



THE LEADING INSTITUTE IN TOURISM & HOSPITALITY

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MISSION

LE MONDE is an Institute of international standing in tourism and hospitality. LE MONDE Institute offers students, educational tourism programs of international standing. We provide excellent infrastructure on both a technical and logistic level as well as with renowned teachers and professors. LE MONDE strives to create knowledge and enables students to take best advantage of their educational opportunities. To these ends, LE MONDE encourages students to pursue excellence in a spirit of productive cooperation. This way we can ensure a bright future to all our graduates.



Welcome to LE MONDE

We welcome you to join us, as we enter a new period of growth and excitement. We are privileged to be preparing the next generation of professionals in Tourism & Hospitality. You have now completed the first step in making your interest a practical and theoretical knowledge, and making your dreams come true.

Tourism in Greece is one of the most important growing sectors of the economy and has a bright future ahead. Tourism today is in great need of young people with knowledge in Hospitality, Tourism Management and Gastronomy. It is in need of a hospitality environment that can promise to provide security, safety and pleasure to each and every guest who is willing to visit our country. Rest assured that any one of you who decides to study at LE MONDE Institute will be rewarded. Our alumni network is vast, reaching the highest levels of business in Greece and abroad, affirming the value of LE MONDE's education and its community that is so well connected.

Our professors bring to the Institute a depth and range of experience. The founder of LE MONDE Institute and General Manager for 17 years was Mr. Makis Velissaropoulos, a distinguished man with many awards in the hospitality and tourism industry, both in Greece and abroad. The Institute's Board of Directors is comprised of people with vision, who combine university degrees with experience in the educational and practical field.

Our mission is to offer students, quality learning programs by experienced professionals in order, our graduates, to achieve valued recognition in the Tourism industry globally.

We invite you to explore all that LE MONDE offers as a global leader among institutes of Tourism & Hospitality and challenge yourself!

The management of LE MONDE Institute

10 points of excellence



1. Highly esteemed educational programs.
2. Specialization in Tourism, Hospitality & Management.
3. Ultra-modern premises.
4. Courses certified by the government, the ministry of education, the General Secretariat for lifelong learning and the Supreme Council for Civil Personnel Selection (ASEP) . certified educational structure by the National Organization for the Certification of Qualifications and Vocational Guidance.
5. Certified Member of the WTO-THEMIS Foundation.



6. Combination of theoretical teaching with laboratory monitoring.
7. Professors with extensive experience in Hotel Management education.
8. Placement opportunities and unique internships.
9. Seminars, tutorials, workshops and educational visits that enrich the modules.
10. Prestigious post graduate programs that enable students to develop high level skills and advanced knowledge.

LE MONDE at a glance



LE MONDE Institute is housed in a building complex of ultra-modern premises in Moschato, Athens, with a total area of 6.000m².



*All of the following photos have captured moments of the study life in LE MONDE. We would like to thank the students and professors who participated in the photographs. If you wish to see more photos please visit our website.

Board of directors

LE MONDE Institute has been founded by professionals with years of experience in Tourism, Hospitality and Gastronomy. The Board of Directors is comprised of people who combine university degrees with experience in the educational and practical field.

Faculty

LE MONDE Institute enjoys the collaboration of professors with extensive experience in hotel management education, so as to provide high quality courses that meet the modern needs of tourism businesses.

Our faculty consists of:

- Hospitality & Business Management professors
- Professors of economic science
- Notable & proficient chefs
- Professional confectioners & bakers
- F&B managers
- Sommeliers & oenologists
- Foreign language professors (English, French, German, Italian terminology)

The Leading Institute in Tourism & Hospitality, since 1996



- Members of the Board of Directors and faculty, after the annual graduation ceremony.

LE MONDE

Ultra-modern premises

LE MONDE Institute is housed in a building complex of ultra-modern premises in Moschato, Athens, with a total area of 6.000m². The new building complex is comprised of numerous specialized laboratories, such as Professional Gastronomy Labs, Sommelier and Wine Tasting Labs, fully equipped Computer Labs, Lab for e-tourism Activities, etc.

Also, a fully updated library – reading room, comprised of 2.800 titles and magazines specialized in tourism, with access to the most important e- libraries, is also available to our students and graduates.



Presentation room

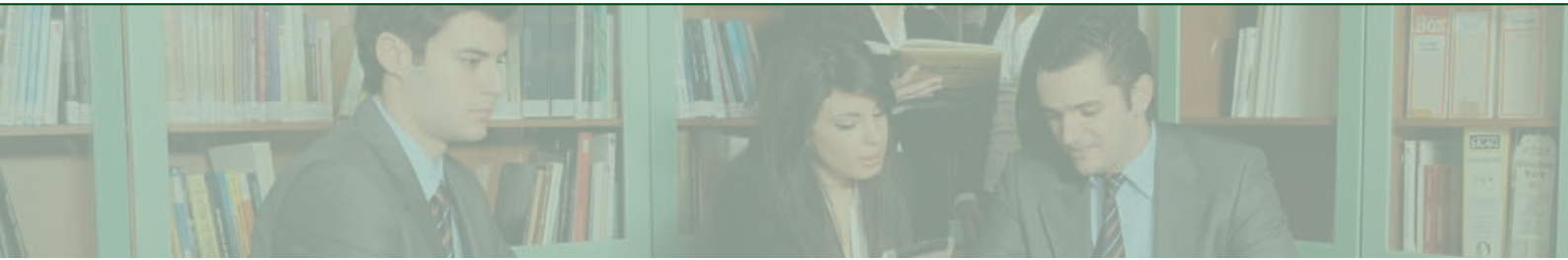


Cooking lessons in one of our labs



Restaurant Operation in full mode

- 10 fully equipped professional kitchen labs
- 5 high-end pastry & bakery labs
- computer lab
- wine tasting & oenology lab
- 2 food technology & sanitation labs
- 2 restaurant-operation labs
- housekeeping studio
- bar – mixology- barista labs



Food Chemistry & Sanitation lab



Bartender & Sommelier



Pastry Chefs

LE MONDE

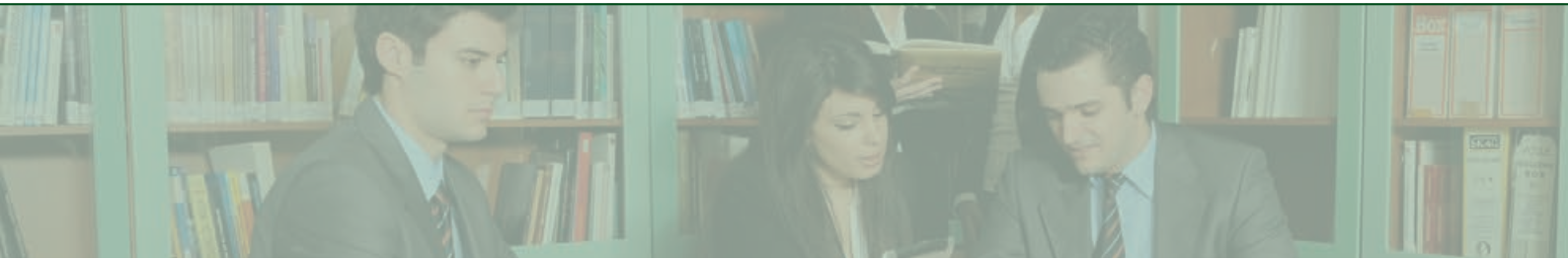
Ultra-modern premises



Conference room with occupancy of 180 pax, equipped with state of the art audio and video technologies. The room can host seminars, workshops, meetings etc



Life in LE MONDE



Student life



Hotel management students preparing an essay in the library

LE MONDE

Ultra-modern premises



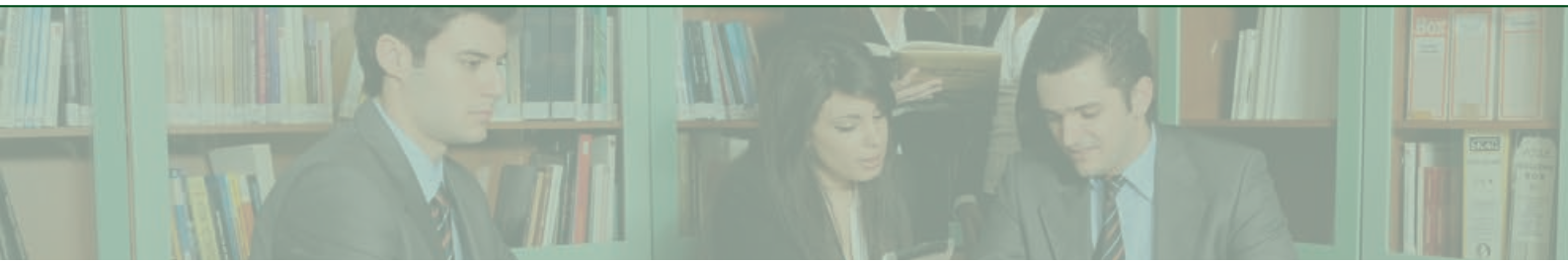
Hotel management students attending a bar lesson



Wine tasting lab



When passion becomes creation...



Making delicious bread



Students in action



Restaurant operation at its best!

LE MONDE

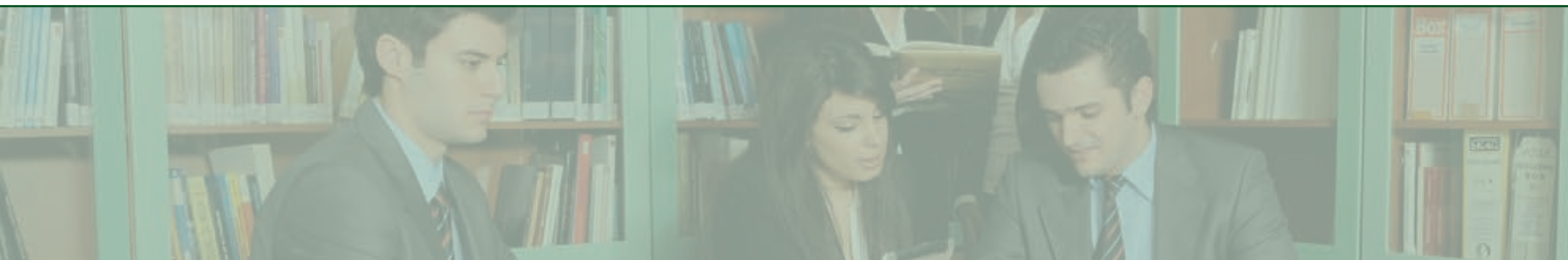
Ultra-modern premises



Hotel Management students participating in a culinary lesson



Pastry chef students are informed about the new gastronomy books by one of their professors



Interactive boards, to ease the teaching procedure



A glimpse of a cooking lab



In the food technology lab



A comfortable environment with functional areas

■ International Recognition

The Leading Institute in Tourism & Hospitality, since 1996

- Every year, LE MONDE participates and excels in both national and international competitions.
- For those who wish to excel in the professional arena and become experts in the field of tourism, hospitality and gastronomy, LE MONDE, offers highly esteemed educational programs, unique internships and placement opportunities, in Greece and abroad.
- LE MONDE enjoys the privilege of being the only Institute of Hotel & Tourism Studies in Greece, certified member of the United Nations World Tourism Organization-THemis Foundation (UNWTO- THEMIS Foundation). Also, LE MONDE Institute is also a member of the Association of Greek Tourism Enterprises (SETE) and the Hellenic Association of Travel & Tourist Agencies (HATTA). LE MONDE Institute's programs are accredited by the Ministry of Education, Lifelong Learning and Religious Affairs.



