the « I » in TIEA

The Trophée International de l'Enseignement Agricole (TIEA) was held under the best possible auspices, with three foreign teams taking part in 2024: Canada — already present in 2023, Morocco and Italy. But how does it work, and how can we prepare for 2025?

Three countries took part in partnership with a French establishment: LEGTA Kernilien in Guingamp welcomed its Moroccan partner from the Institut Royal des techniciens spécialisés en élevage, LEGTA d'Albi Fonlabour, CEGEP Saint-Jean-sur-Richelieu from Quebec in Canada and the Campus agroviticole de la Charente, the Institut agricole régional du Val d'Aoste in Italy.

A minimum of three foreign establishments is required to constitute the opening of the 5th 'Foreign establishments' section. If there are fewer foreign establishments, they compete in the same sections as the French establishments. The events are the same for the foreign teams as for the French participants. The foreign team takes part in the competition with the cow of its French partner.

The TIEA consists of four tests based on an annual theme. The theme for 2024 was « Being a cattle farmer in the future ».

Test 1: Communication

This test comprises two sub-tests:

Making a video and writing a pitch Animation and decoration of the stall: the candidates had to decorate

and decorate the stall of the adult animal on the theme: « Being a cattle farmer tomorrow ».

Test 2: Handling a bovine animal in complete safety

Test 3: Presentation

Test 4: Grading of students' behaviour at the show

The school with the highest number of points after the four tests is declared the winner of the TIEA in its section. In the event of a tie, the presentation test, followed by the handling test if necessary, will be used to decide between schools.

The overall winner in 2024 (French team) was Agricampus 40 from Les Landes.

The Valle d'Aosta Agricultural Institute is the winner of the international section.

See the full <u>list of 2024 winners</u>

Relive the announcement of the results and the prize-giving ceremony on the Ring at the SIA 2024

Special TIEA ERASMUS+ prizeThe Erasmus+ prize, as part of the international competition at the SIA, rewards international openness and cooperation within an agricultural education establishment. 49 schools took part in the competition in 2024. The Erasmus+ prize is awarded to the French school with the highest score. Each team member receives a trophy and a diploma. A special grant of €3,000 to finance a study trip to a European country is awarded by the Erasmus+ agency to the winner of the Erasmus+ Prize. The winner of the Erasmus+ 2024 prize was the Lycée Edgard Pisani in Tulle-Naves.Watch the Tulle-Naves project on video / mettre le lienPreparing for the TIEA on video...Follow the preparation and participation of LEGTA Crézancy on the Agrifix platform in 4 episodes: Episode 1: Challenges and selection of the participating team, Episode 2: Preparations and facilities at the school, Episode 3: Arrival in Paris, Episode 4: The grand final.Photo de présentation de vache

Read previous articles (international content) :

La Valle d'Aosta viene premiata a SIA2024 https://portailcoop.educagri.fr/wp-content/uploads/2024 /03/SIA2024 TIEA Italie-Successo-per-gli-studenti-2.pdf

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Watch the <u>Tulle-Naves route on video</u>

Preparing for the TIEA on video...

Follow the preparation and participation of LEGTA Crézancy on the Agrifix platform in 4 episodes:

Episode 1: Challenges and selection of the participating team,
Episode 2: Preparations and facilities at the school, Episode
3: Arrival in Paris, Episode 4: The grand final.



The first prize in the international section was awarded to the team from the Valle d'Aosta Regional Agricultural Institute with the cow from the Charente Agri-Viticultural Campus, Lycée de l'Oisellerie.

Read the article about the international winners

Contacts for the international section: Paul Ménard and Vincent Vanberkel, coordinators of the international youth competitions for agricultural education, paul.menard@educagri.fr and vincent.vanberkel@educagri.fr

Young Europeans, get ready for SIA 2025

Wine judging and animal scoring competitions for young Europeans: 2 judging competitions of the Concours Général Agricole open to young Europeans. 91 participants from 28 participating countries in 2024. How many will take part in 2025?

