

When you live in a foreign country -far away from your hometown- everyday is an opportunity to learn from other people, and discover a culture very different than yours. It is obviously a challenge, but at the same time and more than anything a very rare chance to do something different in your life.

For me, everyone that is offered such an opportunity should be grateful for it, and ask himself one important question : what am I giving back ?

After spending several years abroad in the USA and Germany, in 2005 my wife and I have were invited to come to Shanghai, China : since day one, we loved the spontaneity of the people and the variety of cultures you can find in such a big country. We learned a lot from them !

In december 2007, knowing that our working contracts would one day come to an end, and maybe we would want to go home or discover another country, I looked for a way to pay China back for the great time I have had so far. This is when I first met the French Junior Chamber of Shanghai, and started working together with 10 other people on the

Shanghai Young Bakers project. Being french, and aware that this particular industry had a great need for staff, we thought the bakery training would bring something different and interesting for China and the recruited students.

Actually, none of us had any experience in a bakery, but we were all ready to sacrifice our leisures, work extra-time after our jobs, and even take away some of our family time for this project.

The road was long and difficult, because a lot of people and companies needed to be involved. Fortunately, everyone was speaking with their hearts, and this is how we managed to move so fast towards our goals.

I would like to take this opportunity to thank everyone that believed and took part in this adventure, including French Junior Chamber of Shanghai that had set the initial goal of this project before I took part in it. My wish for our students is to enjoy an experience of discovery as interesting as my 4 years living in China, and in the end, learn a valuable new trade to enrich their lives.

Emmanuel Beydon - Former Project Coordinator

A big Thank you to our gold sponsors



The Shanghai Young Bakers Team wishes to warmly thank their two gold sponsors: Carrefour Foundation and the French bakeries Paul. These two sponsors allowed us, thanks to their involvement to our project, to make come true what was originally just one idea shared between a group of French active young volunteers.

Our two sponsors not only, by their financial support, have helped us launch this program but also are giving us enough support for its development for the first year, that is to say the time for a total of 36 young Chinese orphans' students to be trained on French bakery techniques.

From the idea to the action, our partners, thanks to their follow up, have been showing all the interest and motivation, that they were sharing with the Shanghai French JCI, to be positive actors on the improvement of everyone's life in our Community.



It is more than just for a financial participation that SYB Team accepted these two partners. The bridge of understanding came out from sharing same values such as humanism, solidarity, self-accomplishment, promotion by efforts, and work.

« Give one orphan a bread, you feed him for one day. Teach him how to make bread, you make him a baker and feed him for a life time! »

Marc Porto
Treasurer – Legal & Finance

Interview of the month

Sophie Fourchy-Spiesser
Carrefour International Foundation

Promoting scholarship is one of the actions supported by the Carrefour International Foundation in Asia... Is it what makes the foundation wanting to get involved and support Shanghai Young Bakers Charity Project whose mission is to give access to superior education level under privileged Chinese young adults by offering them a training in French traditional bakery?

The Carrefour International Foundation is developing activities related to the Carrefour Group's business so that employees can involve in the development of projects. Young resource less students undergo practical internships in-store as part of their overall course, thus receiving both theoretical training at the same time as practical training and providing



them with potential access to employment. After six months, they graduate with a certificate and may enter the professional organization of their choice.

Beginning of 2009, The Foundation reinforced their support by becoming the main financial sponsor of this training program, what are your first impressions after the first month?

We select and support initiatives by organizations whose dynamism and professionalism guarantee the quality of the programme. From the outset, we realised how much the team from the Shanghai Young Bakers Charity Project contributes to young people through its supervision and mentorship.

What are the Fondation's expectations in terms of assistance to the Chinese Community through Shanghai Young Bakers?

The Carrefour International Foundation endeavours to provide an appropriate response to local needs. As soon as the Shanghai Young Bakers team approach us to present their project, we began to work in association with them and Carrefour China to set up this scheme.

Are you looking forward to meeting the first class of students while your next travelling in China?

I congratulate the entire project team for this initiative and next May, will express my deep gratitude to the volunteers

for their involvement. The first group of students to graduate will let us measure the actual impact of our action. This visit will also enable us to assess the continuation of the programme and its possible spread to other regions or countries in which the Carrefour Group operates.

The Foundation is currently supporting SYB to train 36 students, are you considering an extension to your support after these 36 students have all been trained?

Our mission consists of promoting the development and growth of "model" initiatives and encouraging autonomous, ongoing programmes by signing long-term contracts.

Is there anything you would like to say to our first class of students?

... The most important thing is that this programme should be open to all students, giving them a chance to achieve their dream of a future.

Students pre-arrival organization

The logistical coordination on this project may not have been one of the main goals of this project but, well organized, it provided our students with comfort and the sense of well being to start this project on the right foot!

When they arrived in Shanghai they found the Caoyang dormitory very comfortable, 3 fully equipped rooms (2 for boys and one for girls on separate floors) each containing 6 beds, lockers and working tables. Each room also had its own private bathroom.

