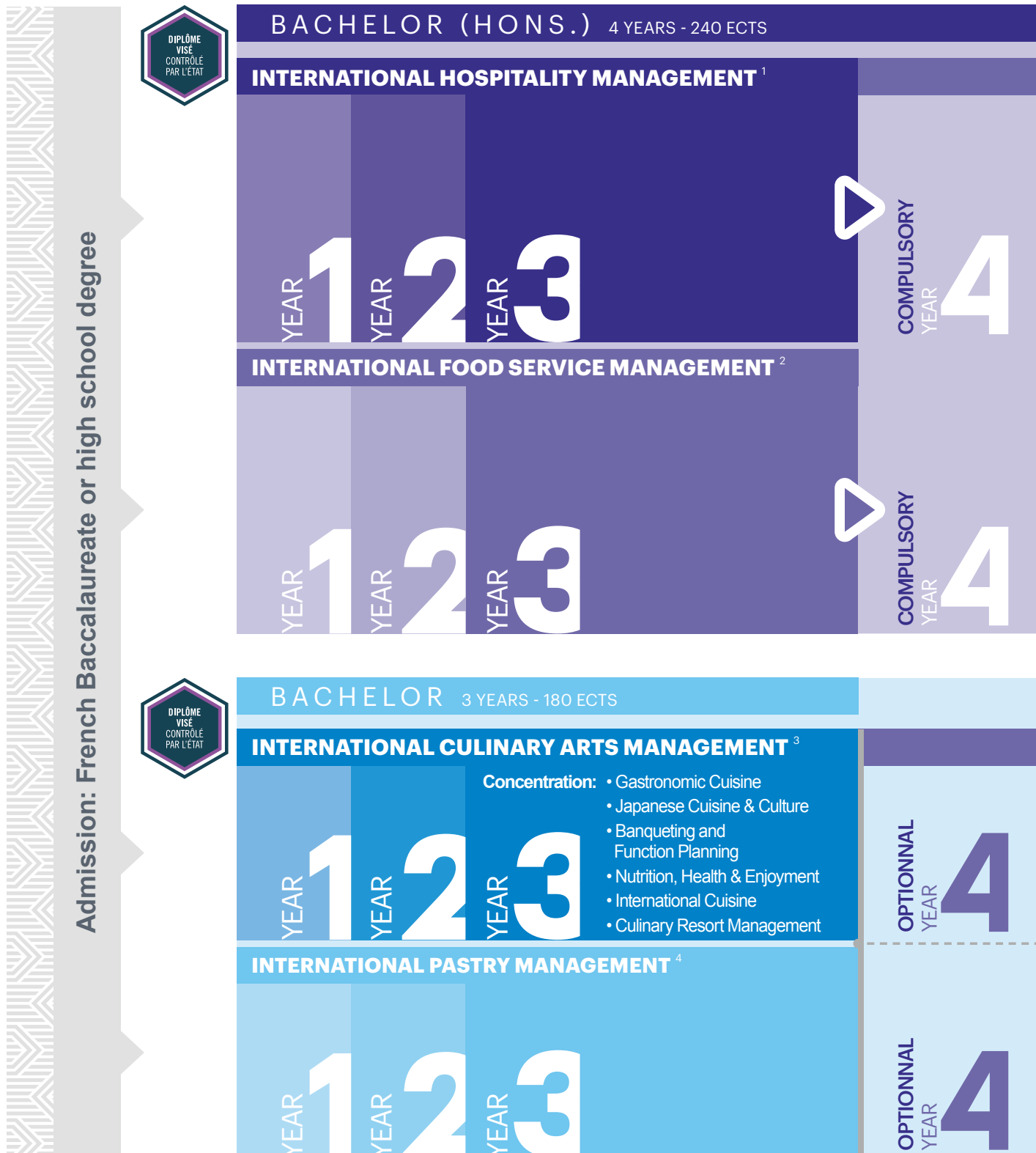


**LEARN
BETTER
DREAM
BRIGHTER**

**PAUL
INSTITUT**
BOCUSE



To ensure student employability, programmes are subject to change.

Our Bachelor's programmes are offered in 100% English or French/English or French formats with two intakes per year in September and April, depending on the programme.

