

## M. SERVANT François

CAP (Vocational training qualification) 1969

EFAA 1969

Advanced diploma 1 and 2 in 1975

Meilleur Ouvrier de France glacier (Best French Craftsman in Ice) 1994

Knight of the national merit (decree of 11/14/2003)

Apprenticeship of Pastry – Chocolate-maker – Ice-cream in 1966 at Sète

CAP (Vocational training qualification) 1st on 48 candidats in 1969 at Montpellier

EFAA mention very good 1st on 600 all jobs in 1969 at Montpellier

Journeyman of the Duty of the Tour de France to 1970 at 1976

Received journeyman : Languedoc la Persévérance at Paris for Easter 1973

Strasbourg, Paris, Bâle , Lyon , Marseille , Strasbourg ,Le Mans , Bordeaux

Coba school at Bâle (**Sui**) in 1972 – M. Perlia

Advanced Diploma 1 and 2 mention good at Mans in 1975

1st on 200 all jobs

### **Gold Medails during concours**

1973 Saarbrücken – Germany Eurogast fair

1974 Strasbourg (fair salon culinaire ) - 1974 Nancy (artistic price)

1975 Finalist France cup of Pastry

1988 Bordeaux 1st price artistic piece

1990 Bordeaux 1st price artistic piece

1991 Bordeaux 1st price in ice-cream

1992 Bordeaux 1st price artistic piece

1993 Bordeaux 1st price in ice-cream

1993 Nantes Serbotel 1st price in ice-cream  
1993 Arpajon 1st price in ice-cream  
1993 Evry 1st price in ice-cream  
1993 Angoulême 1st price in ice-cream  
France champion in sculpture of hydraulic ice in 1993 at Evry  
Meilleur Ouvrier de France Glacier (Best French Craftsman in Ice) in 1994  
Professional internship  
1970 Canada  
1971 Pologne  
1972 Great Britain

### **Activities**

Technique Teacher in Chamber of jobs of Gironde since 1979 at 2008  
CAP (Vocational training qualification) – Advanced Diploma – currently in retirement  
Internship Teacher for journeyman of duty (sugar work , ice-cream , sculpture of ice Technology )  
Technical adviser, creation by computer of balance receipts for the artisan and et semifactory

### **Various situations**

Regional Manager of formatives in Pastry (ANFP) 1983 at 2004  
Regional Manager of sculptor in hydraulic ice 1994 at 2005  
National Treasurer of the association of sculptors since 2000  
Member of the comision : training of France ice-cream maker since 1994  
Technic Organizer and adviser of competition in Andernos since it creation in 1992 until 2010  
Member of Jury MOF glacier since 1997  
President of jury of championship of France of sculpture of hydric ice (Bordeaux 1998– Niort 2001 - Chartres 2002)  
Member of the commission and editing in steam of the guide of the appellations 2002  
Work on method HACCP and setting up of files 2006 -2007 -2008  
Member of outside jury at national school of architecture of Bordeaux Juin 2007(President of jury)  
Work for the Ravifruit website with Christophe Michalack and Patrick Chevallot  
Presentation of the website at Lyon fair during the world cup in 2009  
Member of the commission and editing in steam of glacier guide 2009 at 2010  
Member of the commission of MOF glacier competition editing and proposition of technology questions 2009 –Supervising in technology 2010

### **Missions in France and overseas**

Participation at world championship of the sculpture on ice cream at Ottawa in 1995  
Demonstration and training at Brazil (Rio de Janeiro) 1996 – 1997 – 1998  
Demonstration and training at Morocco 1999 - 2000  
Demonstration in France ,1995 Paris ,1995 Mont de Marsan , Pau 1996 – Biarritz 1996 , Arras 1997 , Pau 1997 , Nantes 1998 ,Biarritz 1998 - Paris 1998 , Arras 1998 , Mont de Marsan 1998 – Agen 1998 – Bordeaux 1998 – Pauillac 1998 – Les sables d’Olonne 1999 - Biarritz 1999 , Paris 2000 ,St Jean de Luz 2000 – Anger 2000 -

Dijon 2000 – Falaise 2000 .Paris 2001 – Paris 2002- L e Mans 2002- Mirepoix 2002-  
St Giron Ariège 2002 – Tarbes 2003

Demonstration at Singapor et in Malaysia (Kala lumpur) 2001

Training at Mauritius (trou aux biches – Beachcomber hotels) 2001

Demonstration Japan (Tokio et Osaka) 2002

Training Sénégal and Gambia 2004

Training in en glacerie Ile de la Réunion February 2010

Training internship for ice cream at les compagnons du devoir March 2010

Ice cream training at Moscou Russia July 2010

**Research work – organic produce**

Ice cream soy and rice milk (2001 – 2002 –2003)

Creation of calculating for ice cream (software) 1999 to 2007

Work on the website for the company Kerry-ravifruit 2007-2008

Work for the software ice cream part of Berry Farah (Canadian)