

A. GENERAL INFORMATION

Name of Institution:	Ecole Supérieure Internationale de Savignac : Our web page		
Erasmus code	Erasmus Code: F PERIGUE13		
Director of establishment	Mr Cyril LANREZAC c.lanrezac@ecole-de-savignac.com		
International Office	Ms Nadine BENTOLILA-TEULET Head of Mobilities & international development n.bentolila-teulet@ecole-de-savignac.com		
	Ms Pélagie LEGER Programme manager p.leger@ecole-de-savignac.com		
	Ms Vanessa TRIAU Manager, resource centre and student support on campus v.triau@ecole-de-savignac		
	Bilateral Agreements	Outgoing Students	Incoming students
	Nadine BENTOLILA-TEULET		

B. NOMINATION DEADLINES

Autumn Semester (September-December) S3	15 May 2023
Spring Semester (February-May) S4	16 October 2023

Once the nomination is confirmed, we contact student(s) directly to inform them about practical information relating to their stay. You can find information for exchange students to Savignac at the following [page](#)

C. APPLICATION DEADLINES

Autumn Semester (September-December) S3	EU citizens: 15 June; non-EU citizens: 1 June
Spring Semester (February-May) S4	EU citizens :17 November; non-EU citizens: 1 November
Notification of admission	By 30 June (S3); 30 November (S4)

D. ACADEMIC INFORMATION

Academic calendar	<ul style="list-style-type: none"> 1st semester (S3): from 15 September 2023 to 22 December 2023 (all evaluations/exams are completed prior to 22 December 2023) 2nd semester (S4): from 5 February to 10 May 2024 (all evaluations/exams are completed prior to the last day of the semester). 			
Language of Instruction	Subjects are taught in English, but few are taught in French, and are open to mobility students. Alternative subjects are offered to mobility students who do not wish to attend French-taught classes.			
Traineeships	The mobility of students for Erasmus+ for Traineeships is a modality of the Erasmus+ program of the European Union. It aims to help students adapt to the demands of the European labour market, develop, and acquire specific skills and improve their understanding of the economic and social environment of the country of destination. Students must ensure they have obtained their home establishment's approval to conduct an internship in France.			
Duration	One semester: either S3 or S4 (2 nd year only)			
Study load	N° of credits per semester (30 ECTS/Semester)			
Grading system	French value	Grade	Description	ECTS 1 ECTS = 25-30 study hours
	15-20	A+	Excellent	
	13-14	A	Very good	
	12-13	B+/B	Good	
	10-11	B-/C+	Satisfactory	
	8-9	C-/D	Fail with resit opportunity	
	7.99-5	D	No resit opportunity	
< 5	F			
Students need an overall average of 10/20 to pass				

Course information

Autumn semester (S3)	ECTS
<p>English Culture & Communication</p> <p>Developing language skills and cultural competence requires raising awareness about how we use language and how others use it. Students can achieve this through the study of language in use in various cultural backgrounds and communication contexts. For this module, learners study language through mediums in which people can connect with each other: social media, music and art.</p>	3
<p>Intercultural communication (option subject to change)</p> <p>The aim of this module is to raise awareness, identify sensitive issues, observe, and interpret body language, and comparing your culture with others through discussions. It will equip students with competences and attitudes for practical personal and professional interactions.</p>	2
<p>Elective: French (online)</p> <p>*This online course will allow students to position and expand their skills to be able to deal with simple professional and everyday situations.</p>	2
<p>Office software applications</p> <p>This module addresses new functions of the EXCEL office automation software in the management of operations in hospitality & catering. The aim is to give students the necessary tools to create various dashboards, graphs and databases.</p>	1
<p>Personal & Career development</p> <p>This module allows the trainees to refine their applications tools (international resume) and to improve their personal brand (PITCH).</p>	1
<p>Cross cultural Marketing</p> <p>This course helps marketers understand the marketplace and consumer value through the cultural lens. It reviews the marketing process, introduces cultural models, and provides some insight into how cultural aspects affect the way companies serve customers in foreign countries. In short, it helps companies adjust marketing plan to new, targeted cultures.</p>	3
<p>Managing people-the manager's role</p> <p>This module aims to develop the awareness of future manager responsibility when managing people, and to achieve it successfully.</p>	3
<p>Hospitality Business Finance /Controlling & budgeting</p> <p>The aim of these two finance modules is to enable participants to recognise and explain the need for financial planning and monitoring within the hospitality industry.</p>	9
<p>Communication & public relations in the luxury hospitality environment</p> <p>The purpose of this module is to gain a basic knowledge of communication & public relations strategies in a changing communication landscape.</p>	2
<p>Emotions and customer experience in a restaurant</p> <p>By the end of this course, participants will understand the effects of restaurant experience on customer attitude and memory. They will then have a better understanding of how to create a pleasant experience and how to ensure the satisfaction of the customer.</p>	2
<p>Tourism Issues in hospitality industry</p> <p>This module will introduce you to the dynamic nature of tourism, focusing on key stakeholders and their impact on the hospitality industry. With a multidisciplinary framework, combining economics and geography, we will use both academic sources (concepts and models) and professional literature (with examples and case studies) to explain and analyse, both in theory and in practice, how contemporary issues shape the tourism and hospitality industry.</p>	2
Total	30

A cultural mentor is assigned and helps the student adapt to their new environment.