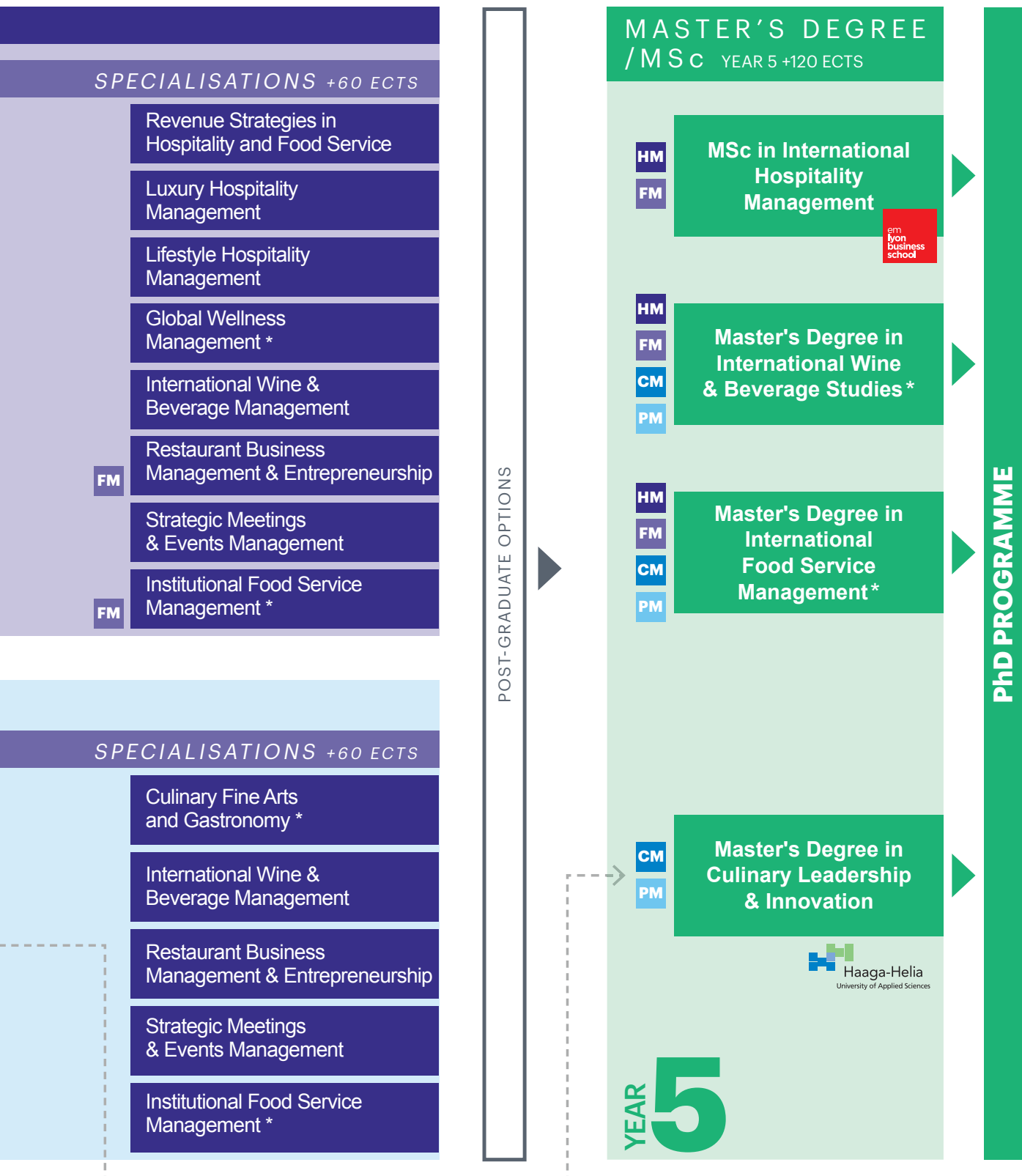
Preparatory programmes are available for transfer students for specialisations and Master's programmes.

Degrees registered and approved by the Ministry of Higher Education, Research and Innovation:

^{1&2} (4 years) International Hotel and Restaurant Management

^{3&4} (3 years) International Culinary Arts Management

FOCUS'S CURSUS



* Opening soon

Programme Progression Indications:

HM Hospitality Management **CM** Culinary Arts Management
FM Food Service Management **PM** Pastry Management



UNDERGRADUATE PROGRAMMES

BACHELOR IN INTERNATIONAL CULINARY ARTS MANAGEMENT

3-YEAR _ 180 ECTS



BECOME AN AMBASSADOR OF THE NEW GENERATION OF CHEFS

The Bachelor in International Culinary Arts Management prepares students for careers as high-level, creative and innovative managers working in the kitchen and culinary events sectors. This course has been designed to develop skills that blend management with advanced culinary techniques to develop creativity and entrepreneurial flair.

