

# An Innovative Program for Student Success



Photo: Chamblanc Cluny Lycée

Students get “hands-on” experience in every aspect of catering.

Cluny Sisters in Chamblanc, France, where Blessed Anne Marie grew up and first began to gather the children, carry on her vision: all are children of God and all are welcome.

Our thanks to the Chamblanc Cluny Lycée for sharing this good news story.

**T**he new Anne-Marie Catering Program, recently opened in Chamblanc, offers a second chance to struggling students who were ready to just drop out of school.

When a student was asked in an interview, “What are you doing?” he replied, “I’m sending a photo of my grades to my grandmother. I have never had 80% on a test, this is the first time! I dream of going to work in Japan and I need a good training.”

The students in this program had given up on everything until someone put them in touch with “Atelier Anne Marie”. They came to register, and their dreams blossomed as their learning and skills increased. The beginnings are tough, because the students have to get used to getting up early to be on time to receive the program of the day from their chef-teacher. Under his direction, the students prepare meals for 120 students and adults at noon at the Chamblanc Cluny Lycée (high school).

Students learn respect for themselves, others and authority as they master use of all the machinery, and respond to the demands made of them. During a friendly lunch, they share what they have learned, what was good, and what they can improve upon. They take turns working in all the positions: preparing ingredients, preparing the dishes on the

menus, serving at table, cleaning and tidying up.

The chef-teacher gets to know the abilities of each of the students, and is able to challenge them and help them gain self confidence.

The afternoons are dedicated to textbook training. Sometimes the teachers have to start over from the ground up, because in their previous schools, the students didn’t understand and no one paid attention to them. Now in small groups, with teachers providing individual attention, students make great strides. This classroom instruction, combined with the hands-on training, enables them to earn a diploma in catering after two years of study.

“The fight against drop out is a major concern at the human, social and economic level. Indeed, the psychological damage of dropping out is significant in terms of self-esteem and quality of life. Failure to value talent is a waste for society. Young people without a diploma are often long-term unemployed, or underemployed. The cost of dropping out for a person throughout life was estimated by the BCG firm at 230,000 euros,” the director tells us.

Blessed Anne-Marie Javouhey wrote: “Young people, take charge of your lives.” Thanks to the new program dedicated to her in Chamblanc, her desire becomes reality for our students.