- Expro 2007 LE MONDE is, once more, declared as a leading Greek Institute in Hospitality



- Culinary open 2010: students of LE MONDE with their awards



- Gastronomy days 2013: students along with their professors at the BENAKI Museum, demonstrating Greek products



- Expro 2006: Florentiadou Ioanna with her award

Εστιάζοντας στην ουσία, Focusing
Viser l'essentiel, Focus auf

www.inomak.com

Pan-Hellenic and international awards and activities



■ Athens Concert Hall. Pan-Hellenic Sommelier competition. Graduates amongst winners and judges



■ Culinary open 2010: judges before announcing the winner of the gold medal



■ Culinary open 2009: members of the Board of Directors with the winners of the competition

- 2013 xrisoi skoufoi 2013- 5 graduates of LE MONDE Institute are awarded for their offer to Greek gastronomy
- 2012 xrisoi skoufoi 2012- the competition for the "new cooking talent" took place at LE MONDE with great success
- 2010 Participation in the Agro-Festival at the City of Athens Technopolis
- 2010 Culinary Open contest at the OLP exhibition center in Piraeus
- 2009 Graduates of the Sommelier Professional Postgraduate Course won the first and second place at the PanHellenic Sommelier competition
- 2009 1st Culinary Open contest at the OLP exhibition center in Piraeus
- 2009 gave seminars to the staff of CFA/ Air France
- 2009 Greek gastronomy seminars at a Swiss school in Lucerne to students from 30 countries
- 2008 The first and third place was conceived by the graduates of the Sommelier Professional Postgraduate Course at the PanHellenic competition
- 2008 Beer Culture Culinary Contest with 14 awards for students of LE MONDE
- 2007 First Place at the 5th Gastronomy Festival and 18 medals, 9 gold, 7 silver and 2 bronze
- 2007 Two first places for our Sommelier graduates at the PanHellenic competition
- 2006 First Place in the International Gastronomy Festival with 21 medals, 11 gold, 5 silver and 5 bronze
- 2005 Best Institute in Greece Award at the National Gastronomy Festival with 21 medals, 11 gold, 5 silver and 5 bronze medals.
- 2005 1st prize at the Aperitif à la Française Contest
- 2004 During the Olympic Games the restaurant of the Athens Olympic Village was staffed by our students and graduates
- 2004 First place in the National Culinary Festival in EXPRO 2004. 3 gold and 4 silver medals
- 2004 4 gold medals at the ARTOZYMA Exhibition in Thessaloniki
- 2003 Platinum cup, 5 gold, 5 silver and 2 bronze medals and 1st place in the Gastronomy Festival of Athens
- 2002 5th place at the Culinary Star contest in Brussels at the final contest for the enhancement of the best Hotel School in Europe
- 2002 4 medals at the Young Chef Contest in Cyprus
- 2000 Gold Medal at the Mediterranean contest in Cyprus
- 2000 Gold Medal at the creative and artistic culinary and confectionery art competition, in Greece
- 2000 LE MONDE won the fourth place worldwide in the category of Junior Chef at THE Culinary Olympics in Erfurt, Germany
- 1999 Gold medal at the International competition in Cyprus
- 1999 Platinum Medal at the National Culinary Salon
- 1999 Silver Medal at the Mediterranean contest in Malta
- 1998 Gold Medal at the National Culinary Salon

■ International Recognition



■ The President of the Hellenic Republic, Mr. Konstadinos Stefanopoulos welcomes the General Director of LE MONDE Institute Mr. Makis Velissaropoulos, at the Presidential House, within the framework of the Chefs des Chefs exhibition

LE MONDE is the Leading Institute in Tourism & Hospitality, providing quality learning programs, accredited by the Ministry of Education and the United Nations World Tourism Organization- THEMIS Foundation (UNWTO-THEMIS Foundation).

The Placement Office of LE MONDE Institute of Hotel & Tourism Studies, systematically deals with the direct placement of its students and graduates in the tourism industry. It interacts with more than 900 businesses of the tourism industry, offering students and graduates the opportunity to excel in their field.

Furthermore, renowned Institutes in France and Switzerland as well as British universities, fully recognize the courses that LE MONDE offers.





Awards, medals and trophies that LE MONDE Institute has gained over the years, all of which are dedicated to its graduates and students



■ Educational Activities

LEMONDE Institute has always been interested in broadening the students' horizons and so organizes numerous activities throughout the year. Distinguished Greek and foreign chefs, wine producers and people from the tourism industry, are invited to conduct lectures and seminars in order to enrich the knowledge and skills of our graduates and students. Very important and prestigious personalities, such as Hervé This, Michel Roux and Jacques Chibois, are among those who transmitted their valuable experience and knowledge to our students.

At the same time, the Institute organizes field trips to restaurants, hotels, and wineries. Here, students are given the opportunity to better familiarize themselves with the field they have chosen to study and work in.



Visit at the Gerovasileiou winery



Chef Christoforos Peskias at a molecular seminar and Michel Roux, three star Michelin Chef, at a pastry Chef seminar



Mr. Aggelos Iatridis a wine producer and co-owner of Alfa Domain, during a wine tasting seminar hosted by LE MONDE Institute



Mr. Jacques Chinois who has been awarded 2 Michelin stars, along with Mr. Makis Velissaropoulos after a French gastronomy seminar at our premises



Mr. Ilias Mamalakis amongst LE MONDE students

■ Sports and Entertainment

LE MONDE Institute organizes trips both around Greece and abroad. In addition, the institute is very involved in sports.

The athletic department of LE MONDE gives the students the opportunity to put their lessons to one side for a while and take part in the various activities organized. One of these activities is the basketball and the 5x5 football championship among groups of LE MONDE students. The best players from each team are chosen to participate in the school championship between other schools. Over the last few years, we have had many victories.

We also organize ski excursions to Parnassus, rafting excursions on the Lousios river and beach volley or beach soccer tournaments at various beaches.

Our athletic department is organized by a gymnast- trainer and every year we take into consideration any new idea students may have in order to form the annual program.

Students also have the chance to participate in excursions that combine knowledge and pleasure.



LE MONDE students testing their skills in skiing



Students of the Hotel & Tourism Management Course, during an educational cruise, enjoying a stop at the island of Mykonos



LE MONDE Institute 's football team



Hotel management students during an educational field in London



LE MONDE Institute 's male basketball team

■ Awards at Exceptional Personalities of Tourism & Hospitality

LE MONDE Institute presenting awards to exceptional personalities of the tourism industry and gastronomy.

Every year, LE MONDE Institute awards personalities who have prevailed in the field of Tourism, Hospitality and Gastronomy.

LE MONDE Institute keeps a close eye on the development in tourism, hospitality and gastronomy. This is the least we can do in order to thank these people for their contribution to Greek tourism.



Mr. Mamalakis accepting his award by Mr. Makis Velissaropoulos for his contribution to the Greek cuisine



Chef Akis Petretzikis, graduate of LE MONDE Institute, accepting his award



Mr. Trastelis, owner of "Spondi" restaurant accepting his award for "restaurant of the year"



Mr. Evangellou, executive Chef of Grande Bretagne Hotel, accepting his award



Author Al. Giotis, French chemist Herve This, initiator of molecular gastronomy, and Mr. Makis Velissaropoulos

■ LE MONDE Institute: Ambassador of the Greek Gastronomy abroad

The management of LE MONDE Institute aims to promote Greek gastronomy in order to play an integral role in the Greek tourism.

Therefore, the following actions have been held:

- Seminars of Traditional Greek Cuisine by Chefs of LE MONDE to foreign students.
- Seminars of Traditional Greek Cuisine to schools and institutes of France, Finland, the USA, Australia and Sweden that have visited LE MONDE' premises in Greece.
- French, German and Spanish editions of Greek books specialized in Traditional Greek Cuisine, in bookstores in Greece and abroad.
- Participation in all kinds of activities that aim at promoting the Greek cuisine. These activities involve festivals, competitions and promotional exhibitions.
- Support and promotion of the Greek cuisine.



Students of a Swiss school in Lucerne, attending a Greek cuisine seminar held by LE MONDE Chef Mr. Makis Kalosakas



Greek Culinary Seminars by mr. Achilleas Panagoulis and Makis Kalosakas to students of the Ecole Gregoire Ferrandi in Paris



Finnish students attended a seminar at LE MONDE premises



Students of the Ecole Gregoire Ferrandi tasting Greek specialties at their school in Paris

Diverse social contribution

The management of LE MONDE Institute along with the help of professors and students is a firm supporter of various organizations.

LE MONDE Institute is very caring when it comes to helping other people in need, protecting the environment and repairing the damage caused by natural disasters. In this way, our students, future employees and employers will become sensitive and considerate towards their fellow men.

In addition, a very important part of our contribution to those in need is the financial aid we offer to the protection of children. During the academic year 2013-2104, LE MONDE Institute, amongst other things, offered a plate of food on a daily basis to the children who are taken care of by "Apostoli", an organization run by the church of Athens.

Μη Κερδοσκοπικός
Όργανισμός Ειδικής
Μέριμνας και Προστασίας
Μητέρων και Παιδιού

Κιβωτός του Κόσμου

Σηνοδάρου 3 & Καλλιθέας 10442
Καλλιθέα - Τηλ. & Fax 210.5141935
Τηλ. 210 5141953
www.kivotostoukousμου.org
Αθήνα: 26/11/2012

Προς: ΙΕΚ Le Monde ΕΠΕ
Υπό την κ. Άκη Βελισσαρόπουλου

Αξιότιμε,

Με μεγάλη χαρά δεχθήκαμε από σας την επιστολή σας της 21/11/2012 με την οποία μας ενημερώνετε για την πρόθεσή σας να συμβάλλετε στο έργο μας χορηγώντας μας κάθε Πέμπτη 150 μερίδες φαγητού για τα παιδιά μας.

Η προφορά σας αυτή με μερίδες φαγητού καθημερινά ποιότητας μας γαμίζει όλημνη και ψυσικά την αποδεχόμαστε.

Τα παιδιά της «Κιβωτός του Κόσμου», όπως έχετε προείπω, προέρχονται από πολύ φτωχές και δύσμοιρες οικογένειες και περνούν τα πάντα από εμάς. Τα φαγητά τους, τα ενδυματικά τους, τα υποδήματά τους, τα σχολικά τους εφόδια, ο γιατρός και τα φάρμακά τους, τα πάντα παρέχονται από εμάς, εκείνα δεν έχουν τίποτα άλλο παρά μόνο την Κιβωτό και τη δική σας αγάπη.

Είμαστε σε μια συνεχή προσπάθεια βελτίωσης των συνθηκών διαβίωσης των παιδιών και σε αυτό θα συμβάλλετε με τον τρόπο σας θετικά.

Παρακαλώ δεχθείτε ένα μεγάλο, θερμό **ΕΥΧΑΡΙΣΤΟ** από όλους εμάς εδώ στην «Κιβωτό του Κόσμου» προς όλους σας, μέλη της διοίκησης, καθηγητές και σπουδαστές για τα εσθινικά σας ενδιαφέροντα και τον ανθρωπισμό σας προς το υστερότατο παιδί.

Καθώς η «Κιβωτός του Κόσμου» βρίσκεται σε μια συνεχή αναζήτηση πόρων ελπίζουμε να συνεχίσουμε να έχουμε τη συμπαράστασή σας.

Ο Θεός να έχει καλά κατά και τους οικείους σας.

Με εκτίμηση,

Προβυτηρία Σταματία Γεωργιανή
Πρόεδρος
Κιβωτός του Κόσμου

MAKE-A-WISH
Κάνε-Μια-Ευχή® Ελλάδα

Τετάρτη 8 Ιανουαρίου 2014

Προς
κ. Νίκο Βελισσαρόπουλο
Διευθυντή Διεθνών Σχέσεων και Οικονομικών
LE MONDE
Θεσσαλονίκης 45
Μοσχάτο, 153 46

Αγαπητέ κύριε Βελισσαρόπουλε,
Έκ μέρους όλων των παιδιών ευχής της οικογένειάς τους, του Διοικητικού Συμβουλίου και του προσωπικού του Make-A-Wish (Κάνε-Μια-Ευχή® Ελλάδα) θα ήθελα να σας ευχαριστήσουμε για τη γεννοαοδία που επιδίξατε στον Οργανισμό μας.

Με τη δωρεάν δότηση υπηρεσιών εκ μέρους του Εκπαιδευτικού Ομίλου Le Monde για τη λαχειοφόρο αγορά μας, έχουμε την ευκαιρία να πραγματοποιήσουμε ακόμη περισσότερες ευχές παιδιών στην Ελλάδα.

Κόβει ισοβάστα ευχής χαράς δύναμη, ελπίδα και χαρά, όλα εκείνα δηλαδή που έχουν στερηθεί τα παιδιά λόγω της ασθένειάς τους.

Σας ευχαριστούμε για άλλη μία φορά που συνδράμει κι αυτές στο να πραγματοποιηθούν τα όνειρα και οι ευχές «άποικων πολύ ξηραριστών παιδιών».

Με εκτίμηση,
Αίλκα Στραφαρέιδου
Πρόεδρος

Νταϊή Ντίνου
CEO & Γενική Διευθύντρια

EMBAJADA DE MÉXICO

Wednesday, March 27th 2013

GRE-00535

Mr. Nicolas Velissaropoulos
Le Monde Institute of Hotel and Tourism Studies

Dear Mr. Velissaropoulos,

I would like to thank you on behalf of the Embassy of Mexico and myself personally, for your kind contribution for the reception celebrating the Anniversary of the birth of the Mexican President Benito Juárez on Thursday, March 21st.

I am very grateful to you for your generosity, for it is your support that made this successful event possible.

I avail myself of this opportunity to reiterate to you my gratitude and the assurances of my distinguished consideration.