CAREERS & OPPORTUNITIES:

Head Chef • Executive Chef • Chef Owner • Private Chef • Culinary Purchasing Manager • Entrepreneur

OR EVEN:

Education and Training Consultant • Quality Consultant • Culinary Production Consultant • Catering Chef



Entry requirements: **French Baccalaureate or equivalent qualifications**

Length: **3 years**

Start date(s): **September or April**

Languages of instruction: **French/English or English**

Degree in the Culinary Arts Management (3-year) registered and approved by the Ministry of Higher Education, Innovation and Industry.

YEAR 4

Specialist course
(optional further studies)

YEAR 3

Choice of one of the following specialist optional modules:

- Gastronomic cuisine
- Japanese culinary arts & culture
- Nutrition, health & pleasure
- Reception & event organiser
- International cuisine
- Culinary Resort Manager by Club Med

YEAR 2

Learning how to reason effectively

YEAR 1

Developing curiosity and analytical skills

BUSINESS EXPERIENCE

6 MONTH WORK PLACEMENT:

Putting theoretical knowledge and understanding into practice

4 MONTH WORK PLACEMENT:

and/or international exchange programme

4 MONTH WORK PLACEMENT:

Gaining a real-world understanding of business and developing soft skills

Acquiring knowledge



Developing interpersonal skills

BACHELOR IN INTERNATIONAL PASTRY MANAGEMENT

3-YEAR _ 180 ECTS



BRING OUT THE TRUE PASTRY

ARTIST WITHIN YOU

The Bachelor in International Pastry Management offer an innovative vision of the pastry professions.

This programme equip our student with the technical know-how and managerial skills to occupy a management position in France or overseas, or to develop your own path by becoming an entrepreneur with the creativity, expertise and leadership skills for a successful career in the pastry, bakery, chocolate and confectionary sectors.

Entry requirements: **French Baccalaureate or equivalent qualifications**

Length: **3 years**

Start date(s): **September***

Language of instruction: **French***

Degree in the Culinary Arts Management (3-year) registered and approved by the Ministry of Higher Education, Innovation and Industry.

**An April intake and a 100% English course could be offered later.*



CAREERS & OPPORTUNITIES:

Restaurant pastry Chef • Pastry outlet owner • Pastry Chef at home • Pastry consultant • Chocolate-confectionary Chef • Entrepreneur

OR EVEN :

Trainer • Boutique pastry Chef • Catering pastry Chef • Product development Manager

BUSINESS EXPERIENCE

6 MONTH WORK PLACEMENT:

Putting theoretical knowledge and understanding into practice

4 MONTH WORK PLACEMENT:

and/or international exchange programme

4 MONTH WORK PLACEMENT:

Gaining a real-world understanding of business and developing soft skills

YEAR 4

Specialist course (optional further studies)