We wanted to make sure nothing were missing in their welcome kits and so provided each student with bed kits (pillows, blankets and mattress), full bathroom sets, cleaning sets, student sets (note book, pens), transportation cards, and aprons sewn with our project logo (you may have seen them at the opening ceremony).



We also made sure to provide our young bakers with a canteen card so they could enjoy breakfast, lunch and dinner in our partner school's canteen.

Still in the works, our logistics team is working hard to plan weekend activities for the students. We want to be able to share this exciting time with them and we want them to know that we are partners in this adventure and all the adventures to come!

Marc Raffa - Logistic



Team Building day by Carrefour China

On February 6th, the day before the launch event, SYB students benefited from a training day offered by Carrefour China. First group event for the 16 SYB students. This day was divided between a team building in the morning and HACCP training in hygiene and food safety in the afternoon.

The students arrived at 8.30am in the training centre of the Wuning Carrefour in Shanghai and were warmly welcomed by Viviane Li who ensured the team building in the morning under the supervision of Celine Laffin and Aude Lesage. As soon as they got off the bus, they were all dazzled by the trompe-l'oeil displaying the most famous places of France, from the Louvre Museum, to the enlightening Lyon without missing the worldwide famous Eiffel Tower. This was the occasion for Mo, Greg and my-self to share with them some pieces of the French culture.

During the morning Viviane, assisted by Eric who became photographer for the day, organised some games for them to start better knowing each other and create a group spirit between the Shanghai Young Bakers students. Quite shy at

the beginning, the students quickly entered in the game and all started talking and laughing together. It began with the presentation of everyone; each student came and introduced themselves in front of the others first using mandarin and then their home town dialect.

Then they started to play one game after another led by the enthusiastic Selina. After lunch, Selina Zhang from the Hygiene and Food Safety department in Carrefour taught them the basic rules of HACCP to prepare their coming work in food industry.

We would like to warmly thank Carrefour China and all the staff involved in the preparation of this training. This first day of team building was a real success in bringing a real group spirit within the Shanghai Young Bakers students. This day will remain a nice memory for all of them.

Céline Le Cottonnec - Project Coordinator

Hands in the flour

Our motto is Go SYB, Go!!! My presence during this second day of training lesson allowed me to attest it. Bye-bye Shanghai Young Bakers as a project, we are now in Shanghai Young Bakers action. It's in a studios room that I made my entry.

In this 2nd day of training, the students were thrown in the heart of the topic with an introduction of bread and making process of bread dough. After lunch break, comes the practice, with their hands in the flour.

We studied the effect of the yeast in the dough with charts on the blackboard, teachers explained everything about the role of the temperature on yeast action, pictures of French bakery workshop were displayed on the board too. David Shen (one of the teachers) explained to us the specific equipment used in French bakery and its effect on the bread dough. We did calculations; we spoke about basic weight and percentage of humidity during the fermentation.

A lot of information was given to the trainees, a real interaction begun between David and the young bakers enabling the students to participate actively during the lesson. Then, the students were directly asked questions on a baking issue, a method, a particular situation. They were also sometimes invited to give an explanation on the blackboard. Our students gladly took part in the exercise. Then, they started to ask more questions.



The morning break, allowed me to discuss with David Shen who told me that he was satisfied with the work of the students. If they keep learning like this, he said, there is no worry on the fact that they can find later on a work in the bakery industry. He was also delighted by the working conditions offered by Christine's training center.

«faguo miàn bāo 法国 面包» I heard this word so many times during the lesson, as well as «brioche»... We were totally in the core of the subject. The children raised bright smiles and consequently so did I.

Huang Laoshi, the social worker taking care of our students when they are not at work left the room, at the same time lunch arrived, everything was well coordinated under the supervision of the educator and the teachers, the organization worked well.

Time for lunch, at the end of the theoretical lesson, the students applauded, the professor smiled. Flour, salt, yeast, water, mixed it together, wait until the after-noon... we are going to put in practice what we learnt...Go SYB! Go

Jean-Guillaume Remise - Training



After some remarks from few people regarding our Chinese name, we decided to dedicate a few lines of this second Newsletter to explain you its story.

To be honest with you, it has been a big deal within the team and days of surveying everyone's Chinese friend to finally agree on our current Chinese name. Our first name 上海年轻面包师 shàng hǎi nián qīng miàn bāo shī was the literal translation from the English Shanghai Young Bakers. However, it was too long and our Chinese partners rapidly advised us to change for something else.

Three ideas wanted to be expressed: The training, the youth and the traditional bakery. A big thank to Ying Yuli, professor at Tongji university who helped us brainstorming over the

SYB, The Chinese Name story

issue and came out with 海上青焙坊 hǎi shàng qīng bèi fāng.

Why 海上 hǎi shàng and not 上海 shàng hǎi?

A famous sentence in Chinese says : 年轻是海上的太阳 (translation: Youth is like the sunrise over the sea). We liked this metaphor and thought it suits well to our program which intends to help youths increase their education level and enlighten their life. 青 for 青年 qīng nián: Youth, 焙 bèi which means 'to dry over a fire / to bake' and 坊 fāng from workshop which reminds handmade bakery tradition of the Shanghai Young Bakers project.

Céline Le Cottonnec – Project Coordinator