During SIA 2024, 91 young Europeans put their knowledge and skills to the test, taking part into the Young Cattle Judging Competition (CJAJ) and the Young Wine Professionals Competition (CJPV) on Wednesday, February 28, 2024. Every year, for three days, the French Ministry of Agriculture and Food Sovereignty (DGER-BRECI), with the help of European and international agricultural education network coordinators, organizes the visit to Paris of around a hundred candidates and their accompanying adults, from European partner establishments.

The CJAJ (Concours de Jugement des Animaux par les Jeunes) consists in evaluating the morphological characteristics of several dairy and beef cow breeds (Montbéliarde, Prim'Holstein, Brune, Blonde d'Aquitaine and Limousine), depending on the options chosen by the candidates. The competition is based on the presentation of cattle by breeders in the center of the cattle presentation ring, which serves as a reference for « pointing out » the animal's characteristics.

To find out which characteristics and elements to point out, please consult the grids to be completed by candidates, according to the options chosen: Montbéliarde, Limousine,

Charolaise, Brune and Blonde d'Aquitaine.

Relive the cattle judging competition by breed alongside the young Europeans at SIA2024 — Trophy for the best pointer in the Show Ring



The Concours des Jeunes Professionnels du Vin (CJPV) takes place away from the hustle and bustle of the show, in the heart of the Concours Général Agricole pavilion. The first characterization test involves recognition of 5 samples: grape variety, vintage, production region, appellation and price segmentation. The second test is similar to a sensory analysis. It involves rating the organoleptic characteristics of 5 wines on a structured scale from 1 to 5. At the end of these 2 tests, the 3 best candidates take part in a final commented tasting of a mystery wine to determine the final podium.





Young people from French agricultural schools are also competing in these 2 competitions. The tests and wine samples are the same for all French and European candidates, but the results are split into two sections: a French section and a European section.

To find out what is expected, consult the grids to be filled in by candidates for the various competition tests: scoring test, characterization test, commented tasting test Discover tests, with a few indications about the appellations, estates and their specific features.

Winners of the 2024 edition

At the end of the day's events, three winners from each of the 28 European delegations received their prizes, in the presence of all the professional and institutional representatives involved in the event: the competition juries, the General Agricultural Commissioner and his team, representatives from the French Ministry of Agriculture and Food Sovereignty (BRECI-DGER) and the Erasmus + Agency.

Remise des prix sur le Ring Porcin (<u>vidéo à visionner à partir</u> de la minute 9'04)

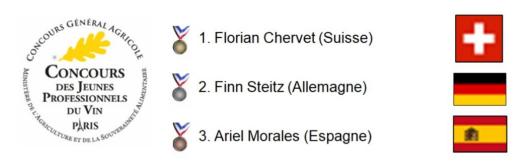




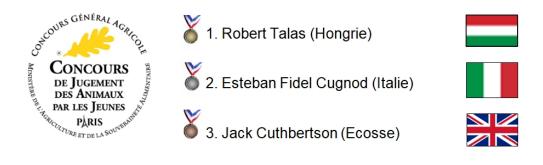
Remise des prix - lauréats CJPV/CJAJ européen

Remise des prix - lauréats CJAJ européen

Palmarès 2024 : concours CJPV « jeunes européens »



Palmarès 2024 : concours CJAJ « jeunes européens »



European evening

Alongside the competitions, the 137 guests from 28 European countries gathered for a festive evening, during which each team shared culinary specialities from their country and enjoyed a buffet offering products from a dozen of French agricultural schools.



Aerial view of the « European evening » in the pig ring (pavilion 1, SIA)



Buffet hosted by the Ukrainian team, accompanied by Nelly Fesseau, Director of the Erasmus + France Agency.

Erasmus + France partners European competitions



Introduction to the European evening by Nelly Fesseau, Director of the Erasmus + France Agency

This year, 30% of European candidates were able to finance their mobility through the Erasmus action « KA121-VET — Participation in VET skills competitions », reserved for mobility projects for trade competitions at accredited establishments for learners and staff in vocational education and training.