Respectfully yours,

Tarcisio Navañete Montes de
Ambassador

Κύριο
Μάνη Βελισσαρόπουλο
LE MONDE
ΕΚΠΑΙΔΕΥΤΙΚΟΣ ΤΟΥΡΙΣΤΙΚΟΣ ΟΜΙΛΟΣ

Αγαπητέ κύριε Βελισσαρόπουλε,

Ευχαριστούμε θερμά για το προσωπικό σας ενδιαφέρον και την άριστη συνεργασία στα πλαίσια της Γενικής Συνέλευσης του ΣΕΤΕ.

Θα ήθελα να επισημόνωμε την εξαιρετική υποστήριξη που μας παρέχουν τα στελέχη σας στη διαδικασία οργάνωσης και την άνοιξη-συμμετοχή που επιδείξαν οι σπουδαστές σας κατά τη διάρκεια της εκδήλωσης.

ΠΑΙΔΙΚΟ ΧΩΡΙΟ ΣΟΣ ΒΑΡΗΣ

166 72 ΒΑΡΗΣ
ΤΗΛ. 210-887 0748-9 - FAX 210-887 0745
e-mail: sosenvelos@skynet.gr

Ι.Ε.Κ.
LE MONDE
Χαλκοκονδύλη 60
14430 ΑΘΗΝΑ

Βάρη, 09/01/2009

Η συμβολή σας στην προσπάθειά μας, είναι ιδιαίτερα σημαντική.

Η εμπιστοσύνη με την οποία μας περιβάλλετε μας δίνει την ψυχική δύναμη που χρειαζόμαστε για την συνέχιση ενός δύσκολου με τόσο όμορφο και δημιουργικό έργο.

Χάρης στην ενθουσιώδη φιλία όπως επίσης, η προσπάθειά που καταβάλλουμε για την καλύτερη προστασία του παιδιού που στερήθηκε την φροντίδα και την αγάπη της οικογένειάς του, γίνεται πιο άμεση και αποτελεσματική.

Με τις θερμότερες ευχαριστίες του Διοικητικού μας Συμβουλίου και όλη την αγάπη των παιδιών, σας ευχόμαστε δύναμη στη συνέχισή του έργου σας.

ΣΕΤΕ
ΣΕΤΕ
ΕΛΛΗΝΙΚΟ ΣΥΝΔΕΣΜΟΣ ΤΟΥΡΙΣΤΙΚΩΝ ΕΠΙΧΕΙΡΗΣΕΩΝ

Αγαπητέ κύριε Βελισσαρόπουλε,

Ευχαριστούμε θερμά για το προσωπικό σας ενδιαφέρον και την άριστη συνεργασία στα πλαίσια της Γενικής Συνέλευσης του ΣΕΤΕ.

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ΕΛΛΗΝΙΚΗ ΔΗΜΟΚΡΑΤΙΑ
ΥΠΟΥΡΓΕΙΟ ΥΓΕΙΑΣ ΚΑΙ ΚΟΙΝΩΝΙΚΗΣ
ΑΛΛΗΛΕΓΓΥΗΣ
Α' ΠΕΔΥ Π ΑΤΤΙΚΗΣ
Γ' Ν Α "ΑΛΕΞΑΝΔΡΑ"
ΤΜΗΜΑ ΑΙΜΟΔΟΣΙΑΣ
Δ/ΝΤΗΣ ΒΑΣ. ΚΟΥΒΕΛΗΣ

Αθήνα, 26/01/05

ΠΡΟΣ
LE MONDE

ΕΥΧΑΡΙΣΤΗΡΙΑ ΕΠΙΣΤΟΛΗ

Η Διεύθυνση και το Προσωπικό της Αιμοδοσίας του Νοσοκομείου "ΑΛΕΞΑΝΔΡΑ" θα ήθελε να ευχαριστήσει την Διεύθυνση και τους Σπουδαστές της Σχολής LE MONDE, για την εθελοντική προσφορά σας σε αίμα.

Ειδικότερα σας ευχαριστούμε πολύ για την μεγάλη προσέλευση σπουδαστών κατά την τελευταία αιμοδοσία που έγινε το Δεκέμβριο του 2004.



Προς
ΙΕΚ LE MONDE
Χαλκοκονδύλη 60, Αθήνα
Τ.Κ. 10432

Αριθμ. Πρωτ. 166950/09

Καράς, 1 Απριλίου 2010

ΕΘΕΛΟΝΤΙΚΟΣ ΟΡΓΑΝΙΣΜΟΣ
ΓΙΑ ΤΑ ΠΑΙΔΙΑ

Αγαπητά μου,

Με την επιστολή μας αυτή θα ήθελα να σας ευχαριστήσουμε θερμά για την ευγενική χορηγία σας προς τον Εθελοντικό Οργανισμό «Το Χαμόγελο του Παιδιού» και ειδικά για την προφορά σας σε τρόφιμα για το παιδί που υποστηρίζουμε.

Η προφορά σας αυτή σημαίνει για εμάς κατόρθωση ψυχής στο δύσκολο έργο μας. Με την ευγενική σας χρονονομία αποδεικνύετε το θερμό σας ενδιαφέρον για τον Οργανισμό μας, και ενισχύετε την προσπάθειά μας να είμαστε κοντά στο παιδί που τους λείπει το χαμόγελο και όχι μόνο.

Χρειαζόμαστε όλη μας ανθρώπινη σαν εσάς, πρόβλημα να ανταποκριθούν με ευαισθησία και κατανόηση στις ανάγκες των παιδιών.

Κώστας Γιαννόπουλος
Πρόεδρος

■ LE MONDE Institute Alumni club

LE MONDE Institute keeps in contact with all graduates and in fact graduation is the beginning of a new relationship between the two. The alumni is comprised of thousands of graduates who are distinguished members in the fields of tourism and gastronomy in Greece and abroad. All graduates can contact the institute at any time and acquire information or advice on any professional issues they may have.

Privileges of the LE MONDE alumni Club members:

- Work opportunities in Greece and abroad
- Seminars by distinguished Greek and foreign professionals
- Contact with graduates for vocational rehabilitation.
- Newsletters with updates of the institute's activities.
- Participation in events and exhibitions in order to keep in contact and meet new professional opportunities
- Invitation to workshops and conferences
- Participation in educational field trips and excursions
- Discounts on post graduate degrees of the institute
- Privilege of getting in contact with international businesses that are run by LE MONDE graduates.



■ LE MONDE Success Stories



George Zaxaroglou
Assistant Food & Beverage
Manager at Le Meridien Limassol
Spa & Resort in Cyprus

George Zaxaroglou is a graduate of the Hotel management Course. He has been working at the Le Meridien Limassol Spa & Resort in Cyprus for the past 10 years. He started out as a waiter and is currently the Assistant Food and Beverage Manager.

Why did you choose to study Hotel Management?

Because I believe it is rewarding to work in a hotel. The environment, the people, the tourists and the facilities. There are many people who are envious of our job.

Why did you choose to study at LE MONDE Institute?

It is a well-known, value for money, Institute.

After you graduated, did you continue your studies abroad?

Yes I did. I went to the HIM at Montreaux, Switzerland. It was a great experience for me and I definitely would not have accomplished what I have, had I not gone there.

Would you say that your working experience abroad has helped you in your career?

It was life changing.

What has your working experience been so far?

For the last 10 years I have been working in Cyprus at the Le Meridien Limassol Spa and Resort.

What would you say are the pros and cons of your profession?

I would say the disadvantages are the working hours and the fact that you have to work during holidays. This is something I am used to now. The advantages are that I work next to the sea, I meet many people and can travel.

What are the characteristics one should have in order to follow in your steps?

Firstly, one has to smile. This is most important. Secondly, be hard working and finally be positive.

Is there anything you would like to add?

The truth is that it is not an easy profession. The most important thing is to love what you do and do it with pleasure.



Andreas Lagos
Creator of the 360 concept, nomad
chef by Andreas Lagos

Andreas Lagos was born and raised in Samos. He studied Culinary and Pastry Arts in LE MONDE. He soon found out that whoever works, makes mistakes, something that he even now remembers when he works in a kitchen and transmits his know-how to his team. He won the gold medal in the Pan European contest for Mediterranean cooking in Crete. His love for travel and cooking brought him to the «360 concept nomad by Andreas Lagos». He has also published his first book and he is still on the move to explore the big chapter in the history of cooking...Mediterranean Cuisine.

Why did you choose to become a Chef?

Cooking always fascinated me. Since I recall myself, I was allured by all those smells and flavors from my mothers' cooking in our kitchen in Samos.

Why did you choose to study at LE MONDE Institute?

When I heard about LE MONDE, I knew it was the place for me!

After your graduation, did you continue your studies abroad?

I started travelling all over the world to meet in person the chefs I admire and work with them. I have also followed seminars in France.

What has your working experience been so far?

I studied Culinary and Pastry Arts in LE MONDE. My collaboration with the team of the restaurant «Aristera-Deksia» gave me the chance to work in notable restaurants, like «Tomata» in Santorini and «Asterias» in Sani Resort, Chalkidiki where I was a Head Chef. I inspired the 360 concept «nomad by Andreas Lagos», through which I get to cook for high tea private parties, brunches or dinners and convey my knowledge and my experiences, to all those food lovers, through my cooking classes.

What are the characteristics one should have to follow this path?

Imagination, creativity, passion and love for what he does.



Vasilis Papakostas
Hotel Management Graduate
2000

Vasilis Papakostas has worked in hotels and restaurants such as: Kivotos Club Hotel Mykonos, Rodos Maris, Spondi, Milos Athens, Hilton, Nobu London Metropolitan Hotel, Matsuhisa Athens at astera Vouliagmenis.

Why did you choose to study Hotel Management?

When I finished school, I worked at a small restaurant on the island of Folegandros, which I loved. I therefore decided to study something relevant to this. Even during my military service, I was the cook and this pushed me more into the field.

Why did you choose to study at LE MONDE Institute?

I was very impressed by the level of expertise it has in the field as well as its facilities. I was also very happy with the administration and the way I was treated by everyone. Furthermore, the professors, whom I see to this day, were the ones who inspired me and made me realize that any experience I gain is for the better and will increase my knowledge.

Did you continue your studies abroad and if so how did this help in your career?

Through LE MONDE, I managed to continue my studies at the Hotel Institute Monteaux- HIM in Switzerland from where I got my Hotel Management Diploma. I believe that studying abroad is very important for anyone who has ambition. Sometimes I think I should have stayed longer abroad in order to get more professional experience.

What has your experience in the field been so far?

Firstly, I did my placement at the Hilton, a great experience for me. Then I worked in Mykonos and Rhodes and went back to the Hilton for 1 ½ years. I have also worked at: Spondi and Island, Matsuhisa and Belvedere hotel. My experience at Matsuhisa was excellent and therefore I went to the work for them in London before returning to the Matsuhisa in Astera Vouliagmenis.

How do you feel about working in the hospitality field?

I love offering my services to people and watching them have a great time. It fills me with satisfaction when I see happy people.

What is your biggest achievement so far?

Generally I feel I have done very well for myself so far but I know I can do better. Being in a position with responsibilities is what I have dreamed of. However there are many sacrifices one needs to make.

In your opinion, what are the advantages and disadvantages of the field?

The advantages are that you work in lovely environments and get to meet many people. The disadvantage is the long working hours.

Is there anything you would like to add?

I would like to thank Mr. N. Velissaropoulos, Mr. A. Velissaropoulos and Mrs. S. Velissaropoulou for all their help especially when I was looking for a job. LE MONDE Institute always takes care of its "children". I appreciate all the help they gave me during my professional steps.



Akis Petretzikis
Head Chef of Michel Roux at
the Avenue Restaurant of the
Metropolitan Hotel (2013)

Akis Petretzikis graduated from the Professional Food Production -Chef Course in 2009. From the very beginning of his career, he went abroad where he worked at restaurants such as The Goring, one of the best in the world. After gaining experience, he returned to Greece. He is currently at the "Avenue" Restaurant of the Metropolitan Hotel where he is Head Chef of Michel Roux.

Why did you choose to become a Chef?

I love this profession too much in order to explain why.

Why did you choose to study at LE MONDE Institute?

Because it is one of the best Institutes in Greece.

After you graduated, did you continue your studies abroad?

I left straight after my graduation.

What is your working experience to this day?

I will simply refer to the last couple of jobs. Before leaving England, I worked as a senior Chef de Partie at "The Goring" which is one of the best restaurants in the world. Currently I am Head Chef of Michel Roux at "The Avenue" restaurant at the Metropolitan Hotel

What would you say are the pros and cons of your field?

I believe that pros and cons exist in people, not in the profession.

What are the characteristics one should have to become a Chef?

The only thing one needs is to love the profession.

LE MONDE Success Stories



Nikos Zournatzidis
Professional Food Production-
Chef graduate

Nikos Zournatzidis graduated from LE MONDE Institute in 2001 after completing the Professional Food Production-Chef Course. He immediately started working in large restaurant chains and hotels in Greece and abroad. Currently, he works at the new Asian restaurant, the LiLiSu at Lycabettus.