YEAR 3

Learn how to make decisions and develop self-confidence

YEAR 2

Learning how to reason effectively

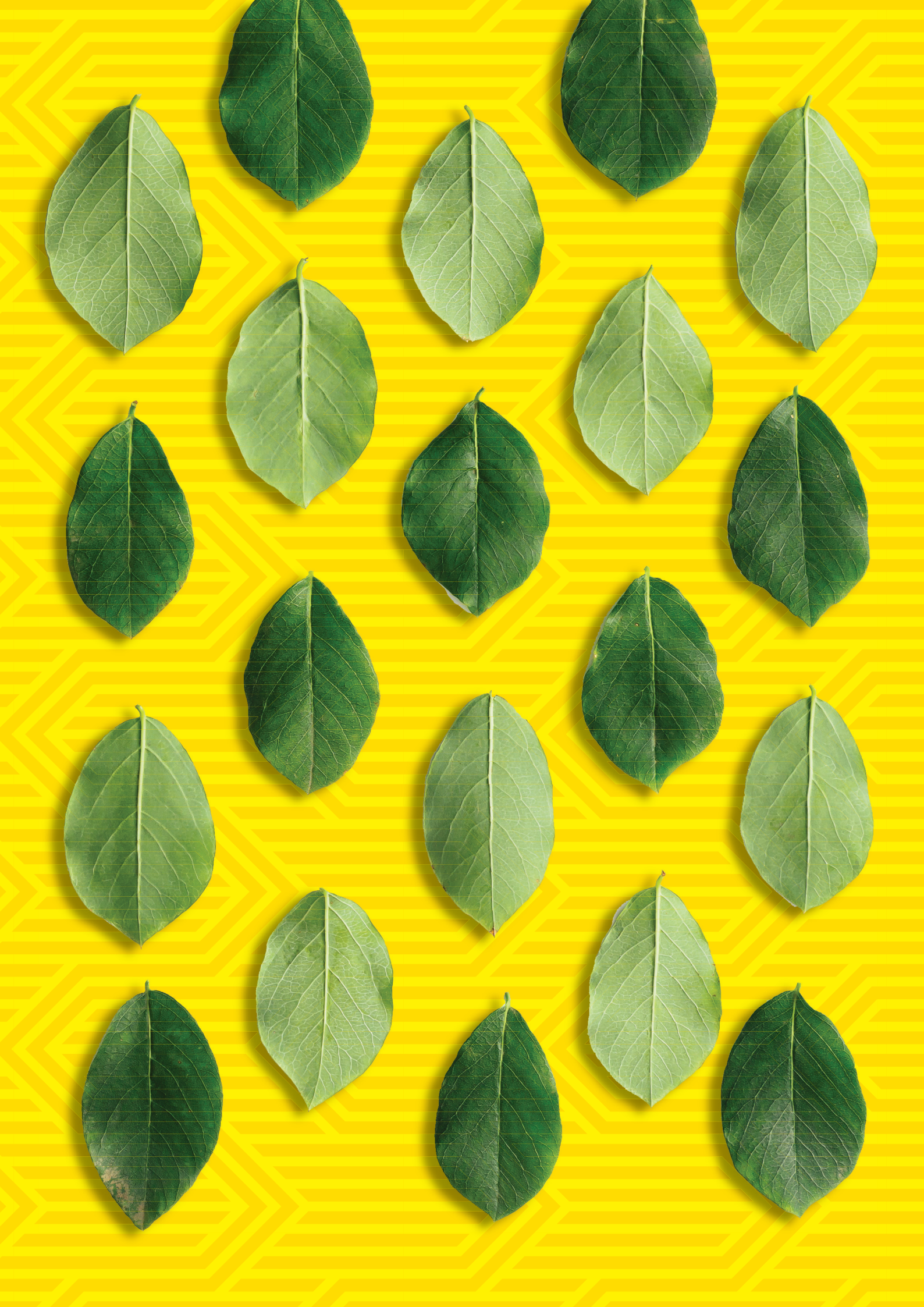
YEAR 1

Developing curiosity and analytical skills

Acquiring
knowledge



Developing
interpersonal skills



BACHELOR (HONS.) IN INTERNATIONAL HOSPITALITY MANAGEMENT

4-YEAR _ 240 ECTS



BE PART OF THE NEW GENERATION OF MANAGERS
SHAPING THE HOSPITALITY INDUSTRY

The Bachelor (Hons.) in International Hospitality Management trains future experts for success in the hospitality, reception and service sectors.

Tomorrow our graduates will be agile and mobile industry experts, capable of managing a hotel business or luxury resort, a boutique hotel, or holding a position as manager in a major international group.

This programme has been ranked n°1 by Eduniversal since 2009 in the Tourism & Hospitality category.

CAREERS & OPPORTUNITIES:

Hotel Director • Brand Manager • Meeting Planner • Front Office Manager • F&B Manager • Entrepreneur

OR EVEN:

Human Resources Manager • Account Manager • Operations Manager • Revenue Manager

Entry requirements: **French Baccalaureate or equivalent qualifications**

Length: **4 years**

Start date(s): **September or April**

Languages of instruction: **French/English or English**

Degree in Hotel and Restaurant Management (4-year) registered and approved by the Ministry of Higher Education, Innovation and Industry.