As a partner of these European competitions and represented at the highest level during the festivities (European evening and prize-giving ceremony), Erasmus+ France contributes to the recognition of the skills of these young professionals by endorsing, in collaboration with MASA, the open-badges (digital certificates of participation) awarded at the end of the competitions.

28 European countries and more in 2024

Austria, Belgium, Bulgaria, Croatia, Czech Republic, Denmark, Estonia, Finland, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Ukraine, United Kingdom (Scotland).



As in 2023, a courageous Ukrainian delegation did us the honor of taking part in the European youth competitions at the Salon International de l'Agriculture, despite the war situation and a grueling 44-hour bus journey. The delegation comprised 4 students and a professor of oenology from the Universities of Kyiv and Bila Tserkva.

See the Competition page on PortailCoop for all the information you need.

Contact: Paul Ménard and Vincent Vanberkel, coordinators of the European youth competitions for agricultural education, paul.menard@educagri.fr and vincent.vanberkel@educagri.fr

Worldskills Lyon 2024

Du 10 au 15 Septembre 2024, la France invite le monde entier à « voir la vie en skills » à l'occasion de la 47ème compétition mondiale WorldSkills à Lyon.

Equipe de France des métiers Lyon 2024 — 47e edition comporte entre autre des domaines de formation de l'enseignement agricole, soit les métiers du végétal avec la composition floral, la jardinerie et l'aménagement paysager.

Constituant une opportunité inédite de valoriser les métiers et les formations, le comité d'organisation WorldSkills Lyon 2024 œuvre depuis fin 2021 pour mobiliser l'ensemble des parties prenantes afin de relever ensemble et à l'échelle du pays, un grand défi pour la jeunesse, l'économie et la société.

Ancré dans un contexte économique inédit, cet événement d'ampleur internationale a pour ambition de mobiliser la jeunesse autour de la valorisation de l'excellence de ses compétences afin de répondre aux enjeux de notre société aujourd'hui et dans le futur.

Donut revisited in Franco-Indian colors

The Pantnagar University of Agriculture and Technology organized a cooking competition on the theme of coarse grains, to celebrate the national millet festival. Young French agricultural students from the DEFIAA-2023 program, on placement in India, took part in the competition, and third prize was won by a Franco-Indian pair. « The aim was to make a dish from millet. The Indian girl who was with me came up with the idea of making doughnuts » — testifies Nicolas.

Govind Ballabh Pant University of Agriculture and Technology Pantnagar, District- Udham Singh Nagar (Uttarakhand) Cuisine competition organized on coarse grains.



Τo promote coarse arains in the university, Dr. Sarita Srivastava, Director of Suvarnada Foundation Rudrapur and Dr. Archana Kushwaha, Head of the Department of Food Science Nutrition, College of Home Science, Pantnagar University together a food organized product competition based on coarse grains. In this competition, students from France as well as university

students participated. The participants cooked various dishes using millets - Pahari Rabdi, Donut, Cake, Muffin, Laddu, Kheer, Chaat, Halwa, Chikki, Tikki and beverages etc. In the competition, Mrs. Sadhna Sharma got the first place, Charu Bisht and Deeksha Semwal reached the second place followed by the Ayushi Joshi and Nicholas Flottes team. Consolation prizes were received by Mrs. Usha Joshi and Clementine Basquin. In the competition, the winners were honored with prizes by Doctor Alka Goyal, Dean, Home Science College. On this occasion, Shri Rohit Goswami, Director and Shafali Srivastava, Advisor Suvarnada Foundation made special contribution. The dishes were evaluated by Dr. Sabbu Sangeeta, Assistant Professor, Department of Food Science and Technology, College of Agriculture, Dr. Sarita Srivastava and Dr. Archana Kushwaha. Professors and students of Home Science College also participated into the program.

Read more — <u>Internship report, French students on the DEFIAA</u> programme in India — 2023 August

Pantnagar. 21 August 2023.