Why did you choose to become a Chef?

Since I can remember myself, I have always loved cooking. Once I made it a profession, I felt emotionally fulfilled.

Why did you choose to study at LE MONDE Institute?

LE MONDE Institute is a leading institute in its field. It provided me with solid bases for my future career.

What have your working experiences been so far?

In 2001, I graduated and went on to work in Athens, the Greek islands and abroad. Briefly, allow me to mention the below: Rhodes (ALDEMAR PARADISE 5*)Alonissos (BRAVO CLUB 5*)Santorini (LOUCAS HOTEL 3*)Astipalaia (PYLAIA BOUTIQUE HOTEL 4*)Glyfada (LIS RESTAURANT) Athens (ΕΣΤΙΑΤΟΡΙΟ ΑΛΕΞΑΝΔΡΑ)Maastrich (OSTERIA RISTORANTE)

What would you say are the pros and cons of your profession?

Initially, let me mention that cooking is much more than a simple job. The disadvantages I would say are: the working hours, difficult working conditions, no free time during the holidays etc.

The advantages are: the freedom to create, the opportunity to visit new places all around the world and the prestige.

In your opinion, what are the characteristics a Chef should have?

A good Chef should have a good perception of what food should smell, look and taste like. One should be proud but humble as well.

Is there anything you would like to add?

It is a fact that a Chef will succeed and fail during his career. One should remember not only to be a good Chef but a good person as well. Being close to the customer is what will reward you the most. Therefore I would like to wish all future Chefs and students of LE MONDE Institute the best of luck and a successful and creative career.



Nikos Karathanos
Chef Graduate 2003
Chef in Hytra Restaurant "Michelin
Star 2010

Nikos Karathanos has been a graduate of LE MONDE Institute of Hotel & Tourism Studies, since 2003. Having a 10 year working experience in the field of gastronomy, he has worked in the team of Spondi, Varoulko and Pil-Poul. During the last 3 years he has worked as a Chef de Cuisine at Hytra restaurant and at Galazia Hytra, in Astera Vouliagmenis. Being fond of the Mediterranean Cuisine, he has been trained near Martin Berasateaugi (3 times awarded with Michelin star) in San Sebastian and at "La Bastide Saint-Antoine" in the French Riviera at Grasse, near Jacques Chibois (2 times awarded Michelin star). At the age of 29, he has been awarded a Michelin star.

What made you want to get involved with culinary arts?

I decided to become a chef, as soon as I graduated from high school. My father is a craftsman and wanted me to follow his profession, so when I told him about my ambition, he seemed disappointed. Now of course both my parents are very proud of me and the things I have accomplished. During my studies at LE MONDE Institute I wasn't one of the best students in class. Courses gave me the basic knowledge while at the same time I tried to work, as I believe that practicing what you learn is very important. During my 2 years of studies I was working in order to be able to pay my tuition fees on my own.

Why did you choose LE MONDE for your studies?

After a period of research, I concluded that LE MONDE was the best choice.

Do you believe that this specific choice helped you in your professional course?

I believe that LE MONDE gave me the basic basis to begin with. My professor, Mr. Sintakas Kostas, helped me in my professional evolution. Though I am no longer his student, we maintain a good relationship and he is always there for me, like for example, when I need sous chefs I always call him for some recommendations, as I respect and relay on his opinion.

Having this very important distinction what are your goals from now on?

The most important thing is for me and my family to be healthy and happy. Then, as far as my professional goals are concerned, I want to be able to retain the Michelin star, as it is easier to earn one than to retain one. Meanwhile, we are in search of a new place, as we have to adjust to the new financial standards. We want to create a menu which will contain a lighter and more economic lunch menu and maintain the gourmet character of the dinner menu. It is not easy nowadays for a restaurant to survive, serving only gourmet dishes.

What advice would you give to someone who wants to follow this profession?

My advice would be to be humble and listen carefully what older and more experienced people have to say. He must be armed with patience and will to succeed. He might find it helpful to keep notes of all the recipes and keep a good record of photographs. It is very important to write down things you think are important and will help you in your professional evolution. Do not be ashamed to ask questions, that's what I keep on telling my sous chefs all the time. At this point, I have to mention that becoming a chef has both its pros and cons. One of the advantages is the professional recognition. As a disadvantage, we could mention the fact that a chef is judged on a daily basis, something that is very stressful. Even if you have 35 satisfied clients and 5 not satisfied, a chef must understand and comprehend the reason of their dissatisfaction. A professional kitchen resembles a football team, where the chef is the coach...



Bonoutas Panos
Hotel Management Graduate
2003
MA in Hospitality Management,
BA of Hons Swiss Education
Group (HIM)

How did you decide to study in LE MONDE Institute of Hotel & Tourism Studies?

Through my brother, who was already studying the Chef-Professional Food Production Course at LE MONDE, and gave me the opportunity to familiarize with the tourist industry. I was impressed by his profession and this made me want to get involved with the hospitality industry. I chose LE MONDE because I wanted to study hospitality at the highest level of professionalism. My brother is now working as a Chef in Los Angeles and I am preparing for my new professional challenge abroad.

What made you choose this course and how did you think it helped you in your professional evolution?

LE MONDE has provided me with a solid basis in order to stay on par with the competition. I've learned the importance of teamwork and the qualifications needed to become a successful hospitality manager.

What is your professional experience so far?

During my studies in LE MONDE I have fulfilled my internships at restaurants in Cyprus and Holland where I worked as an F & B manager. Great prospects emerged through people I met with during my studies in Switzerland.

Which is your most important professional accomplishment so far?

My studies, the knowledge I gained and the contacts I made with important people of the tourist industry. The best is yet to come ... During my working experience, I collaborated with important people who were executives and managers in luxury and resort hotels, such as Ritz Carlton, Rosewood, Four Seasons, Royal Savoi, Jumeira, Compass. I am also a member of the International HCIMA (Hotel & Catering International Management Association).



Dimitris Exarchopoulos
Chef Graduate 2008
Owner of Caramelo Pastry Shop
in Mykonos

Dimitris Exarchopoulos studied Pastry Chef at LE MONDE and then he continued his post graduate studies abroad. When he came back to Mykonos, he worked at the family business. But he soon wanted more, so he started his own pastry shop.

Why did you choose to become a Pastry Chef?

The profession chose me! My father made me get involved with pastry making, and I considered it a challenge!

Why did you choose LE MONDE for your studies?

I have heard many good things from people who had already graduated. In addition, I already knew that I was the best Institute strictly specialized in the tourism industry.

Did you continue your studies abroad?

Yes, I went to Switzerland, at DCT, where I follow the course in European Pastry and Chocolate.

What is your working experience so far?

I started working at our family business in Mykonos. Soon enough, I started my own pastry shop in Mykonos, Caramelo and it has now completed its 4th year of operation.

What are the pros and cons of being a pastry chef?

What I love most about this profession is that there are no boundaries. You create without limits to your imagination. Among the cons, I would say the, sometimes, demanding hours you have to dedicate.

What characteristics should someone have to become a pastry chef?

Imagination, creativity, persistence, patience and of course, love for what he chose to do.

Is there anything else you would like to add?

A big thank you to the "family" of LE MONDE.



Professions in tourism

The largest occupational field in Greece



Although Greece was in the middle of a financial crisis, tourism increased by **10,79%***

Tourism accounts for **16.4** of the gross domestic product in Greece*

9.670 hotels with **771.271** rooms in Greece

688.000 is the number of people employed in tourism and the food industry (20.9% of the total employees)*

24.000.000 tourist are expected to visit Greece in 2018

*source: association of Greek tourism organization

**source: WTTC (world travel and tourism council)

Curriculum

BASIC PROGRAMS:

■ (Duration is 2 years and 1 semester of internship)

These programs are part of the LE MONDE Private vocational training system. One obtains a certified degree of vocational training after giving exams:

- Hotel management
- Tourism Management
- Chef
- Pastry Chef

LE MONDE Institute



PROFESSIONAL TRAINING PROGRAMS

■ (For young people looking for an intensive and flexible study programs)

These programs are held at the lifelong learning centre

- **Chef**
(Professional cooking duration: 14 months)
- **Pastry Chef**
(Professional pastry and bakery duration 14 months)
- **Sommelier**
(duration 6 months)
- **Bartender**
(duration 6 weeks)
- **Barista & coffee expert**
(duration 6 weeks)
- **Bar & restaurant management**
(duration 6 months)
- **Restaurant operation and f&b management**
(duration 8 weeks)

Professional studies by LE MONDE
Lifelong Learning Centre level 2

POST-GRADUATE PROGRAMS

■ (for professional or graduates)

These programs are held at the lifelong learning centre

- **Euro chef**
(advanced gastronomy duration 6 months)
- **Euro pastry chef**
(advanced pastry- bakery duration 6 months)
- **Advanced professional programme in culinary arts**
(Athens- Paris) duration 7weeks

SEMINARS

■ (open to all)

These programs are held at the lifelong learning centre

- Hotel and Tourism Professionals' lectures
- Food professionals
- Food friends
- Wine friends
- Intensive chef course (duration 6 weeks)
- Levels: basic, gourmet, Italian cuisine
- Intensive pastry chef course (duration 6 weeks)
- (Intensive chef & pastry courses for beginners)

CONTINUING EDUCATION

- Switzerland
- UK
- France



LE MONDE INSTITUTE: THE EXPERTS IN TOURISM EDUCATION

LE MONDE Institute provides expertise in tourism & hospitality by offering students, quality learning programs, by experienced professionals, in order our graduates to achieve valued recognition in the Tourism Industry globally.

LE MONDE offers certified programs:

- Ministry of education- general secretariat of lifelong learning centre
- National organization for the certification of qualifications and vocational guidance
- WTO World tourism organization- Themis foundation
- British universities
- Swiss and French schools

Students who complete the undergraduate programs will acquire:

- A chance to postpone their military service
- Student pass for entrances to educational exhibitions

Graduates will acquire:

- A graduate degree certified by U.N.W.T.O -Themis foundation
- National diploma from the ministry of education after examinations
- Credits for the supreme council for civil personnel selection (ASEP)
- Opportunities to be accepted by British universities as well as French and Swiss schools
- Membership at the LE MONDE Alumni which offers privileges to graduates
- Access to the job market in Greece and abroad

P R E S T I G I O U S T O U R I S M E D U C A T I O N

BASIC STUDY PROGRAMS

- Highly esteemed educational programs
- Hotel management
- Tourism management
- Professional Food Production-Chef
- Professional Confectionary Production-Pastry Chef
- Internship
- Placement Office



Degrees



1. highly esteemed by the tourism industry
2. recognized by the ministry of education and religion and the EU
3. certified by the UNWTO Themis foundation
4. recognized by the supreme council for civil personnel selection
5. recognized by all the most important tourism organizations

■ Hotel Management

Duration

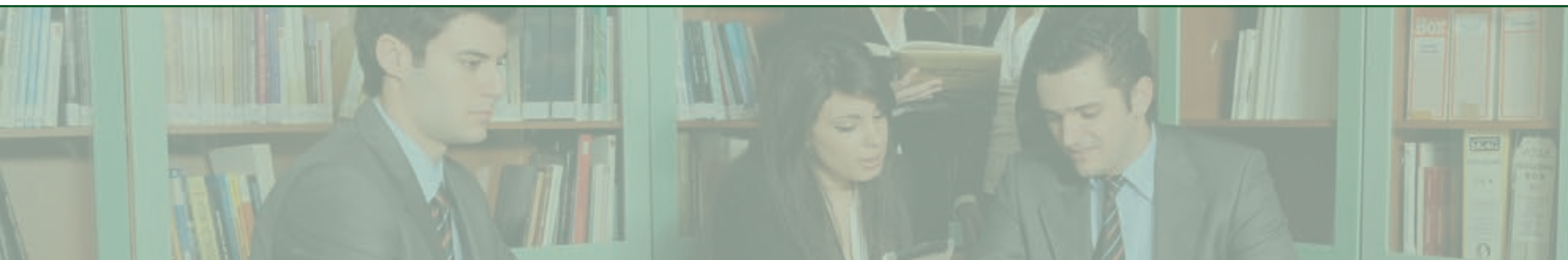
2 years of study (4 semesters of studies and 1 semester internship) courses begin every October and February



Teaching modules

- Hotel management
- Human resource management
- Intro to tourism
- Hospitality marketing
- F&B Management
- Public relations
- Bar Oenology
- E tourism
- Computer applications
- Principle of economics
- Economics of hotel businesses
- Organization and management of hotels
- Event planning
- F&B operations
- Hospitality marketing
- Main courante
- Tour operation
- Economics of hotels
- Foreign languages (English- German)
- Customer service
- Tourism geography
- Tourism politics
- Tourism psychology
- Tourism law
- Food knowledge menu planning
- Hygiene
- Principles of hospitality legislation
- Dissertation

Modules are based on high quality bibliography, issued by "LES LIVRES DU TOURISME" publications, of LE MONDE Institute. Books are an integral part of an organized and methodical training, fully aligned with the international professional standards and the labour market's demands and comprise the student's curriculum. The provision of quality educational programs and the emergence of the students' talent provide graduates with the supplies for a great career.



