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It's been more than a month since the start of the training. Shanghai Young Bakers is not just a project anymore, it became a reality.

The students are here, with classes every week-end on French bakery and an internship at the partners' every day of the week. The tutors at each partner's are doing the best they can to teach the students the art of Bakery and to make sure of their well-being. Students love gathering on Saturdays and learn how to make bread, while discovering the mystery of ingredients. They're all excited by their job and the content of the training. They do realize how lucky they are to be parts of the Shanghai Young Bakers program. Every week-end is an occasion for a new activity for them to better know the city of Shanghai, discuss about their life or just have fun together. Huang laoshi, the educator is 24H/7 available for them. She is supporting them during bad time, visiting them at work, supervising life in dorms, organizing every detail of their life to make sure they are happy. She is an incredible woman and the whole SYB team is warmly thanking her for the support she brings us.

But what would be the Shanghai Young Bakers training without the right teachers? It's a good thing to be volunteers but it doesn't make you a baker. M. Loic Ledru and David Shen, two former colleagues in bakery from Lesaffre, assisted by M. Austin Liu from Carrefour China, first established all the training content and are now ensuring the classes. All teachers are taking on their free time to teach the students at Christine's baking center in Minghang district. Every Saturday, it's with a happy smile that the whole class is leaving the baking center, with bags full of bread, to get back to Caoyang School, where their dorms are located.

Like any project at the beginning, some problems occurred. Dead-issues appeared on our way but the team of volunteers was still present, motivated and willing to go forward. However it wouldn't have been without the support of our partners that we could have found the solutions.



The heart of the Shanghai Young Bakers project is this network of various partners all willing to succeed in making the project come true. They were all here, on a sunny Saturday afternoon, when we were stuck with some issues that the team alone was not able to solve. Professionals, associations, institutions altogether with the same objective: helping the children.

There is no most rewarding feeling for the team than to meet the students and see them happy. It is for them that so many people are cooperating and giving their free time to ensure the success of the program. To better know them you I invite you to go and check their updated profiles on our web-site. It will tell you more about their life, their feelings and expectations. At the end of the day, the most important is still what the students have to say.

To finish, I would quote our dear treasurer:
Give an orphan some bread; you feed him for one day. Teach him Bakery, you make him a baker!

Celine Le Cottonnec – Project Coordinator

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What our students have to say about their training

These articles have been translated from the Chinese

Feelings about being a Baker

In my point of view, being a Baker is a very artistic and very creative job. A skillful baker can make bread in all sort of mysterious shapes out of soft dough.

I think that baker is a good career. Food is important in everyone's life but bread has a very special meaning for foreign people. This is why bakers play an important part in people's life.

A baker uses his brain and both his hands to make different delicious and fresh breads from some dough which looks so simple. The bread is meant to fulfill people's needs, it is our food, and this is indeed the role of bakers to produce it.



I really see Baker as an artistic and creative work. A baker can make bread which looks like a butterfly, croissant and all those kind of strange shapes just from a very simple dough.

Baker is truly a great job.

Dong Qian Qian (Nina), Shanghai Young Bakers student



The first full week of bakery training for the students

February 9th:

We had a lesson by our teacher on the hygiene and safety issues regarding baking and we were given examples of real situation to stress on their importance.

February 10th:

We were taught in detail the basic procedures of the manufacturing of bread. These procedures include getting the right ingredients, mixing method, cutting and shaping the dough, allowing the dough to rest and finally baking. When the bread has cooled, packaging or additional procedures are executed.

We were so excited to be given a chance to make our own French bread after detailed instructions from our teachers. We were very happy as it is our first time tasting bread baked by ourselves.

February 11th:

Our teachers spoke about the ingredients to cook bread: flour and water and also the variants of wheat and their origins. In the afternoon, we broke into three groups and made French loafs, Rye bread and whole wheat bread.

February 12th:

We were taught the uses of yeast, bread improver, oil, sugar,

salt, diaries and egg products used when making breads.

The teachers taught us how to make Asian Sweet Bread. The methods of making Asian sweet bread and the ingredients used were different from the ones for European bread, we have learned 2 days earlier.

February 13th:

The teachers taught us the method of making Croissant and bake a few different kinds on the spot and show us that the ingredients used for croissant is different from other breads.

February 14th:

In the end, we baked a loaf of sweet bread and toast bread. In addition, we understood that both types of bread require different baking techniques and are made from different ingredients. Over these 6 days, the teacher taught us in detail the proper technique to bake bread. We are very grateful to the teachers for taking time off their busy schedule to teach us. I feel very honored to be able to be part of this class and I will definitely put in my best effort and not disappoint the teachers.

Liu Zhen Zhen (Amélie), Shanghai Young Bakers student.

A student's feedback on the first month of training

The launching event of February 7th had a special signification: it was the start of our training, the day when we would start to do everything possible to become bakers. Even if it meant that we would encounter difficulties and hardship on the way, we would keep on going bravely and wholeheartedly.

