





Memorandum of Understanding Between

Rajamangala University of Technology Rattanakosin, Thailand,
Institution Notre-Dame La Riche, France,
And
Institut Culinaire Disciples Escoffier, Hong Kong

The Memorandum of Understanding (MOU) is signed between

- 1. Rajamangala University of Technology Rattanakosin (RMUTR) represented by Associate Professor Dr. Udomvit Chaisakulkiet, located at 96 Phutthamonthon Sai 5 Road, Salaya. Phutthamonthon, Nakhon Pathom, 73170 Thailand, on the one hand;
- 2. Institution of Notre-Dame La Riche (NDLR) represented by Ms.Nathalie Edorh, located at 26 Rue de Bourde 37000 Tours. France, on the one hand:
- 3. Institut Culinaire Disciples Escoffier (ICDE) represented by Mr.Thierry Muller, located at 13/F, Harbour Commercial Building, 122 Connaught Road Central. Sheung Wan, Hong Kong, on the other hand.

The parties have been drawn up in accordance with respective national standards in view of developing relation and partnership, and draw the frame for the exam process of RMUTR students.

OBJECTIVE:

The purpose of this MOU is to regulate the implementation of the certification of the students enrolled in RMUTR who aim to obtain a single certificate of professional skills in French cuisine called:

"Certifieat de Niveau III Compétences professionnelles en cuisine française »

SCOPE:

This MOU is valid only for the Niveau III (see below):

- Niveau III Certificat de Compétences professionnelles Delivered by NDLR
- Niveau VI Bachelor identity « Escoffier » Delivered by NDLR
- Niveau VI License MACAT Delivered by CY Cergy University.

STATUS OF NDLR:

NDLR is a private institution under partnership with the French Administration. As such, it is the custodian of a public service delegation with regard to the training and certification of students within its establishment.

CERTIFICATION:

- The "Certificat de Compétences Professionnelles en cuisine française Niveau III" evaluates the professional skills listed in the framework of the CAP Cuisine as understood in the decree of 17 March 2016 published in the official bulletin of the French Republic under the number MENE1608030A.
- Although this certificate is based on the French CAP Cuisine reference system designated in the previous paragraph, it aims exclusively at the validation of professional skills and excludes all general education subjects during which the practice of the French language could be an obstacle to the success of the candidate, which is why it is called: "Certificate of Professional Skills in French Cuisine Level 3"; It is a question of evaluating the professional and technological gesture and the technical acquisitions of the candidates according to a standard defined in the register of French certifications.
- This certification based on a French reference system allows recognition of the candidate's professional competence both in Europe and internationally.

EXAMINATION QUESTIONS:

- An examination session is divided into groups of up to 6 candidates per committee. If the technical rooms so permit, two groups may be evaluated in parallel, in which case two committees must be convened.
- The subject(s) will take into account the local context, particularly with regard to supplies.
 Indeed, a product requested in the subject may be replaced by a similar local product. Any product replacement must be sent in advance to the certifying institution for validation.
 - The attention of the trainers is drawn to the fact that the validation of the certification is done on a French reference and which aims to tend towards an international recognition of it also the subject will necessarily include a product marker of the French culinary heritage.

COMPOSITION AND AUTONOMY OF THE COMMITTEE:

The committee is composed of:

- A teacher under contract with the French National Education commissioned by NDLR.
- A local professional, chef de cuisinc escoffier red scart. This member of the committee must not have been in charge of training the candidates.

As this is a certification to the conditions of issuance according to the requirements of the Ministry of National Education and Youth Affairs of the French Republic, the president of the committee must be a certified teacher or PLP (Professor of Lycée Professionnel); this teacher from NDLR is a teacher under contract with the state at the time of the assessment.

Only the president of the committee is authorized to issue the certification; he will sign each diploma at the end of the certification period for all candidates who have achieved the expected objectives.

The parties agree on the notion of committee autonomy. This means that no appeal can be taken and that thus any decision taken by the committee or its president will be considered "final and acquired" without it being called into question.

COMMITTEE'S REPORT:

At the end of the certification session a document is produced in order to establish the statistical elements of the session. This document should also take stock of the session that has just passed both from the point of view of the organization of the tests, and the training of candidates.

DURATION:

This MOU will become effective for the period of 5 (five) years starting from the date of signature by the representatives of the institute. The MOU will be renewed for an additional period of 5 (five) years, unless either institute provide a written notice of termination at least 6 (six) months prior to the end of the first five-year period.

AMENDMENTS OR MODIFICATION OF THE MOU:

This MOU may be amended or modified from time to time following the consultation and mutual decision in written by the institutes and keep it as part of this MOU.

FINANCIAL ELEMENTS:

- It is hereby agreed that this is not a profit-oriented business relationship, but this agreement
 is not of a philanthropic nature. NDLR does not aim for a financial profit on this operation;
 the attention of the parties is drawn to the fact that at the end of the NDLR's accounting
 year no remaining charges due from RMUTR shall be established.
- · Consequently, the financing arrangement rules are:
 - All costs incurred by NDLR for the implementation of the certification will be borne by RMUTR.
 - In this agreement are understood the main financial elements known by the parties.
 - The translation examination subjects, the evaluation grids and of the committee report shall be borne by RMUTR.
 - Costs of the committees:
 - Travel expenses of the members of the committee are covered by RMUTR.
 - The accommodation of the members of the committee is provided by RMUTR who will take care of the choice of the accommodation establishment, the reservation of the rooms and the payment of the nights and breakfasts.
 - A per diem of €100 per person will be paid by RMUTR to NDLR.
 - Administration costs borne by ICDE;
 - Total 18h x €55 6990 + fix charges (€350) = €1.340
 - Printing costs include the exam subjects, evaluation grids, and the diplomas.

DIPLOMA:

The level III diploma ("Certificat de Competences Professionnelles en Cuisine Française") is delivered by NDLR.

MISCELLEANOUS:

RMUTR and NDLR will encourage direct contacts and co-operation between their faculty members and departments.

- · RMUTR and NDLR will make endeavors to cooperate in education, research, academic service activities and student development activities in areas of mutual interest. Within mutually acceptable scopes, cooperation between RMUTR and NDLR includes the followings:
 - Student exchange program with and without credit transfer options; and
 - Exchange of academic information and other academic resources.

This collaboration may be extended to other domains in the future. Each institute acknowledges that this MOU is non-legally binding. The detailed provision of each program will be developed and agreed upon in written by both authorized persons of the institutes.

This MOU is signed in 6 original copies, three in English and three in French. All 6 documents shall be deemed as originals. The English version is authoritative.

All parties have read and understood the purpose thoroughly, and have set their hands in the presence of witnesses in evidence hereof. Each parties keep an original copy in each language one.

For Rajamangala University of Technology Rattanakosin,

Thailand 4

Assoc. Prof. Dr. Udomvit

Chaisakulkiet President

Date:

For Institution Notre-Dame

La Riche.

France

Ms. Nathalie Edorh

Director Notre-Dame La Riche

Date: 37058 TOURS

For Institut Culinaire Disciples Escoffier. Hong Kong