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# HUGO DÉSSERT

Student in BTS Hotel and Restaurant Management

The restaurant business is an eternal learning process

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## His background

Originally from Le Havre, I graduated in 2020 with a DUT in Marketing Technology at the IUT. At the beginning of the 2020 school year, I enrolled in a Licence 3 for an exchange program, my dream being to go to Argentina. Exchange cancelled because of the Covid, I leave for Malaga in Spain and discover another way of life and refocus on my professional orientation.

## A radical change of path

I have always been passionate about cooking and I love to entertain my friends around a good dish. Back to France, I decided to take a CAP (vocational training certificate) in cooking at Jules Le Cesne high school. Very quickly, in view of my diplomas, I was offered to join the newly opened BTS Management of Hotel and Catering.

My love for cooking allowed me to get a work-study job in the inn "Le Bec au Cauchois" in Valmont, in the restaurant of Pierre Caillet, Michelin-starred chef, where I held the position of Chef de partie (a position of responsibility because all the dishes had to be prepared by me).

## **An investment in his BTS**

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I created the BDE of my training and became its President. We were soon asked to put our students' skills to good use: participation in the Hydro Gala, the Law and Social Careers student Gala and the Fed'lh general meeting. I am overflowing with projects for next year, I hope that they can be realized.

## **And more**

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I would like to participate next year in the Best Apprentice of France. With my diploma in hand, I would like to go to Asia or South America with backpack and my knives to learn the world's cuisine. And within 10 years, I will open a bar/restaurant in France!

## **Le Havre is a city of the future !**

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For me, everything is possible in Le Havre. It is a city with a beautiful heritage which must be more exploited. It is necessary to develop the student life, to invest in the night life which will make it more attractive.

A place I particularly like, the end of the world at sunset, which allows me to refocus and recharge my batteries away from the noise of the city.