Course Description

The «Hotel Management» curriculum provides students with all the necessary knowledge in order to deal with the dynamic fields of Hotel Management and Catering.

The combination of the excellent theoretical and practical training in fully equipped and modern facilities gives our students the possibility to get in touch with the real demands of this specific specialization and fully prepares them to cope with an environment as competitive as the Hotel Management.

The enrichment of the program with a series of specialized seminars and educational visits to standard professional establishments gives the students the possibility to familiarize themselves with future working conditions and obtain a wide range of knowledge in the areas of their expertise.

From the first year of studies the program guarantees the exclusive direct internship in leading companies of the tourism industry, so that students can enhance their cv with the necessary experience.

The Placement Office is responsible for the graduates' placement in the tourism industry.



- Lessons are taught by the best professors and executives of the hospitality industry
- State of the art classrooms equivalent to those of a hotel unit



Potential candidates

Potential candidates should be polite with good communication skills and have an interest in quality service and socializing.

They will have the opportunity to immediately enter the job market and build a career on a national and international level.

Working in pleasant environments like that of the hospitality industry offers unique experiences.

Hotel Manager

The role of a hotel manager is to organize and manage hotel units in an integral and effective manner. This results from the fact that the tourism industry is an extremely competitive field.



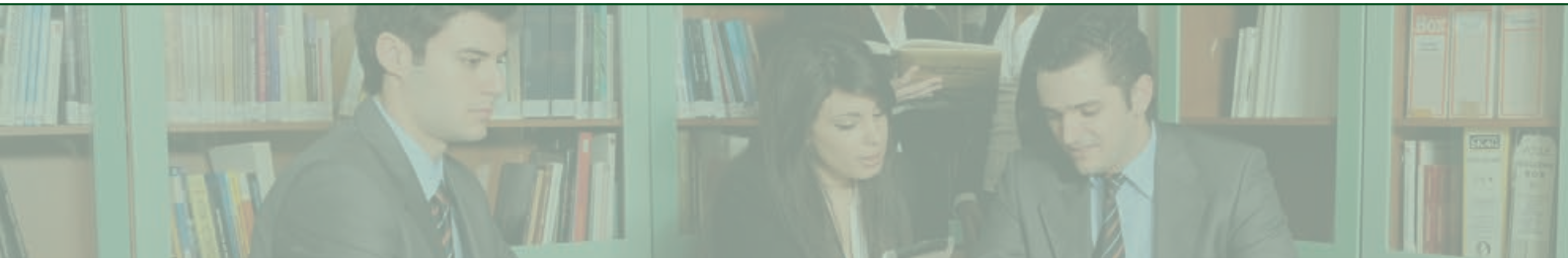
Professional advantages:

- Pleasant working environment
- Opportunities of working in various sectors of a hotel
- Satisfactory salary with bonuses
- Fast career path
- A profession involving working with the public
- Professional prestige
- Social recognition
- Opportunities for an international career



Job Description

- Is involved in hotel reservations in collaboration with agencies
- Works as a receptionist, welcoming and greeting and customer service
- Is involved in administration with more focus on the financial aspect, marketing, human resources and sales
- Works in the catering department supervising food supplies and making sure that the restaurant and bars function effectively
- Organizes seminars and conferences
- Has the opportunity to work up the chain and become hotel manager
- Organizes and manages all departments of a hotel
- Organizes the budget and plans the finances
- Is involved in marketing and advertising
- Is in charge of hiring and supervising hotel staff
- Is aware of customer complaints and resolves them
- Is responsible for maintenance and repairs



Greek hotel units are in need of qualified executives in order to improve their services and compete on an international level.

Carrer Opportunities

- Hotels
- Cruise ships
- Casino
- Conferences
- Restaurants
- Catering companies
- Theme parks
- e-tourism units
- Tourism businesses
- Creation of your own business



■ Tourism Management

Duration

2 years of study (4 semesters of studies and 1 semester internship). Courses begin in October.



Teaching Modules

Lessons cover the whole aspect of how an agency operates

- | | | |
|---|---|---|
| ■ Introduction to Air service operations | ■ Principles of logistics | ■ Principles of Tourism legislation |
| ■ Customer service, tourism services and alternative forms of tourism | ■ Communication techniques | ■ Office operations systems |
| ■ Managing incoming tourism | ■ Tourist agency management | ■ Principles of commercial law |
| ■ Airfares | ■ Environmental politics in tourism | ■ Computer Reservation Systems(Galileo) |
| ■ Principles of tourism and European politics | ■ Cargo | ■ Tourism and airline marketing |
| ■ International relations | ■ History of Greek civilization | ■ Tourism geography and travel guides |
| | ■ Foreign languages (English, French, German) | ■ Dissertation |

Modules are based on high quality bibliography, issued by "LES LIVRES DU TOURISME" publications, of LE MONDE Institute.

Books are an integral part of an organized and methodical training, fully aligned with the international professional standards and the labour market's demands and comprise the student's curriculum.

The provision of quality educational programs and the emergence of the students' talent provide graduates with the supplies for a great career.



Course Description

The "Tourism Management – Travel Agent" curriculum provides students with the necessary knowledge in order to deal with the organization, operation and management of a travel or tourist agency.

The curriculum deals with tourism issues by providing essential knowledge concerning group transportation for entertainment, job, conferences etc. It also familiarizes students with the procedures needed for issuing plane or ferry tickets, hotel reservations, car and yacht rentals, organization of events and conferences. Moreover, it teaches students how to formulate complex packages and trains them in tourism and air travel marketing.

The enrichment of the program with a series of specialized seminars and educational visits to hotels, tourist agencies, cruise ships and airports, gives students the possibility to familiarize themselves with several tourist destinations and understand the demands of quality customer service.

At the end of their first year of studies and during the summer period, students have the opportunity to do their internship in tourist and travel agencies, so as to enhance their cv and familiarize themselves with the areas of their expertise.



Potential candidates

Those interested in studying tourism management should be organized, with good communication skills and have good language skills.

Candidates should be polite, punctual and love to travel

Travel Agent

A travel agent is an individual who is involved in the organization, function and management of tourism agencies and offices as well as tourism and airline organizations.



Professional advantages

- Especially interesting field
- Pleasant working environment
- Traveling
- Opportunity of creating one's own business
- Use of new technology
- Steady working hours
- Satisfying financial rewards



Job Description

- Assists travelers to choose the ideal destination amongst thousands
- Issues air and ferry tickets
- Organizes group transportation
- Creates travel packages and conferences
- Promotes tourism services such as: rental cars, yauchts etc...
- Negotiates room prices with hotel units
- Plans out new travel destinations



Tourist offices and agencies today have entered a new era, with complex functions that demand specialized knowledge of new technologies.

Career Opportunities

- Tourist offices and agencies
- Airlines and ferry companies
- Companies that organize conferences and other events
- Hotel units
- Airports
- Car and yacht rentals
- Cruise ships
- Transportation companies
- Creation of your own business
- E tourism



■ Professional Food Production-Chef

Duration

2 years of study (4 semesters of studies and 1 semester internship) Courses begin in October and February



Indicative modules

- The art of cooking
- International cuisine
- Greek traditional cuisine
- Anatomy- chopping
- Food styling and decoration
- principles of confectionary
- F&B Management
- Dietetics
- Human resources
- English terminology
- French terminology
- Menu planning
- Oenology
- Cost control
- Supply control
- Facilities- equipment

Modules are based on high quality bibliography, issued by "LES LIVRES DU TOURISME" publications, of LE MONDE Institute. Books are an integral part of an organized and methodical training, fully aligned with the international professional standards and the labour market's demands and comprise the student's curriculum. The provision of quality educational programs and the emergence of the students' talent provide graduates with the supplies for a great career.



Course Description

The « Professional Food Production– Chef » curriculum intends to create new chefs, that will combine productive and organizational abilities in order to be used in each and every category and type of the food enterprise (Hotels, Restaurants, Catering, Cruise-Ships).

The combination of laboratory and theoretical training refers to the excellent organization of the dish preparation, the coordination of the kitchen staff, the preparation of the menus, the organization of the supplies, the quality control and the proper conservation of raw materials, the supervision of hygiene and safety within the kitchen area.

Young chefs are taught the Greek culinary tradition as well as the international cuisine in depth by blending theory with practice, so as to acquire the knowledge, perspective and skills they need to succeed in the hospitality industry.

They periodically attend seminars by experts and top chefs from Greece and abroad, and organize educational visits to restaurants, hotels and catering establishments.

The program provides internship in five and four star hotels and in distinguished restaurants, so that students become familiar with working conditions and enhance their curriculum with the necessary experience. LE MONDE Institute 's placement office finds the best possible placement for all students who meet the prerequisites.



- Teaching by notorious professors, chefs
- Ultra-modern premises



Potential candidates

Those interested in becoming Chefs should be creative and imaginative. They should enjoy good food, various flavors and spending time in the kitchen.

They should have team spirit and know how to operate in a team. Candidates need not have previous knowledge or experience.

Finally, they should pay close attention to hygiene and sanitation.

Chef

A chef is a person who can transform a human need, such as food, into an artistic creation and a gastronomical delight.



Professional advantages

- Immediate employment in the work field
- Unlimited career opportunities
- Satisfying financial rewards and social recognition
- Continuous demand in the work market
- Intense creativity
- Opportunity of creating your own business (restaurant- catering)



Job Description

- Turns dishes into a high gastronomical and aesthetic value
- Organizes the production of foods
- Coordinates the kitchen staff
- Plans the menu according to the principles of nutrition
- Is in charge of quality control, supplies and storage
- Organizes the kitchen and its equipment
- Supervises the food hygiene and staff safety
- Works closely with the maitre
- Coordinates the preparation of desserts
- Prepares dishes inspired by Greek and international gastronomy



Recent studies have shown that Chefs are not only currently in great demand but their demand will increase in the next 10 years.

Career Opportunities

- Hotel units
- Restaurants
- Catering businesses
- Cruise ships
- Casinos
- Hospitals
- Nursery schools, schools
- Food & beverage industries
- Creation of your own business



■ Professional Confectionary Production - Pastry Chef

Duration

2 years of study (4 semesters of studies and 1 semester internship). Courses begin in October and February.



Indicative modules

- | | | |
|-------------------------|--|-------------------|
| ■ The art of pastry | ■ Principles of legislation- bakery | ■ Cost control |
| ■ Pastry | ■ Catering- HACCP | ■ Raw materials |
| ■ Decorative pastry art | ■ Dietetics- Nutrition | ■ Safety- hygiene |
| ■ Culinary elements | ■ Professional bakery and pastry equipment | |
| ■ Food chemistry | ■ French terminology | |
| ■ English terminology | | |

Modules are based on high quality bibliography, issued by "LES LIVRES DU TOURISME" publications, of LE MONDE Institute. Books are an integral part of an organized and methodical training, fully aligned with the international professional standards and the labour market's demands and comprise the student's curriculum. The provision of quality educational programs and the emergence of the students' talent provide graduates with the supplies for a great career.



Course Description

The «Pastry Chef – Professional Confection Production» curriculum intends to create pastry chefs, that will gain the experience and skills so as to be able to manage their own businesses, update the family business or work in renowned pastry shops and restaurants.

The combination of laboratory and theoretical training creates professionals able to prepare all kinds of sweets and desserts, correctly using recipes of traditional or modern confectionery, containing fresh ingredients and authentic raw materials such as sugar, eggs, milk, chocolate, flour, etc.

Training systematically cultivates the tasteful and aesthetic criteria of students while giving them the opportunity to control and familiarize themselves with the quality of raw materials, use all kinds of machinery with precision, establish sanitary and safety conditions and extend the range of produced sweets and pastries. They also acquire basic knowledge on food, food chemistry, principles of nutrition and dietetics while, at the same time, learning the techniques needed for promoting products, things that will help them in the acquisition of a personal bakery of pastry business.

Educational visits and seminars by specialized pastry chefs help in the continuous expanding of the students' creativity horizons. Paid internship after the completion of the first year of studies, familiarize students with working conditions and bring them closer to valuable professional opportunities.

Immediate employment comes by the end of the studies in establishments and businesses that trust and rely on the high level of graduates of LE MONDE Institute of Hotel & Tourism Studies.



