

SYB Baking Center to be inaugurated!

First things first, on behalf of the whole SYB team and in particular of the three students in France, I would like to express all our good wishes for you for the year of rabbit! Our three young '*Français*' have quickly adapted themselves to the local life and are now fully applying themselves to the training. At the same time, I'm glad to announce that the new **SYB Baking Center**, sponsored by **SweetPearl™**, will be inaugurated on **22nd March**. The **inauguration ceremony** will be attended by representatives of the French Consulate, of major companies in the bakery industry as well as journalists. Please see our forthcoming press release for detailed information.

--- Thomas Méron



SweetPearl™ is the star ingredient of **Roquette**, a French company who provides a wide range of ingredients aimed to improve health and nutritional aspects and has been established in China for more than 10 years.

Made from cereals and thus a natural, healthy alternative to sugar, **SweetPearl™** looks, tastes, cooks, weights and behaves just like sugar, but is only half calories, slowly releases energy, is suitable for diabetic people and does not cause tooth decay.

"Roquette is proud to have SweetPearl™ sponsoring SYB through helping setting-up a baking centre and providing the students with the opportunity to learn baking in a relevant environment. Our aim is to improve the way people eat, and we are happy to extend this aim to helping orphans to learn how to feed themselves for a lifetime!"

--- **Thierry Laurent**, CEO of Roquette China

Media Exposure

- 20th Jan, '[International charity heartbeat in the scent of bread](#)', article (in Chinese) on **XinhuaNet** (website of the official news agency of China);
- 25th Jan, '[Encore du pain sur la planche pour les Shanghai Young Bakers](#)', article (in French) on **la Lettre de Shanghai** (office newsletter of the French Consulate in Shanghai);
- 17th Feb, [documentary](#) (in English) made by **Xinhua TV** and diffused on the China View section of **CNC World TV** ([click to 8'55" for the beginning of the report on SYB](#));
- 20th Feb, '[Aurillac: l'art de mener les Chinois à la baguette](#)', article (in French) in **La Montagne**, a regional newspaper of central France

For photos of SYB, please check our [Flickr account](#) !

Special bakery session by Christian Hébert

The baking center has welcomed on the **16th of February** its first guest, **Christian Hébert**, bakery professor at the **François Rabelais Apprenticeship Training Center** (Centre de Formation d'Apprentis, CFA) in Vitry -sur-Seine in the Grand Paris region. He comes to Shanghai to give a two-week special training to SYB students.



Christian Hébert (right)



Students with artistic bread

Old friends' visits to Aurillac

Hélène Hovasse, head of food business department of Ubifrance China and mentor of the project, and **Thomas Kalkhoven**, SYB bakery teacher have recently visited respectively the three students studying in the **French Bakery School of Aurillac** (Ecole française de Boulangerie Aurillac, EFBA). Some former project volunteers will also give them a visit during the coming months.



Hélène Hovasse (first from the right) and Christian Vabret, founder and director of EFBA (third from the left)



From left to right: **ZHANG Zhenghai**, **WANG Li** (both in bakery class) and **XIAO Jinjin** (in pastry class)

Events Calendar

Coming events:

⇒ **22nd March: Inauguration ceremony** of the **baking centre** (detailed information will be sent in the forthcoming press release)

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

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