

Nelly LE GALL

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LANGUAGES

French: mother tong English: Fluent Spanish: beginner

INTEREST & ACTIVITIES

- Journey, trip organization
- Indian Festival programs,
 Indian culture
- Movies
- Walks

FDUCATION

2004: English Language Accreditation by the Education Ministry

1978 : Hotel Business School

Diploma

TRAINING

2009: IFEW (International Workshop) at ADVANCIA

2008: Female

Entrepreneurship Workshop at ADVANCIA Paris

2007 : New market prospecting - Commercial negotiation - Promotional Leaflet Design at Alter Eco

Paris

2006: Microsoft Office Suite

Training

House speaker

Bilingual English French

SKILLS

- Coordination in conferences in multicultural events, communication and protocol
- Consulting with an international clientele in communication
- Sales / Development of strategies
- Training/ Education of the English language inhospitality and management

PROFESSIONAL EXPERIENCE IN FRANCE

Since 2006: invested in several projects regarding the promotion of India in France

-responsible for the platform "European Indian Economic Business Group" (EIEBG) for the communication and the protocol Exp: conferences such as the delegations of

The Indian chief economic advisor: Kaushik BASU,

H.E. Dr. J. Geeta Reddy, Minister for Major Industries, Government of Andhra Pradeshand, Dr **Sam Pitroda**

- **-Consultant** in hospitality and management industry: development of training in India for Neemrana Hotels group
- **-Project manager** for "India calling": organization and animation of chefs ' workshops, conferences, music festivals to promote Indian culture in Europe
- -English teacher for primary levels (French National School)
- -Creator bilingual training modules for catering agents
- -Creator Designer of an educational game Easy-Chat, Silver medal 2007 Competitions Lépine
- -English teacher within mini--schools

PROFESSIONAL EXPERIENCE IN UK

From 1978 to 1990

-Manager of restaurant CLIVE HOTEL (Hilton, London)
 Organization and team management, banqueting, responsible of Customer loyalty)

-Caterer for a law firm (Pritchard Tobin Englefield)

Organization of international receptions, reorganization of restaurants: development of the commercial guest relations, adaptation of the menus according to the foreign delegations, development of the company and the improvement of service performances