- Distinguished pastry chefs with extensive experience
- Ultra-modern premises



Potential candidates

Those interested in following the course should have a good imagination and creativeness, be accurate, have a sense of aesthetics and enjoy desserts. They should also be interested in discovering new tastes and flavors and experimenting on the decoration and presentation of their creations.

Pastry Chef

A pastry chef relies on raw materials such as sugar, eggs, chocolate, flour and milk in order to create delicious masterpieces.



Professional advantages

- An increase in the demand of pastry chefs
- Especially refined art
- Satisfactory financial rewards and social recognition
- Daily satisfaction of creativeness
- Immediate employment in the work market
- Immediate opportunity of opening your own business in the field.



Job Description

- Creation of desserts, biscuits, pastries, ice creams
- It combines inspiration with knowledge
- Applies the principles of dietetics and healthy eating
- Organizes the production team competently
- Cost the products
- Experiments in order to broaden the selection of products
- Controls supplies and checks the products
- Responsible for the promotion of raw materials and products
- Looks into improving the products



Market liberalization and the entry of large stores in the pastry and bakery field create a huge demand for professionals that will renew and modernize every small and medium sized pastry and bakery shop.

Career Opportunities

- Bakery and pastry labs
- Hotel units
- Restaurants
- Pastry shops-bakeries
- Companies of raw materials
- Companies of manufactured pastry products
- Caterings
- Cruise ships
- Institutions
- Food & Beverage Industries
- Creation of a personal pastry, bakery or catering business



■ Internship*

Placement Office

The Placement Office of LE MONDE Institute of Hotel & Tourism Studies systematically deals with the direct placement of its students and graduates in the tourism industry.

The internship is particularly important for the students' effective training and for the graduates' professional networking. It is basically the 'antechamber' of their professional integration in the tourist area.

The Placement Office of LE MONDE, with responsibility and very good networking with top professionals of the culinary field, organizes and coordinates paid internship for all students. The right for placement is given to each student upon completion of one year of studies. The annual percentage of students accomplishing their internship is up to 95%.

- Within the framework of the internship, the student:
- Becomes part of the working environment
- Implements daily what he is taught
- Enriches his knowledge in practical basis
- Acquires experience so as to reinforce his cv
- Gains recommendation letters
- Creates the first professional acquaintances with people that play an important role in the Hospitality Management and the Tourism field.

Some Hotels, Restaurants, Caterings, Pastry Shops and Tourism Agencies, where our students have fulfilled their internship:

HOTELS		RESTAURANTS	PASTRY SHOPS
■ Airotel Group	■ Forum Hotel Nicosia by Intercontinental	■ Ostria Beach	■ Anemoni
■ Aldemar Hotels and Spa	■ Fresh	■ Palazzo Porto Platania Park	■ Varsos
■ Amalia Hotels	■ Grand Resort Lagonissi	■ Pentelikon Hotel	■ Despina Rulias Sweet
■ Amathus Hotels	■ Grande Bretagne	■ Perle Resorts Hotels & Spa	■ Fresh
■ Astir Palace Resort	■ Grecian Park	■ Plaza Resort	■ La Cigale
■ Athenaemum Intercontinental	■ Hinitsa Bay AKS	■ Poros Image Best Western Hotel	■ Papagalino
■ Athens Hilton	■ Holiday Sun	■ Porto Carras Grand Resort	
■ Athens Ledra Marriott	■ Horizon Beach Resort	■ Porto Elounda De Luxe Resort	CATERING
■ Athens Life Galery	■ Hydra Beach	■ Porto Heli AKS	■ Varsos Catering
■ Atlantica Hotels	■ Hydramiss Palace	■ Poseidon Hotel	■ Dionysos Catering
■ Belvedere Resort Hotels	■ Iberostar Hotels and Resorts	■ Poseidon Resort	■ Eurest InFlying Catering
■ Blue Palace Resort & Spa	■ Kastelli Resort	■ Regency Casino Mont Parness	■ Intercatering
■ Blue lagoon Resort	■ Katikies Hotels	■ Rhodos Park Suites & Spa	■ Kassandra Catering
■ Capsis Hotels	■ Kivotos Club	■ Rhodos Princess Hotel	■ La Fourchette
■ Caravia Beach	■ Kouros Hotel & Suites	■ Robinson Club Hotels	■ Pentelikon Catering
■ Cavo Spada Luxury Resort & Spa	■ Le Meridien Limassol Spa & Resort	■ Sani Resort	■ Platis
■ Cavo Tagoo	■ Louis Hotels	■ Santa Marina	■ Soiree
■ Chandris Hotels	■ Magic Life Club Hotels	■ Semiramis	
■ Club Hotel Casino	■ Mare Nostrum Hotel Club Thalasso	■ Sofitel Athens	
■ Club Mediterranee Athenian Golden Coast	■ Melia Athens	■ St Nicolas bay Resort	
■ Creta Star	■ Minoa Palace	■ St. George Lycabettus	
■ Crownne Plaza	■ Minos Palace Hotel & Suites	■ Sunwing Resort	
■ Divani Collection	■ Mykonos Theoxenia	■ The Margi boutique hotel	
■ Dolfin Bay	■ Nafplia Palace Hotel & Villas	■ Theoxenia Palace	
■ Electra Hotels	■ Neptune Hotels	■ Titania Hotel	
■ Elounda Bay	■ Novotel Athens	■ Twenty One	
■ Elounda Beach	■ Olympia Golden Beach Resort & Spa	■ Venta Club Apollon Beach	
■ Elounda Mare		■ Villa Marandi	
■ Elounda Peninsula			
		TOURISM AGENCIES	
		■ Amfitrion Holidays	
		■ Cel Tour	
		■ Europlan Travel	
		■ Joy Tour Travel	
		■ Meridian Travel	
		■ Norstar Enterprises	
		■ Poseidon Travel	
		■ Tui Travel	

900 enterprises in Greece, Cyprus and abroad

* More than 900 enterprises trust LE MONDE for their staff recruitment.



Elpida Katsikogianni (chef) at the Poseidon Hotel in Palaio Faliro



Irene Komehili (Hotel Management) at the Athens Ledra Hotel



Evangelis Vaggela (pastry) at La Sigale in Nea Erythraia



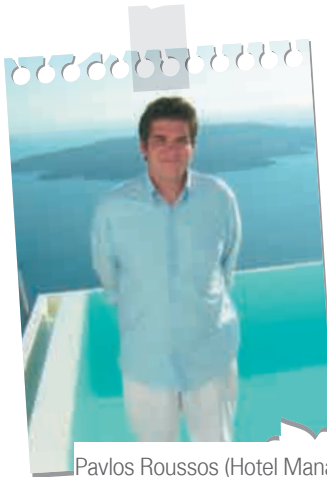
Spiros Danalatos, Giorgos Moliviatis and Evangelos Novas (Chef) at the Rhodes Princess Hotel in Rhode



Alexis Vogiatzakis and Athanasios Konstantopoulos (Chefs) at Hotel «21» in Kefalari



Nikolaos Armenis (Chef), Maria Giannopoulou (Hotel Management), Aikaterini Zotou (Hotel Management) and George Korisianos (Hotel Management) at the Louis Royal Palace in Zakynthos



Pavlos Roussos (Hotel Management) at the Cosmopolitan Suites in Santorini



Theodoros Theodoropoulos and Maria Xirodima (Chef) at the Plaza Resort Hotel in Anavisso

Konstantinos Kladas, Georgios Kontogiorgos and Daniela Tzeka (Chef) at the Neptune Palace Hotel in Kos



Athanasia Zeggini (Chef) at the Gelina Village Resort & Spa in Corfu



Aris Maniatopoulos (Chef) at the Zante Park Hotel in Zakynthos



Aris Stoukidis (Chef) at the Aldemar Knossos Royal Mare in Crete

■ Placement Office

The Placement Office of LE MONDE Institute systematically deals with the direct placement of its students and graduates in the tourism industry. Any graduates who wish to find a job or want to hire staff for their business can contact the placement offices.

Our graduates can be found working in all large hotel chains in Greece, tourist offices, airlines and ferry lines, renowned restaurants with Michelin stars, catering and various other businesses.

Not few are those who have created their own businesses or have taken over the family business.

The recognition of the name “LE MONDE” makes it easier for its graduates to get absorbed into the work field. The placement office continuously offers its assistance.



Sougias Kostas

Chef graduate 2008
Currently working at Le Lyrique
Restaurant in Switzerland



Manenti Eftihia

Hotel Management graduate
2008. Marketing & Public
Relations Coordinator
Aldemar Hotels & Spa



Poris Vasileios

Chef graduate 2002.
DCT graduate, currently
working as a Chef at the
Dionysos Restaurant Athens



Kalfopoulou Roi

Hotel Management graduate
2009
Owner of the Rocabella Art
Hotel & Spa in Mykonos



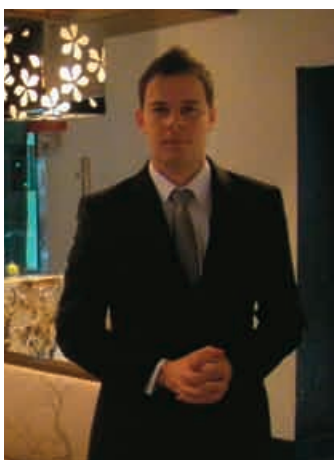
Vasilopoulos George

Chef graduate 2009
Works at the Gstaad Palace 5*
in Switzerland



Zarikou Despina

Graduate 2002
Pastry Chef Professor at LE
MONDE Institute



Papakostas Vasilis

Hotel Management LE MONDE
graduate 2000
Hotel Institute Montreux
graduate
He has worked in restaurants
and hotels such as Kivotos
Club, Hotel Mykonos, Rodos
Maris, Hilton, Nobu London
Metropolitan Hotel, Matsuhisa
Athens in Asteras Hotel in
Vouliagmeni



Petretzikis Akis

Chef graduate 2009
Master Chef
He has worked in restaurants
and hotels such as, The
Goring, one of the best hotels
of the world, as a Head Chef
at the Avenue Restaurant-
Metropolitan Hotel



Trakadas Odysseas

Chef graduate 2008
He is working at the Espandor
restaurant of the Ritz Hotel in
Paris



The LE MONDE lifelong learning center level 2 is fully qualified in tourism, hospitality and gastronomical studies. Its educational structure has been certified by EOPPEP and the courses cover the whole range of the tourism industry. At the same time it offers a huge range of seminars that are addressed to both professional and amateurs. The courses are adapted to the needs of the work field and are recognized by British universities and Swiss hospitality colleges.

ADVANTAGES

- Immediate professional placement
- High remuneration and social recognition
- Getting informed on new trends in gastronomy
- Meeting top professionals of the industry
- International career
- Member of the LE MONDE Alumni

P R E S T I G I O U S T O U R I S M E D U C A T I O N P R O F E S S I O N A L S T U D I E S

COURSES:

- Chef
- Pastry Chef
- Sommelier
- Bartender
- Barista & Coffee Expert
- Bar & Restaurant Manager
- Restaurant operation F & B Management



Chef

Professional Cooking

A chef is an individual who organizes and manages the kitchen. He is responsible for the production of dishes, planning a menu and safely managing foods.



Over the past few years, cooking has become a very popular trend, receiving more and more interest because of its popularity on television.

Becoming a Chef opens the path to many fields in the Tourism Industry. Restaurants, Hotels, Catering Companies, Cruise Ships, Yachts etc. A Chef is the person who organizes and manages the kitchen. He is responsible for the production of foods and dishes, the composition of the menus, the safe manipulation of foods and in general the whole kitchen operations. In addition, a Chef, manages the orders, estimates the costs and coordinates the kitchen staff. Please note that over the last few years, technology has improved the working

conditions in the kitchens and has broadened the creative potentials.

Our professional Cooking Course aims at offering young professionals all the appropriate knowledge and skills that are required in order for them to succeed in Greece and abroad. LE MONDE lifelong learning Centre course is fairly flexible. Lessons are mostly practical and are taught in our super modern labs. The course is addressed to people who wish for a change in their career or who just want to get involved in cooking on a regular basis.

Duration

Course lasts 14 months and starts every October. It is a flexible program that anyone can follow



Career Opportunities

- Hotels
- Restaurants
- Cruise ships
- Conference halls
- Catering companies
- Units of industrial food production
- Food service units
- Food processing units
- Research and development for better utilization of food
- Armed Forces
- Hospitals
- Nursing Homes
- Schools
- Camps
- Café – Restaurant, Snack – Bar, Bar – Restaurant
- Motor yachts, sailing yachts.

Please note that one will also have the qualifications to open a restaurant or catering company of their own.

Please note that courses taught by the lifelong learning centre do not give postponement for the military service.

Pastry Chef

Professional Pastry- Baker



A pastry chef is a person who is responsible for the pastry department. He produces sweets, desserts, pastries and dough. He is able to organize a pastry shop and experiment in pastry making.



