

# Annie ROQUETTE

[REDACTED]

[REDACTED]

FRANCE

Tel : + [REDACTED]

Email : [REDACTED]

Age : 19

Nationality : French

## ❖ EDUCATION AND TRAINING

Currently : In the 2<sup>nd</sup> year of my 3 year degree of international Hotel & Restaurant Management at the Paul Bocuse Institute, in Ecully

2009 / 2010 : 7 weeks of serving at the school application restaurant at The Paul Bocuse Institute (gourmet restaurant, and students' restaurant)

2008-2009 : High School Diploma : Social Economics Bacculaureate

2008 : German Diploma : Goethe Institut level B1

## ❖ PROFESSIONAL EXPERIENCE

May 2010- August 2010 : Internship at La Réserve de Beaulieu, waitress in gourmet restaurant ( two-Michelin star restaurant and luxurious brasserie )

## ❖ OTHER SKILLS AND COMPETENCIES

Languages :

- ◆ French: Native speaker
- ◆ English: Fluent (British mother) Test Ozarks level C2.2
- ◆ German: Intermediate level ( B1 )
- ◆ Spanish : Beginner

IT Skills – Microsoft Office : Working knowledge

## ❖ INTERESTS AND ACTIVITIES

- ◆ Sports : Badminton, Tennis, Skiing, Cross country running, Horse Riding
- ◆ Travels : Great Britain, Germany, USA, Portugal, Italy, Corsica, Greece
- ◆ Hobbies : Music, Cinema, Reading, Scouts for 10 years

## ❖ RÉFÉRENCES

### Institut Paul Bocuse

For a french reference : Mr RISPAL [REDACTED]

For an english reference : Mrs BISCHOFF [REDACTED]

Internship coordinators at The Paul Bocuse Institute

### La Réserve de Beaulieu et Spa

Mr ROGER : + [REDACTED] Food and Beverage department manager