

18 fresh graduates enter the bakery market!

As the last month of the academic year, July 2011 was a particularly rich and meaningful vintage for SYB. The third class of SYB students graduated, and entered successfully on the labour market, all of them getting job offers, and being ready for a new life. Our 3 future teachers all got their CAP diploma in France, making us very proud and securing the education of the 4th and 5th classes. SYB is also expanding its activities to gain sustainability, by offering social team-building sessions, last one being with Evonik. Last but not least, SYB was honoured to sponsor the French National Day with two SYB students helping to bake the bread for the event. Thanks to all your support for these events, SYB gradually finds its place in the Shanghai community, and gets more resources to help other students. Thank you to all of you! --- Project Manager, Thomas Méron

SYB career fair and graduation ceremony



July 11th was a big day for the SYB students: In the afternoon was held SYB career fair, with 9 high-end hotels and bakeries in need of skillful bakers coming to meet and interview the students.

Following this recruitment fair 7 young bakers are now finalizing their contract, others have been hired by the hotel they were interning for and some have chosen to look for bakery opportunities near their home town. In any case there is no job shortage for the young bakers!



After a short break during which they enjoyed fresh pizzas graciously provided by Pizza Marzano, it was graduation time for the 18 students! They had the honour to have their diplomas presented by the French consul, M Emmanuel Lenain, as well as M Xu Benliang, director of the Shanghai Charity Foundation education center.

The ceremony was also for Pizza Marzano an opportunity to make a generous donation of 50,000RMB to Shanghai Young Bakers! The event ended with an insightful conference by M. Etienne Maillard, from Lesaffre, on the cultural perception of bread in China and its market trends.



SYB in the news

- 30th June, "Let disadvantaged young people live a life full of sunshine", **Youth Daily**: <http://www.why.com.cn/epublish/node4/node37901/node37910/userobject7ai275463.html>
- 13th July, "the 3rd session of SYB students graduates" article in English on **Eastday**: <http://english.eastday.com/e/110713/u1a5993200.html>
- 14th July "18 SYB students smoothly graduate" **Youth Daily**: <http://youthdaily.why.com.cn/epublish/node4/node38153/node38162/userobject7ai277408.html>
- 14th July "Dough boys", **City Weekend**, interview of Jonathan, SYB volunteer

Zhang Zhenhai, Wang Li and Xiao Jinjin, the 3 young bakers studying in France, all successfully passed their CAP! Congratulations to them and many thanks to EFBA for having welcomed the students!

SYB-Evonik teambuilding event



On July 3rd, 22 Evonik employees took part in a meaningful teambuilding session: after ice-breaking games organized by Forget Me Not, the SYB students taught the employees how to bake brioche and Viennese bread. Everyone had great fun and Jin Kairu, one of the students, concluded: "One year before, we didn't know anything about bread, and now we are able to teach to other people and pass on this great tradition and passion!"



Human resources training

On July 10th, the SYB students attended a training taught by a professional headhunter on how to write a CV and pass an interview. This training enabled them to successfully pass interviews during the July 11th career fair!

Entrepreneurship training

From July 12th to July 17th, some of the SYB graduates of the first, second and third promotion followed an entrepreneurship training by the Bright China Foundation, during which they were given practical advice as to how to open their own bakery.



SYB at the French consulate



On July 14th, two SYB students interning at Sofitel had the honour to bake bread and represent SYB at the French General Consul garden party.

Please follow SYB on    

« Give an orphan some bread; you feed him for the day.
Teach him to bake; you feed him for a lifetime! »

Contact us: tmeron@shanghaiyoungbakers.com / www.shanghaiyoungbakers.com