The field of Pastry Bakery is one of the most popular ones in the food production. It has over 14.000 shops where professional bakers and pastry chefs are employed. The profession of a Pastry Chef and Baker entails the production of desserts and other products whose main ingredients are sugar, cocoa, flour and others. Our graduates will be able to work in pastry and bakery labs, food production industries, hotels, caterings, or even open their own pastry shop. In addition, our graduates will be in the position to produce all kinds of sweets and doughs as well as organize any pastry shop. One will be responsible for production,

supplies, hygiene and safety; experiment continuously with new recipes, create new products and improve the existing ones.

The Professional Pastry and Bakery Course at the Lifelong learning Centre of LE MONDE is flexible and adjusted to the needs and demands of today's market. The course lasts from October to May and consists of 16 hours a week of which most are practical and taught in our modern labs. In a short period of time, one will learn to become a professional and have a successful career in a creative profession.

Duration

Course lasts 14 months and starts every October. It is a flexible program that anyone can follow.



Career Opportunities

- Pastry and Bakery Labs
- Pastry Shops- Bakeries
- Hotels
- Restaurants
- Catering Companies
- Raw material Companies
- Confectionary Product Industries
- Various Institutions
- Cruise Ships

** Finally one will have all the appropriate qualifications to open a Pastry Shop – Bakery- Catering Company of their own.*

■ Sommelier

A sommelier is the person in a restaurant who is in charge of the planning and the management of the alcohol stock. He composes the wine list, is responsible for the wine storage and advises customers what wine would better accompany their dish and serves it. LE MONDE Institute in co-operation with distinguished Sommeliers, wine tasters and oenologists, offers the Sommelier Professional program.



This program aims at creating professional Sommeliers who will be able to work in good restaurants and hotels with a rich wine menu and who require a wine expert. Sommeliers are experienced professionals who manage the cellars and increase the sales of a restaurant by promoting the appropriate wine for each dish.

All lessons are taught in our labs and introduce the students to all varieties of wine whether Greek or foreign. In this way, the students, have the unique opportunity to taste and then analyze the wines. By the end of the course, the institute offers the students the opportunity of placements in restaurants and hotels.

Modules

- Basic principles of oenology and wine tasting
- Analysis of Greek and international domains
- Serving techniques
- Planning and managing wine cellars
- Wine list creation
- Combining food and wine
- Coffee- tea- water-beer- cigar
- Essences

Duration

Course lasts 6 months. Courses begin in November and lessons take place 3 times a week

Over the last few years, many of the winners that took part in the Pan-Hellenic sommelier competitions are LE MONDE graduates.

Modules

- principles of vinification
- viticulture
- Greek wineries- wine tasting
- principles of wine tasting
- wine serving techniques
- wine menu planning
- price list
- managing the wine cellar
- international wineries- wine tasting
- food & wine combination



Mrs. Maria Tzitzis, a chemist, oenologist, international wine critic awarded Chevallier de l'Ordre de merite Agricole at our labs with a student

- Ideal program for professionals or beginners
- Notable sommeliers



During the course of the program, there are seminars, presentations and lectures by guest partners and visitors.

Distinguished Greek wine producers frequently honour us by presenting their own wines during the courses.



■ Bartender

A bartender is the person who is behind the bar of every restaurant, hotel and bar in order to provide customers with the proper drink. He is aware of the correct doses and measurements needed for the combination of alcoholic and non-alcoholic drinks, makes cocktails and serves the customers.



Studies at LE MONDE are internationally recognized.

LE MONDE Institute, is running an educational program for bartenders who wish to work in any food and beverage business. The program takes place in our labs and offers the students everything they need to know in order to succeed in this very demanding but yet appealing profession.

- Being taught by professional bar tenders
- Practical lessons in a Bar lab
- Work placement
- Flexible hours
- Provision of books and notes
- Wine and other alcoholic drink tasting
- Educational visits

Indicative modules

- introduction to the theory of alcoholic and non-alcoholic beverages
- ways of mixing cocktails
- garnishments
- mixology
- classical and modern cocktails
- beers- service- tasting
- molecular cocktails
- Mediterranean bartending
- Homemade products
- cooking lab for the creation of gourmet dishes that accompany cocktails

Duration

The program lasts for 6 weeks and lessons are conducted 3 times a week.

For more information contact LE MONDE either by phone or visit our website www.lemonde.edu.gr.



■ Barista & Coffee Expert



The role of a Barista is to prepare coffee and other beverages. Espresso is a notoriously finicky beverage and good manual espresso making is considered a skilled task. Further, preparation of other beverages, particularly milk-based drinks such as cappuccinos and lattes, but also non-espresso coffee such as drip or press pot, requires additional work and skill for effective frothing, pouring and most often latte art. The barista is trained to operate the machine and to prepare the coffee; while more experienced baristas may have discretion to vary preparation or experiment. Beyond the preparation of espresso and other beverages and general customer service, skilled baristas acquire knowledge of the entire process of coffee to effectively prepare a desired cup of coffee, including maintenance and programming of the machine, grinding methods, roasting, and coffee plant cultivation.



Top notch education by the Leading Institute in Tourism & Hospitality

LE MONDE lifelong learning Center level 2 is running an educational program for those who work in, manage and operate the coffee sections of any business. The program takes place in our labs and offers the students everything they need to know in order to succeed in this very demanding but yet appealing profession.

- Laboratory program that offers knowledge and the managerial and organizational skills

- Teaching by professional Baristas and Coffee experts
- Lessons are conducted in our ultra-modern premises
- Work placement
- Flexible hours
- Notes
- Educational visits

Indicative modules

- A theoretical approach to coffee
- Coffee varieties and coffee tasting
- Factors that influence the quality of coffee
- Analysis, maintenance and adjustment of coffee equipment
- Basic principles of espresso and cappuccino making
- Espresso advanced program
- Latte art principles
- Latte art advanced program
- Techniques for filter coffee
- Making and tasting other beverages

Duration

The duration is 3 weeks and lessons take place 3 times a week.

For more information contact LE MONDE either by phone or visit our website www.lemonde.edu.gr.



■ Bar & Restaurant Management



The bar & restaurant manager is the person who is in charge of the management, organization and function of a restaurant or bar. He composes the food and wine menu, supervises the service, makes reservations and is generally responsible for the perfect running of the business.



LEMONDE Institute is bringing together an educational program for those who want to manage restaurants, bars and any other businesses in the food and beverage industry. The program takes place in our labs and offers the students everything they need to know in order to succeed in this very demanding but yet attractive profession.

- It is a program that provides the students with organizational knowledge, skills, operations and be able to manage every aspect of the food and beverage businesses.

It is taught by professionals, Maitres, oenologists, connoisseurs, F&B managers, and bartenders

- Practical lessons in our bar- restaurant labs.
- Guaranteed work placement
- Flexible teaching hours
- Provision of books and notes
- Wine tasting and other alcoholic beverage tasting
- Educational trips

Duration

The course lasts 20 weeks. Lessons are taught 3 times a week for 3 hours.

Each unit can be followed individually if wished and for which a certification of attendance is given.

For more information contact us or visit our website www.lemonde.edu.gr Indicative teaching modules



Indicative teaching modules

Bartending

- Intro to the theory of alcoholic and non-alcoholic beverages
- Mixing cocktails
- Garnishing
- Mixology
- Classical and modern cocktails
- Beers- service tasting
- Molecular cocktails
- Mediterranean bartending
- Home made products
- Cooking lab for the making of gourmet side dishes for cocktails
- Sommelier
- The history of vines
- Basic principles of vining
- Wine varieties
- White- red wine making
- Greek and international law
- Sommelier- serving wines
- Wine cellar management
- Combining food and wine
- Wine list planning
- Wine sales
- Greek wine tasting
- International wine tasting (France, Italy, Spain, Portugal, Germany etc)

■ Restaurant Operation and Food & Beverage Management

A restaurant manager is the person who is in charge of the management, organization and running of a restaurant. He composes the food and wine menu, supervises the service, makes reservations and in general is responsible for the business operations.



LE MONDE Institute is running an educational program for those who want to become restaurant or dining room managers. The program takes place in our labs and offers the students everything they need to know in order to succeed in this very demanding but yet appealing profession.

- Laboratory program which offers knowledge and skills for the organization, operation and management of any dining business

- Being taught by professional maitres and F&B managers.
- Lessons are exclusively taught in our restaurant lab
- Work placements
- Flexible hours
- Provision of books and notes
- Wine and alcoholic drink tasting
- Educational visits

Indicative Modules

- | | |
|--|------------------------|
| ■ Organization and operation of a restaurant | ■ Hygiene and safety |
| ■ Restaurant preparation (mise en place) | ■ HACCP |
| ■ Art de la table | ■ Personnel Management |
| ■ Practicing all serving types (British, French, Russian, Family, Viennese, etc) | ■ Sales |
| ■ Preparation of buffet | ■ Supplies and control |
| ■ Special service – VIP service | ■ Costing |
| ■ Menu composition | ■ F & B control |

Duration

The program lasts 8 weeks and lessons are taught 3 times a week.

For more information contact LE MONDE either by phone or visit our website www.lemonde.edu.gr.





ADVANTAGES OF POST-EDUCATIONAL COURSES

- Teaching next to top professionals of the industry
- High-level education in a short period of time
- Enhance CV
- Immediate employment in the work market
- Familiarize with all the latest trends in gastronomy
- Certified qualifications from the lifelong learning centre of LE MONDE
- Meeting top professionals of the industry
- Opportunity for an international career
- Membership at the alumni club

A STEP CLOSER TO SUCCESS

POST GRADUATE PROGRAMS (for professionals and graduates)

- Eurochef
- Europastery Chef
- Advanced Professional Programme in Culinary Arts Athens-Paris



■ Eurochef



Duration

Duration is 6 months. Courses begin in November and lessons take place twice a week.

The Eurochef course is addressed to newly qualified professional chefs who wish to broaden and reinforce their existing culinary arts by providing them with expertise knowledge in gastronomy. All lessons are taught in our newly constructed and up to date gastronomical facilities of LE MONDE Lifelong learning center.

Courses are conducted by top chefs of the industry keeping pace with the latest gastronomical trends. This advanced educational course succeeds in its aim by offering European level educational standards in Greece

- Audiovisual professional presentations
- Guest chefs- professors
- 40 different modules
- More than 200 modern recipes
- Flexible schedule

At a glance:

- New trends & techniques
- Food styling
- Sous vide
- Ethnic cuisine
- Up to date traditional recipes





Eurochefs action time...



■ Europastry Chef



Duration

Duration is 6 months. Courses begin in November and lessons take place twice a week.

Our Euro pastry chef course is addressed to newly qualified pastry chefs or chefs who wish to improve and broaden their existing knowledge and to professionals who wish to further develop and obtain a title that will open the road to a career in the private sector.

This course promises to provide you with expertise knowledge on the modern pastry trends as well as the art of bakery according to European standards.

Courses take place at LE MONDE's ultra-modern premises.

Top professional chefs will guide you through modern facilities, offering the highest possible knowledge in the modern and classical Art of Pastry, always taking into consideration the needs and demands of the existing market.

By the end of the course, you will be acquainted with a huge range of sweets, desserts and bakery products, through the use of various techniques.





Europastry chefs action time...



■ Advanced Professional Programme in Culinary Arts Athens - Paris



Duration

The course lasts 7 weeks and begins in May. Lessons take place both in Athens and in Paris.

The Advanced Professional Programme in Culinary Arts is addressed to those who wish to further reinforce their gastronomical education by attending a 100% hands on training programme.

The lifelong learning center of LE MONDE offers graduates and young professionals with adequate working experience, the opportunity to attend this unique culinary programme.

Work alongside top French and Greek Master Chefs and:

- Become acquainted with the latest techniques
- Enrich your gastronomical culture
- Improve your techniques
- Discover your own food styling
- Create your own personal gastronomical signature

Get ready to experience a unique gastronomical experience in Athens and Paris, for 7 weeks!





Creation time...





JOIN OUR SEMINARS! HERE'S WHY:

- High level of expertise
- Specialized subjects
- Distinguished and talented lecturers
- Friendly environment
- Top of the notch facilities
- Fully supported notes
- Flexible hours
- Certificate of attendance

STEP INTO A WORLD OF IDEAS

SEMINAR PROGRAMS (for professionals and beginners)

- Hotel & Tourism Professional lectures
- Food professionals
- Wine friends
- Food friends
- Intensive Chef Course for amateurs
- Intensive Pastry Chef Course for amateurs

Catch up our current programs on our site www.lemonde.edu.gr

The annual program is announced on October



■ Hotel & Tourism Professionals' Lectures

Competition requires the continuous enrichment of knowledge...

For more information contact either by phone or visit our website www.lemonde.edu.gr.



The lifelong learning center of LE MONDE annually organizes seminars and lectures as part of the extra curriculum activities of the Hotel & Tourism Management courses.