BUSINESS EXPERIENCE

6 MONTH WORK PLACEMENT:

Putting theoretical knowledge and understanding into practice

6 MONTH WORK PLACEMENT:

and/or international exchange programme

4 MONTH WORK PLACEMENT:

Gaining a real-world understanding of business and developing soft skills

YEAR 4

Choose from specialist modules

YEAR 3

Learning to make decisions and developing confidence

YEAR 2

Learning how to reason effectively

YEAR 1

Developing curiosity and analytical skills

Acquiring
knowledge



Developing
interpersonal skills

BACHELOR (HONS.) IN INTERNATIONAL FOOD SERVICE MANAGEMENT

4-YEAR _ 240 ECTS



BECOME AN EXPERT OF THE FOOD SERVICE SECTOR

The Bachelor (Hons.) in International Food Service Management trains future experts for work in this dynamic sector of activity.

From fast food to traditional food service, from street food to gastronomy, from hotel food service to take away food, and from commercial food service to catering, this Bachelor's Degree covers the full value chain of Food Service activities, whilst allowing students to explore the latest trends in eating influenced by the digital revolution.

CAREERS & OPPORTUNITIES:

Restaurant Manager • Concept Creator •
Food & Beverage Manager • Special
Events Manager • Entrepreneur

OR EVEN:

Import & Export Manager • Network
Manager • Consultant • Category
Manager • Partnership Manager



Entry requirements: **French Baccalaureate or equivalent qualifications**

Length: **4 years**

Start date(s): **September or April**

Languages of instruction: **French/English or English**

Degree in Hotel and Restaurant Management (4-year) registered and approved by the Ministry of Higher Education, Innovation and Industry.

BUSINESS EXPERIENCE

6 MONTH WORK PLACEMENT:

Putting theoretical knowledge and understanding into practice

6 MONTH WORK PLACEMENT:

and/or international exchange programme

4 MONTH WORK PLACEMENT:

Gaining a real-world understanding of business and developing soft skills

YEAR 4

Choose from specialist modules

YEAR 3

Learning to make decisions and developing confidence

YEAR 2

Learning how to reason effectively

YEAR 1

Developing curiosity and analytical skills

*Acquiring
knowledge*



*Developing
interpersonal skills*

AN INTERNATIONAL SCHOOL

The international dimension has always been part of our DNA at Institut Paul Bocuse. We actively encourage our students to 'go global' in order to develop a diverse mindset and create their own reality.

A multi-cultural learning environment

Cultural diversity is part of everyday life on a campus with 1,200 students, 69 different nationalities and where **40% of their future classmates come from abroad!**

Courses taught 100% in English

The majority of our course are available in French/English or 100% in English.

International mobility



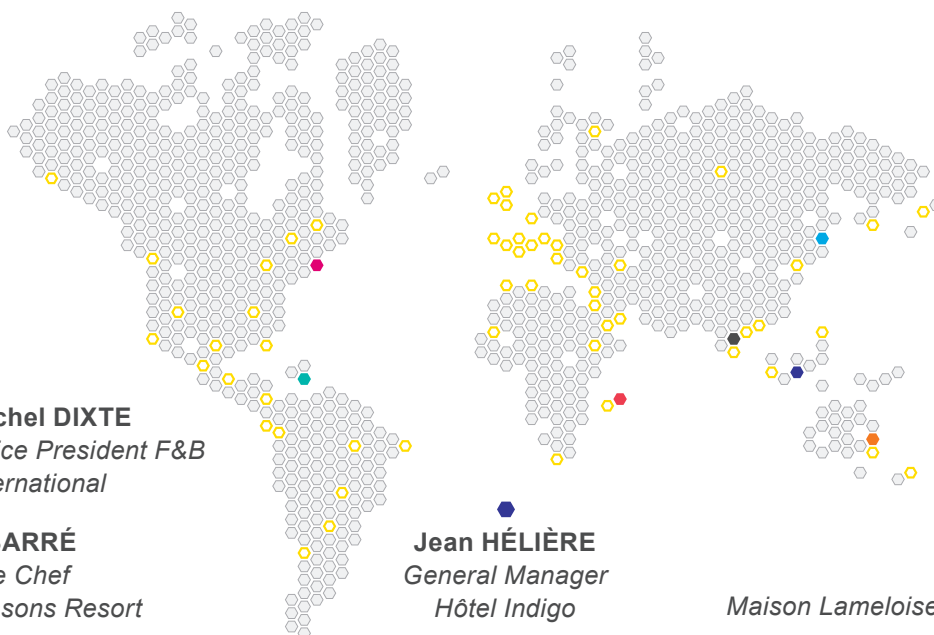
We offer our students exchange and mobility opportunities worldwide on our 10 international campuses and at 23 partner schools based in 18 different countries.