ECOLE DE SAVIGNAC FACTSHEET FOR SEMESTER EXCHANGE

Spring semester (S4)	ECTS
<p>Dramatic techniques: The aim of this module is to enable students to present and develop academic and professional skills required in life through various dramatic techniques.</p>	2
<p>Professional skills: The aim of the module is to maximise students' work experience opportunities by enabling them to: Understand their current competency levels; Identify the competency levels required by the hospitality industry; Understand the competency-based interview system; Understand and display professional behaviours.</p>	2
<p>Field trips: Field trips represent an experiential learning opportunity to engage first hand with hospitality sites and apply from issues and themes studied in class.</p>	2
<p>Cross Cultural Management: This course aims at developing knowledge and skills required for managers working in international context. The module provides fundamental theories about national culture and explains how national culture influences management practices in multinational organisations, particularly in the field of hospitality.</p>	4
<p>Corporate finance in hospitality industry The purpose of this course is to become acquainted with principles of financial analysis and corporate finance in Hospitality Industry. It covers understanding financial analysis, as well as investments and projects appraisal. Students will also learn the importance of financing decisions, for projects and investments to create value for the firm.</p>	5
<p>Room division operations: This module enables the student to gain knowledge on rooms division in relation to its clients' care and needs. Students will also be introduced to reporting tools and methods used in the daily operations of any establishment.</p>	4
<p>Global wine market focussed on Bordeaux wines: Designed from the global market of wine, this module serves to sensitize students about Bordeaux wines and their connection with hotel-restaurant industry. Students will also obtain the capacity to speak about wine.</p>	2
<p>Modernist kitchen techniques: This module explores modern approaches to cooking using modern equipment and techniques. Students are encouraged to understand how this technique breaks with the past. They will gain a new perspective on cooking by exploring the history of this revolutionary and technical style.</p>	3
<p>Culinary and service practical exercises: This module familiarises students with menu planning objectives, constraints, pricing, and cost control to develop student employability and increase graduate career prospects. Students apply theoretical knowledge in a practical context, analysing the food and drink combination in current hospitality establishments. Students must demonstrate both understanding and the ability to manage, prepare and serve.</p>	3
<p>Event management This module will encourage learners to investigate and develop an appreciation of the needs of clients within a particular event and to consider the operational and planning issues that are specific to this sector of hospitality events.</p>	3
Total	30

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E. APPLICATION PROCEDURE	
Entry requirements	Applications will only be considered through the nomination submitted by the home institution.
Language proficiency	B2 English proficiency is expected of applicants. It is the onus of home establishments to ensure that applicants have the required level.
Documents required prior to arrival	<ul style="list-style-type: none"> ▪ Identity card (EU participant) or passport (non-EU participant) ▪ Civil liability insurance certificate (compulsory)
VISA (non-EU Student)	<p>Regardless of the visa category (VLS-TS Long Stay Visa or 3-month VCS short stay visa) candidates must apply for a visa prior to their arrival: Official visa website</p> <p>A visa wizard helps you through the process</p> <p>Students with a VLS-TS must digitally validate their visa during the first three months of arrival: Validate your VLS-TS Foreign nationals in France (interieur.gouv.fr)</p>
Health care	<p>Registering for social security is free of charge and mandatory for all non-European students under the age of 28. You must register on the health insurance website (<i>select English language at top left corner. N.b. works best on google navigator</i>).</p> <p>Students from the European Economic Area are exempt if they hold a European health insurance card (or temporary certificate) valid for the entire academic year or have a private insurance policy covering all medical risks without limit.</p> <p>On average, Social Security reimburses 60% of medical costs. In parallel to this mandatory system, student health insurance schemes make up the difference making the medical carefree.</p> <p>Additional documents required to complete the social security registration and obtain an entitlement certificate:</p> <ul style="list-style-type: none"> ▪ A birth certificate (or any document issued by a consulate) –translated in French by a certified translator. ▪ An official banking information slip ("RIB") in your name: to be valid, this bank-issued document must show the following information: <ul style="list-style-type: none"> ↳ The accountholder's first and last names ↳ RIB and/or IBAN (Eurozone) or BBAN (outside the Eurozone) ↳ The bank's BIC identifier with 8 (bank only) or 11 characters (bank + local branch number): e.g., CEPAFRPP or CEPAFRPP382 ↳ Location (name of local branch). <p><i>Check with your bank or open a bank account online; list of rated banks here</i></p> <p>All these documents must be submitted on the student's "personal space" on the social security platform.</p>
Insurance	<p>Students wishing to conduct a mobility need civil liability insurance (insurance needed in case an accident happens during their study and/or internship) as required by French law.</p> <p>If you are a non-EU citizen we strongly suggest you register for a private medical insurance that covers all your stay : Information on healthcare & insurance</p>
F. ACCOMMODATION	
Accommodation	<p>Students easily find accommodation within a 500m radius around the campus.</p> <p>To obtain the list of available rental offers or enquire about on-campus accommodation please contact Vanessa TRIAU</p>
Estimated expenses S3	<p>Campus housing: 270€ per month</p> <p>Lunch & dinner at school (working days only): 279€ per month.</p> <p>Lunch if living off campus (working days only): 145€ per month.</p> <p>More information to prepare your stay: Preparing your budget & other</p>