All lecturers, Greek and foreign, are notable individuals with many years of experience in the field. Every seminar lasts from 3 hours to 2 days and takes place in hotels or in our own conference room. The material covers a broad aspect of subjects concerning the tourism industry.

■ Lecturers are prominent professors of LE MONDE as well as notorious guest chefs.

Indicative modules	
■ Quality customer service	■ Crisis management & tourist financial activities
■ E-tourism and reservation systems	■ Maintenance of hotel businesses
■ Sale techniques	■ HACCP
■ E-tourism & tourism development	■ Marine tourism
	■ Tourism & climate changes

The seminars cover a range of subjects that are extremely interesting for the Hotel & Tourism management field. Some of the seminars can also be addressed to businessmen who are already working in the field. Through our seminars one can make new business connections and get a certification of attendance.

■ Food Professionals



Evolution in cooking and pastry never ceases...

For more information contact either by phone or visit our website www.lemonde.edu.gr.



A professional chef should never stop evolving... The lifelong learning center of LE MONDE organizes food professional seminars for students who wish to gain extra skills, graduates who wish to broaden their knowledge and professionals who want excel in their field.

- Guest Chefs from abroad
- Cooperation with French and Swiss Institutes

Indicative modules

- | | |
|----------------------------------|--|
| ■ Amuse bouche | ■ Thai cuisine |
| ■ Molecular Gastronomy | ■ Creative Mediterranean cuisine |
| ■ French Japanese fusion cuisine | ■ Mastering the Swiss chocolate techniques |
| ■ Mediterranean cuisine | ■ Professional dessert styling |
| ■ New trends on French cuisine | ■ Restaurant desserts |
| ■ Food styling | and many other.... |
| ■ Creative French cuisine | |

Seminars cover topics from greek and international modern techniques to exquisite styling methods.

■ Wine Friends



The proper combination of food and wine can become a delight

For more information contact either by phone or visit our website www.lemonde.edu.gr.



The lifelong learning center of LE MONDE offers wine lovers the opportunity to attend seminars of wine tasting, in a course of lessons with various modules that are annually renewed.

Seminars take place in the tailor made sommelier labs and offer amateurs and professionals knowledge on wine and the art of its tasting. The lecturers are dignified sommeliers, wine tasters and oenologists with great experience and knowledge.

- Courses take place at our ultra-modern premises and in well known bookstores.

Indicative modules

- Food & wine pairing
- Introduction to the Greek vines
- Intro to the French vines
- Intro to sparkling wines
- Intro to Alsatian vines
- The wines of the New World.

Explore unique food delights and accompany them with a variety of greek and international vinery!

■ Food Friends



Delicious recipes are revealed before you

For more information contact either by phone or visit our website www.lemonde.edu.gr.



The lifelong learning center of LE MONDE offers lovers of gastronomy the chance to attend seminars of amateur cooking and pastry.

It involves a number of seminars that aim to improve the daily gastronomical delights as well as special occasions. It is perfect for those who wish to learn more about gastronomy and for those who merely want to learn to cook.

■ Courses take place at our ultra-modern premises

Indicative modules

- | | |
|---|--------------------------------|
| ■ Introduction to the Italian Pasta Culture | ■ Seafood delights |
| ■ Fresh Pasta | ■ The art of bbq and grilling |
| ■ Greek POP products | ■ Pastry, sweet & savory |
| ■ Chinese cuisine | ■ Light desserts |
| ■ Healthy cooking | ■ High end chocolate creations |
| ■ Mexican & Spanish cuisine | ■ Sapori d'Italia |

Enjoy the art of turning a simple food into a delicious experience.

■ Intensive Chef Course (Basic, Advanced & Italian)



*Food lovers, join your forces!
Inspirational Chef Training!*

*For more information contact either by phone
or visit our website www.lemonde.edu.gr.*



Noteworthy chefs and pastry chefs of LE MONDE, are here to maximize your culinary potential and prepare you for a successful career as a chef....in your kitchen! The seminar lasts 6 weeks and aims to introduce participants to the basic cooking techniques.



- Courses take place at our ultra-modern premises



■ Intensive Pastry Chef Course (Basic & Advanced)



For more information contact either by phone or visit our website www.lemonde.edu.gr.

The Intensive Chef and Pastry Chef Courses are designed to teach amateur cooks the skills required to cook to a professional standard. At the end of the course participants can simply enjoy the life skills of an accomplished cook.



The programme is 100% hands-on designed to deliver as much practical cookery training as possible in a short period of time. The weekly sessions are well organized into various sections and cover a wide range of modules. Those who participate, follow the Chef's guidelines step by step in order to produce their own dish.

- Hands on training programme
- Training by notorious Chefs
- Flexible hours
- Certificate of attendance



A tailor-made program for those who can't resist to a sweet delight





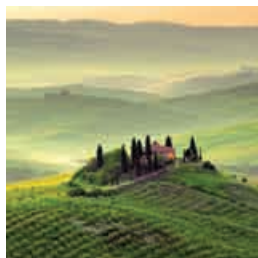
ELITE POST GRADUATE PROGRAMS, TOP QUALIFICATIONS

- cooperation with schools and colleges of high standards
- immediate entry to advanced semester
- degrees with European and international recognition
- highly esteemed educational programs
- unique internships and placement opportunities
- valued recognition in the Tourism Industry globally

A STEP CLOSER TO SUCCESS

POST GRADUATE COURSES IN:

- UK
- Switzerland
- France



■ Links with institutes worldwide



■ Our graduates with fellow classmates where they continue their studies abroad

LE MONDE Institute offers its graduates the opportunity to continue their studies at prestigious British universities as well as French and Swiss Institutes.

Therefore, graduates who fulfill the qualifications and the level of language required can easily be accepted into the final level of studies to gain the bachelor's degree advanced diploma. This gives them the opportunity to broaden their studies by continuing at distinguished schools abroad.

Hotel & Tourism Management graduates have the opportunity to acquire:



BA(HONS) Hospitality Business Management, BA (Hons) Hospitality and tourism Management, BA(Hons) Tourism Business Management With 3 extra semesters at a British university in the UK. One can also go on to do a Master's degree.



Swiss Advanced Diploma I Hotel and tourism Management (Swiss Higher Diploma) and USA BA Degree in Hospitality Management (American University Degree) with only 1 year of studies in Switzerland. Opportunity for a master's degree as well.



Higher Diploma in International Hotel Management (Swiss Higher Diploma) with only 1 semester of studies and the opportunity of a work placement in Switzerland.

Chef and pastry Chef graduates have the opportunity to acquire:



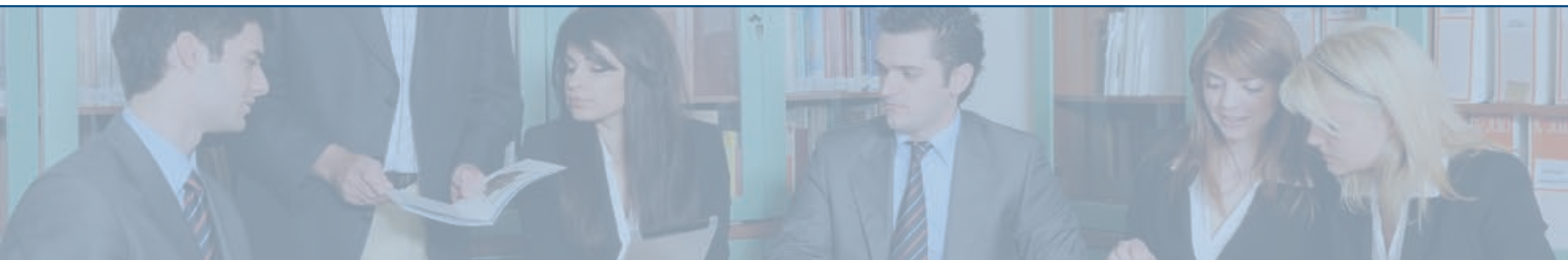
BA(Hons) Culinary Arts Management. British university degree in the art of cooking.



Advanced Professional Diploma in Culinary Arts. This includes 7 weeks of lessons in Greece and France focusing on the French cuisine and the opportunity for a work placement in France for those who speak the language.



Swiss Higher Diploma in Culinary Arts With only 1 extra semester of studies for specialization in gastronomy, confectionary and chocolate. Opportunities are also given for work placements in Switzerland.



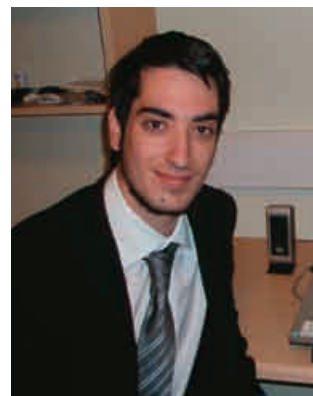
Apostolidou Sofia

Professional Food Production- Chef graduate -2003
European Pastry & Chocolate
BA (Hons) Hospitality Business Management



Rossis Markos

Professional Food Production- Chef graduate -2002
Diploma in European Culinary Arts
European Gourmet Cuisine
European Pastry & Chocolate



Arvanitis Michail

Hotel Management graduate- 2008
BA (Hons) Hospitality Business Management



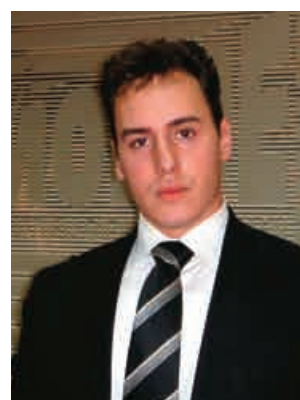
Papadias Ioannis

Professional Food Production- Chef graduate -2006
Diploma in European Culinary Arts
European Gourmet Cuisine
European Pastry & Chocolate



Psilopoulos Harry

Professional Confectionary Production-Pastry Chef –graduate 2000
Diploma in European Culinary Arts
European Gourmet Cuisine
European Pastry & Chocolate
BA (Hons) in Culinary Hotel Management
University College of Birmingham



Bonoutas Panos

Hotel Management graduate- 2003
MA in Hospitality Management
BA (Hons) Hospitality Business Management
(HIM) Higher National Diploma



LES LIVRES DU TOURISME PUBLICATIONS

Les livres du Tourisme Publications, cover subjects on tourism and gastronomy. Each and every book is a result of research, efforts and co-operation among many professionals. Its aim is to become the reference point for all those who are involved in tourism.

Modules are based on high quality bibliography, issued by “LES LIVRES DU TOURISME” publications, of LE MONDE Institute. Books are an integral part of an organized and methodical training, fully aligned with the international professional standards and the labour market’s demands and comprise the student’s curriculum.

PUBLICATIONS



BOOKS WRITTEN BY PROFESSIONALS, FOR THE PROFESSIONALS OF TOMORROW

MODULES

- Hotel Management
- Tourism
- Gastronomy
- Oenology – Sommelier
- Food Knowledge
- Pastry
- Famous Chefs
- Food & Beverage Management



■ PUBLICATIONS LES LIVRES DU TOURISME

Les Livres du Tourisme publications of LE MONDE Institute, has published more than 35 books focused on tourism, gastronomy and Hospitality. Books are an integral part of an organized and methodical training, fully aligned with the international professional standards and the labour market's demands and comprise the student's curriculum. Many books have been translated into English, German, French and Spanish and have been awarded at various book and publishing competitions such as the Gourmand awards.

Publications are widely accepted by the professionals of the tourist field due to the fact that they are up to date and reliable. It is important to mention the series of translated book "Famous Chefs of the world" that includes among others, Pierre Hermes and Michele Roux.

The books meet the international professional facts and needs of the hospitality industry. The main distribution of the books is carried out by Les Livres du Tourisme of LE MONDE Institute, whilst one can also find books at certain bookstores.



■ Presentation of Michel Roux's book "Eggs" at IANOS bookstore.



■ Renowned chef Michel Roux at LE MONDE Premises, signing his books to students.





*LE MONDE Institute
bases the training
of new professors in
contemporary and up
to date books.*

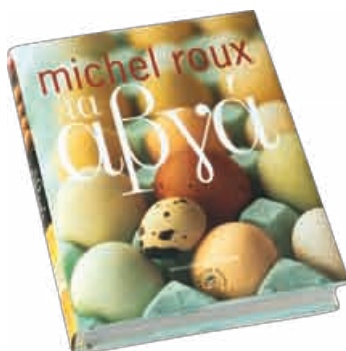


■ Chef story: the world of gastronomy & tourism



WORLD'S FAMOUS CHEFS

Books from notorious chefs and pastry chefs have been translated by Les Livres du Tourisme Publications.



■ Pierre Hermé, one of the world's famous Pastry Chef, presents for the first time all his collections in one fully illustrated book with 300 recipes.

