

LEGTA La Peyrouse Périgueux/ Nouvelle Aquitaine



PROFESSIONAL AND VOCATIONNAL INSTITUTE

Laurent HERBRETEAU, Head Director
Patrice POURCEL, Head of International Relations
180 Students registered each year
<http://www.perigord.educagri.fr/le-lycee-de-perigueux.html>

e-mail: legta.perigueux@educagri.fr

OVERVIEW

LEGTA La Peyrouse is a professional and vocational institute specialized in agriculture, environment and food processing studies. It offers undergraduate courses in these fields based on practical training. The institute is equipped with professional tools such as a processing laboratory as well as 3 real-size farms and good relationships with the local territory professional business. The institute also regularly hosts students and staff from abroad.

AN ON SITE TEACHING FOOD PROCESSING LABORATORY



Previously, meat from ducks was our main production, but, we gradually developed meat production such as beef, pork and we are also used to hosting professionals who want to develop their own production,



including caviar, snails, ostrich and bison meat, vegetables or fruit productions and truffles...

LEGTA La Peyrouse has a professional teaching food process laboratory which produces cans, ham, fruit. It also has on site modern and professional labs (biochemistry, microbiology...). Students spend a lot of practical time in both units to increase their work exposure and experience.

PROFESSIONAL FARMS:

LEGTA La Peyrouse also has **two professional farms**: one dedicated to ducks (for foie gras) and les Chaulnes dedicated to Limousine (cows for meat and genetics) .

At last, La Peyrouse merged with the **LEGTA** from Bergerac with its professional farm, **La Brie** specialized in vine growing (partly organic vineyard)and wine making in a modern wine cellar



all these farms and vineyard are permanently used by students and professionals.

A SHOP

to sell all these products and the wine coming from all these farms and the vineyard (from La Brie), a shop has been built on the site of the LEGTA of La Peyrouse and is open every day, as an ordinary shop, to welcome consumers from the neighbourhood.



MAIN ACADEMIC PROGRAMS

Higher National Technical Diploma:one in Agriculture, an other one in Food Processing and at last in Environment, (First two years of Bsc):

This two years course provides the necessary scientific, practical and technical knowledge to allow students to become technician or to follow their studies (BSc, Master...). Three work placements are compulsory and students must make a total minimum of 3 months of practical training in companies, organisations, or research farms.

PARTNERS IN INDIA

Pant Nagar University

COOPERATION EXPECTATIONS

To develop students and staff mobility in India/Europe/Russia/Canada

To host students from India (processing meat)

To assess the Indian demand

CONTACT :Laurent HERBRETEAU Director
Phone: 0033 553 02 62 00
e-mail : laurent.herbreteau@educagri.fr

