, has been dedicated to supporting vulnerable young people. We host, educate and help them integrate.**

**The conviction that whatever their difficulties, every young person deserves to be able to build their own future with confidence**

*Apprentis d'Auteuil is the largest private child welfare institution in France*

- **25.000 young people** being cared for each year, from birth to age 25 and families supported either directly or indirectly, in 32 Countries
- **More than 240 establishments in France** : 25 vocational schools
- **77 training courses in 12 different fields** (construction, hotel and catering, horticulture, etc.)
- **70 local partners** in Europe, Africa, Asia, Latin America

## **A brief presentation of High School Saint Michel**

*The High School Saint Michel, located in Priziac in the heart of Brittany welcomes more than 240 young people, either in boarding school or just during the day, for boys and girls.*

*Saint Michel high School offers a range of training courses with the possibility of carrying out Erasmus internships in European companies for 3 to 4 weeks ( Italy, Malte, Nederland... )*

### **Fields of training courses:**

#### **1° Food : bakery and pastry (Pâtisserie), on two levels of diploma :**

- Bakery or pastry certificate of professional competence, which lasts 2 years that includes a 16-week period of on-the-job training
- Bakery and pastry BTEC (Professional A-Level)



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**At the end of the Bakery certificate of professional competences**, the student should be a specialist in the manufacture and presentation of breads and pastries. And he/she should be able to participate in the procurement, storage and quality control of the raw materials.

**At the end of the Bakery and Pastry BTEC**, the students should be autonomous in the organization of the supply of raw materials, in the manufacturing of sweet and savoury products and should have acquired skills in management, marketing and team leadership.



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*Saint Michel offers also, for students who would be interested, **a further training called complementary mention in the following fields** :*

- complementary mention in specialised bakery*
- complementary mention in pastry, ice-cream, chocolate and specialty confectionery*

***A class specially designed to secure the path in apprenticeship*** of young people.

*This support breaks down into two parts :*

- a first period of 4 months during which the young person matures his professional project, finds his training center and his host company. During these 4 months, a 4-week intership must be done in a company.*
- and a second period of 6 months after his exit during which the young person is still accompanied to secure his learning path and apprenticeship.*



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**2° Building trades**: carpenter manufacturer, painter and coatings applicator (floor and wall), metal locks



**3° Industrial trades** : Preparation and construction of electrical structures, Maintenance of Motor Vehicles, Production of Printed and Multi-media Products



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# More information

<https://saintmichel.apprentis-auteuil.org/>



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