We constantly develop and renew our partnership agreements to offer students opportunities to discover new ways of working and studying. **The Alliance by Institut Paul Bocuse**, an international hub of **21 leading schools across**

4 continents specialised in Hospitality and Culinary Management, also contributes to the sharing of international expertise and teaching innovation.

We also offer our students exciting opportunities to carry out work placements overseas in some of **the most prestigious institutions in the world.**

OUR TALENTS AROUND THE WORLD



● **Jean-Michel DIXTE**
Global Vice President F&B
Dusit International

● **Olivier BARRÉ**
Executive Chef
Four Seasons Resort

● **Annie ROQUETTE**
Front Office Manager
Aman Resorts

● **Jean HÉLIÈRE**
General Manager
Hôtel Indigo

● **Karim GUEDOUAR**
Service Director Restaurant
Daniel Boulud 2 Michelin stars

● **Yann KLEIN**
Executive Chef
Maison Lameloise 1 Michelin star

● **Raphaël SZUREK**
Head chef
Sylvester's Restaurant

EMPLOYABILITY & CAREER OPPORTUNITIES

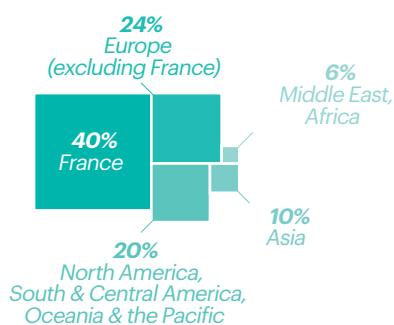
The World Tourism Organisation (UNWTO) forecasts international tourist arrivals to reach 2 billion by 2030. Choosing to work in the hospitality industry means that upon graduation our graduates are guaranteed employment that offers an **international dimension, responsibilities and exciting opportunities for career advancement.**

We benefit from a network of trusted and prestigious corporate partners, giving our students access to the widest possible range of work placement and job opportunities in France and across the globe.

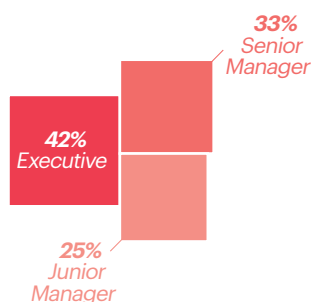
OUR ALUMNI - FACTS & FIGURES

- **33%** of our former students are living their **dream of becoming an entrepreneur** within 5 years of graduating. Over the last 30 years, almost **400 businesses** have been created by Institut Paul Bocuse talents throughout the world.
- A global alumni community present in over **80 countries**, working as ambassadors for Institut Paul Bocuse and actively recruiting our students.
- 60% of our graduates begin their career overseas.

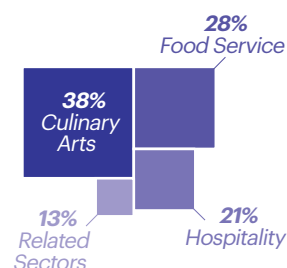
International graduate destinations:



Level of responsibility:




Sectors of work:



PARTNER COMPANIES, INCLUDING:

AccorHotels, Club Med, Dorchester Collection, Ducasse Paris, Elixir et Compass, Four Seasons Hotels & Resorts, Groupe Bertrand, Groupe Le Duff, Groupe Bocuse, Groupe Flo, Hilton Worldwide Hotels & Resorts, InterContinental Hotels Group, Leading Hôtels, Maisons Lenôtre, Maisons LVMH, Maison PIC, Maisons Relais & Châteaux, Maisons TroisGros, Mandarin Oriental, Marriott & Starwood International, Shangri-La Hotels & Resorts, Sodexo, Yacht Club de Monaco...



POST-GRADUATE PROGRAMMES

SPECIALISATIONS

4-YEAR _ +60 ECTS

Entry requirements: **Undergraduate degree or equivalent* (180 ECTS)**

Length: **7 months + 6 months internship**

Start date: **January**

Languages of instruction: **French/English**

Our specialisations are designed to help students develop additional expert knowledge and skills for success in a fast-moving industry sector. The course content is specifically designed to meet the needs of companies and their search for highly-qualified professionals, meaning that applicants are sure to find a programme of study that corresponds to their own personal and professional ambitions.

