



Presentation of the ECG of Orléans Business School of Orléans

► A National recognition:

The ECG of Orléans has been managed since 1982 by the **CCI of the Loiret** (Chamber of Trade and Industry). In this sense, it is recognized by the French State.

The ECG of Orléans is the first Business School in France delivering a 3 year post-High School diploma (except from Paris) approved by its Ministry of National Education (VI SA) since 1998.

► A strong international opening:

Complex and international, the business field requires new skills. The training needs to be oriented toward a wider and more open-minded culture. In reality, this international opening means :

2 to 8 months of Trainee in foreign countries (choice of 1 up to 3 stays)

In first year: a trainee in the country of their second foreign language (8 weeks) helps the students to improve their level of Spanish, Italian or German and gives them the opportunity to get to know another culture.

In second year: the possibility to do a trainee in a foreign country of their choice (8 weeks) during the summer.


Possibility to go in "sandwich year" between second and third year to study or work in a foreign country

In third year: the possibility to do the end of studies trainee (4 to 6 months) in a foreign country

► University partners:


 **United Kingdom** : Staffordshire and Portsmouth Universities (double diploma).

 **Germany** : Berufsakademie Stuttgart and Fachhochschule Furtwangen.

 **Hungary** : Foreign Superior Business School of Budapest (double diploma, lectures in French and English).

 **Spain** : Universidad de Huesca.

 **Ireland** : Dublin Business School

 **Morocco** : EAD Rabat

► Hosting Foreign Professors:

Mr. Ian WILSON : Staffordshire University – Mixed Marketing Seminar (30h) – ECG second year

Mr. Malcolm ASH : Staffordshire University – Industrial Marketing Seminar (30h) – ECG third year

Mr. John WETWOOD : Staffordshire University – Advanced Marketing Seminar (30h) – ECG second year.

► Trainees to improve students' professional project:

Every year, our students have the opportunity to apply their knowledge directly in companies.

In second year, *an internship centred on trade* (from 6 to 8 weeks) allows the students to understand the trade organisation of a firm and to participate to the sales section activities or the sales administration service. This trainee implies a strong involvement from the students and a great experience of work in real conditions.

The end of studies trainee (third year) starts in February and lasts from 4 to 6 months. The main purpose of internship is to integrate a healthy organisation and to successfully carry out a mission and also to experience a real professional situation. The students can be assigned three sort of missions : a mission in the trade section of the company, a study to write for the company or a mission in the export service, all of those have to be linked with the student's professional project.

► Close relationships with the Business sector:

The school's Association of Business Partners was founded in 1986 in order to improve exchanges between professionals from all backgrounds. Thanks to this association, the educational staff stays aware of the evolution of the companies and the students can benefit from useful and shrewd advices and also from a particular support for their plans.

The Alumni also get really involved in the School's life by participating to the juries of recruiting sessions and end of academic year sessions and by helping the students of first year.

A "*Training Vente*", "*Master Vente*" are organised in second and third year : after a training, students are put into real conditions of work during true commercial missions for several companies in which, they use sales techniques. In the same way, students of first year can now put into practice their commercial skills during a brand new module called "*Business Attitude*" also linked to real business partners.

Eventually, in January the school opened a Chair *in Sales and Marketing of the "Arts de la Table"* in collaboration with the French Committee of the "*Arts de la Table*".