To learn how to make bread, we need to understand some arithmetic, learn the theory and practice a lot. I want to write it all down in my notebook, every bit of what I will learn from my teachers and my tutors, and read it every time I can to engrave it into my memory. And when I don't understand, I will ask for advice to my teachers in a positive way. I will not let myself understand only half of it and I won't be ashamed to ask. On the road to knowledge, there will be some difficulties, but it is only a matter of will and confidence to reach success anyway. In order to learn successfully, one must keep his doubts aside, welcome all the new things, learn from teachers and practice with them. It is just our first step and we must go one step at a time. We



cannot be satisfied by our first success, but on the contrary we should keep reading our notebook after coming back from work and exercise again over all the new things we've just learned.

In one blink, this half year of study will have passed and be finished. But the whole process will be a precious memory and it will make us grow up a lot. That is why, during both our internship and our theory class, in every aspect of this training, we must try our hardest and do our best.

Peng Sen (Claire), Shanghai Young Bakers student



A Sunday in Shanghai...

As some of you already noticed, and for those who don't know yet, the Shanghai Young Bakers team really likes their students!

Many of us don't have the opportunity to spend too much time with them since we already have busy days at work... But...We found a solution!

Indeed, since the beginning of our Shanghai Young Bakers program, we have enjoyed with them some pretty cool Sundays in one of the most interesting city in China: Shanghai!

The students' first Sunday in Shanghai was spent at the Urban Planning Exhibition Centre in People's Square, discovering the huge model of the city, and trying to point out our location on the map...

Week -end activities for our Young Bakers

If the Pearl of Asia is Shanghai, Shanghai wouldn't be the same without the Pearl Tower... So on the same day we took them to visit Pudong district, spent some time taking pictures in front of the famous tower, we also did take the opportunity to visit the wonderful Shanghai Ocean Aquarium, and shoot some artistic pictures of a large variety of fish... It really was a wonderful Sunday in Shanghai!

Last Sunday's activity was a visit at Moganshan Road, the biggest art scene of the city, walking through exhibitions of both modern painting and photography; a great chance to discover the power of art and to view some funny pieces as well as having some interesting debates and discussions.

As you have all already felt... summer is coming in Shanghai, no need to say that there are cooler Sundays to come in Shanghai! So far so good with Shanghai Young Bakers!

Julien Potron – Communication

Interview of the month

Laurence Levillair
Paul China



Paul Bakeries, which are a symbol of France, opened in China nearly 2 years ago. A clear challenge for them was to find motivated and hard working staff with the determination to learn a new and difficult skill.

Did you base your decision to take part in the Shanghai Young Bakers (SYB) charity project and train 10 of their students over the next year partly due to the staffing issues you faced in the past?

That's right, it's very challenging to train our staff in China because we're a French brand, all the products' names are French and the staff need to learn our culture. However, our motivation to join the Young Bakers project was very different. Since we opened our first Paul shop, every night when we close, we throw away all the remaining products made during the day because we will produce some fresh ones for the next day. We're making fresh products all night and all day long so that they are always fresh and coming out of the oven. But it's a pity to throw away those nice products everyday so I have always thought of helping children in need or those who don't have enough to eat by giving them our products at night.

Unfortunately we tried and we had some bad publicity because some people said that we were giving away products that should be thrown away because of safety (which is impossible after one day!) etc...

So we stopped it but we always wanted to help young people in need. Then the opportunity of Shanghai Young Bakers came up and I thought it was the perfect occasion to help some students the way we could and this time it was teaching them something, the art of bakery. So really, we were looking for an opportunity to help some people for a long time. So many of them need help and all of us can provide them something, even something small but it makes the difference if everybody helps a little. And I hope that, in the future, there will be more and more actions like the Shanghai Young Bakers project.

Not only are you supporting this charity project providing training to these under-privileged children but also as a financial sponsor. What is your motivation?

As I just explained, it would make a big difference if everybody can help the poor people the way they can, either by giving money or by giving instruction, it happens that we could give both, so of course, we did it. We really wanted to help as much as we could and that's what we did.

4 of the 16 students from the first SYB promotion are being trained in your bakeries, after a little over 1 month of the start of the program, how do you feel? What are the strengths and weaknesses you have noticed in your trainees?

I feel very happy to host them at Paul but what I'd really like is to make them like this job so that they will want to become bakers in the future. At the end of the day, the goal is not to give them a nice experience but to train them, so that they can have a great job and a future. So far, they're very motivated, very happy to learn bakery but one of them is very shy, He doesn't answer my questions ...I just asked if he likes what he's learning or not, and he didn't say a word. Hopefully, he's just very shy but I'd be very upset if it's more than that and if he cannot become a baker because of some mental problem...It would be a shame not to be able to help the ones who need help more than others!

Your commitment to the SYB program is for a period of one year, are you already thinking beyond?

Yes, of course. We have the capacity to train young bakers as we own a big bakery, which is making fresh bread every day and night. So, as long as we can help to train some young bakers, we will do it.

As for today, what is for Paul China the best part of being involved in this training program?

The best part is to see our young bakers getting better every day and learning more and more. To see them so happy and grateful is the biggest pleasure we have as today.

Any advice you want to give the SYB students to be successful as a baker in China?

Sure! They need to listen carefully and watch a lot to progress. But the most important is to like what they do. If they like it, it will be a pleasure for them to do it every day and the work will become very easy in this case...It's a very nice opportunity because there are lots of bakeries in China, so they can be sure they will always have a job. They have to be positive and believe in them and I'm sure they will succeed.

Helene Sini – Communication