LUXURY HOSPITALITY MANAGEMENT

equips students to become accomplished managers in an increasingly demanding high-end professional environment.

CAREERS & OPPORTUNITIES:

Luxury Hotel Manager • Luxury Brand Manager • Deluxe Resort Manager • Membership Club Manager • Guest Relations Manager • Entrepreneur

LIFESTYLE HOSPITALITY MANAGEMENT

offers opportunities to explore the new trends currently shaping the hotel and catering sectors, from which our students learn to design their own unique experiential concepts.

CAREERS & OPPORTUNITIES:

Creator of concepts • Lifestyle Brand Manager • Senior Living & Leisure Manager • Guest Experience Manager • Trend Hunter • Entrepreneur

MAXIMIZING PROFIT IN THE ELECTRONIC MARKETPLACE

has been designed to equip students with the expertise needed to maximize profit, helping them understand the importance of turnover, occupancy rate, average price of goods or services...

CAREERS & OPPORTUNITIES:

Revenue Manager • E-Distribution Manager • Central Reservation General Manager • Digital & CRM Manager • Business Analyst

RESTAURANT BUSINESS MANAGEMENT & ENTREPRENEURSHIP

provides the skills and expertise to become an engaged, creative and responsible leader in a sector undergoing radical change.

CAREERS & OPPORTUNITIES:

Multi-site restaurant manager • Franchise director • Restaurant concept creator • Food tech entrepreneur • Resort catering manager

STRATEGIC MEETINGS & EVENTS

MANAGEMENT develops the knowledge and understanding of strategic event planning, essential to the reputation and profitability of our graduates' future business organisations.

CAREERS & OPPORTUNITIES:

Meeting Planner • Event Manager • Hotel Catering Director • Wedding Planner • Special Events Manager • Entrepreneur

INTERNATIONAL WINE &

BEVERAGE MANAGEMENT offers you a 360° vision of the food & beverage sector, including key aspects such as production, distribution, marketing and service.

CAREERS & OPPORTUNITIES:

Wine and Spirit Merchant • Beverage Manager • Concept Bar Owner • Export Manager • Brand Ambassador • Entrepreneur



New specialisations opening soon: Global Wellness Management, Corporate Food Service Management, and Fine Arts Culinary Gastronomy.



MSc IN INTERNATIONAL HOSPITALITY MANAGEMENT

MSc _ +60 ECTS



Entry requirements: **Master's degree (Bac +4) or equivalent**

Length: **18 months + 4/6 months internship**

Start date: **September**

Language of instruction: **English**

Qualification: **State Certified Level 7 Qualification***

The MSc in International Hospitality Management equips students with the knowledge and skills to become a leading manager on the world hospitality scene.

Our students spend each semester in a different city (Lyon, Paris and Shanghai) to understand the multicultural dimension of management.

MAIN COURSE FEATURES:

- Finance, strategic and operational management
- Customer experience & Advanced services marketing
- CRM & Digital marketing
- Luxury & Lifestyle hotel management
- Asian hospitality business
- Asset management & Business models
- Change management
- Environment & Ecotourism

CAREERS & OPPORTUNITIES:

Business Development Director • Account General Manager • Digital Transformation Consultant • Operating Director • Corporate Director Food & Beverage • Sales and Marketing Director • Finance Consultant

MSc level qualification awarded by our partner emlyon business school.



MASTER'S DEGREE IN CULINARY LEADERSHIP & INNOVATION

5-YEAR _ +60 ECTS



Entry requirements: **Undergraduate degree in Culinary Arts, Hospitality or Food Service Management (180 ECTS)**

Length: **18 months + 6 months internship**

Start date: **September**

Language of instruction: **English**

Qualification: **State Certified Level 7 Qualification***

MAIN COURSE FEATURES:

- Sustainable food service
- Strategic management
- Innovation and entrepreneurship
- Culinary experimentations
- Service design
- Applied research methodologies
- Culinary workshop

CAREERS & OPPORTUNITIES:

Entrepreneur • Innovation Manager • Culinary Project Manager • Research Chef • Culinary Consultant • Concept Developer & Food Designer

This Master's Degree provides a strategic and avant-garde vision of work in the culinary management sector. Students follow our programme of study immersed in a multi-cultural learning experience in France and Finland, two European countries renowned for their innovation and leadership in culinary management.

Master's Degree level qualification awarded by our partner Haaga-Helia University in Finland.



*Registered with the National Repertoire of Professional Certifications (RNCP)
For details of all our programmes visit www.institutpaulbocuse.com

Our strengths

A UNIQUE APPROACH TO LEARNING

Students at Institut Paul Bocuse benefit from our unique educational philosophy, based on innovative learning methods that focus on **creativity, skills development and fostering an entrepreneurial mindset**.

We provide them with a distinctive learning environment designed specifically for an experiential teaching approach that offers a real-world pedagogical experience combining practice and theory for a 360° exposure to the Hospitality, Food Service and Culinary Arts sectors.

This real-world learning environment includes 6 training restaurants, including one with Michelin-star, and a 5 star school hotel and an apartment hotel.

Students work alongside an exceptional and multiskilled international team of 240 leading professors (33% PhD qualified) and industry professionals renowned for their expertise. They learn from 35 training-chefs, including a team of *Meilleurs Ouvriers de France*. Our students also benefit from the latest studies carried out by our Research Centre.

TAILOR-MADE PROGRAMMES

Our Talent Managers have specialist knowledge of the Hospitality, Food Service and Culinary Arts sectors. They are on hand to guide each student throughout their studies and will work with them personally to decide on their development plan. **Each student is coached individually to detect their potential and guide them towards the range of careers on offer, helping them to achieve much more than they could have possibly imagined by building their self-esteem and confidence to succeed.**

At Institut Paul Bocuse, students can choose from a range of degrees including more than **30 different courses** from undergraduate to postgraduate level specifically focused on ensuring their employability.

A RICH CAMPUS LIFE

The school is located on a campus designed to help our students find the right balance between work and leisure thanks to our vibrant Students' Unions. Our Campus Team will encourage them to get involved in a range of activities covering sports, charity work, culture and the arts. Happy, ambitious and confident students is what best defines our school!

The campus is located just a few minutes from Lyon city centre, the gastronomic capital of France renowned for its attractive quality of life and dynamic business environment. For several years in a row, Lyon has been ranked among the best student cities in France by the national press.

A modern campus will open its doors in 2022. Designed to be open to the outside world, this new campus will encourage an even wider range of interactions, ensuring our future generation of students benefit from a world-class learning experience.



Academic excellence

RECOGNISED QUALIFICATIONS

Our 4 Bachelors are registered and approved by the Ministry of Higher Education, Research & Innovation.

This accreditation recognises the quality and level of our courses as well as their international portability.

Awarded by the National Commission for the Evaluation of Management Training Programmes, the accreditation acknowledges the academic excellence of the courses delivered by Institut Paul Bocuse for over 30 years, positioning us among the world's leading higher education institutions. It also recognizes the importance of professions in the tourist industry.

Institut Paul Bocuse is the only Hospitality School in France to award a 4-year post-graduate qualification accredited by the French government.



THE HIGHEST STANDARDS OF EXCELLENCE



As a member of the CFET (Conférence des formations d'excellence du tourisme), Institut Paul Bocuse aims to further its mission by confirming the excellence of its training courses and the complementarity of its programme portfolio to continue meeting the requirements of the sector.



Institut Paul Bocuse is a member of AACSB and EFMD, global associations which connects educators, students and business to create the next generation of great leaders.



Institut Paul Bocuse has been awarded the "Welcome to France" Label, which attests to the quality of its reception services for international students.

AWARD-WINNING PROGRAMMES

- Institut Paul Bocuse won 1st prize at the **Worldwide Hospitality Awards** for the most innovative international programme in competition.

- Our MSc in International Hospitality Management in partnership with **emlyon business school**, has also been ranked **2nd among the best Masters in Hospitality Management by Eduniversal 2020.**

- Since 2009, Institut Paul Bocuse has been ranked **first by Eduniversal for its undergraduate degree course in the Tourism and Hospitality category.**

- Institut Paul Bocuse is **the only French school** in the world to be a member of the **Hotel Schools of Distinction** network.



SCHOLARSHIPS

Institut Paul Bocuse students are eligible to apply for the **Eiffel Excellence Programme Scholarship**, offered by the Ministry for European and Foreign Affairs.

The scholarship is available to Master's degree students aged under 30 and PhD students aged under 35 years old.

Each year, the **G&G Pélisson Foundation for Institut Paul Bocuse** offers scholarships to talented students aged under 28 who have achieved excellent academic results.



INSTITUT PAUL BOCUSE

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