Enter the Institut Paul Bocuse Legend!
Institut Paul Bocuse is positioned among the international elite in hospitality management education. We have developed a unique educational model which distinguishes itself from traditional higher education.
We combine the highest international standards of hospitality, food service and culinary management education with a modern pedagogical approach based on a balance between theory and experiential learning. Innovation, creativity and entrepreneurship are at the heart of our educational approach.
We are a sharing community with a family atmosphere engaging students from more than 68 different nationalities each year. You are supported and recognized by the industry including our strong Alumni network extending to more than 80 countries. Your career opportunities are truly limitless.

◆ MAIN PROGRAMMES OF STUDY
- The Bachelor (Hons) in International Hospitality Management trains future leaders for success in the hospitality, tourism and luxury sectors.
- Bachelor's (Hons) in International Food Service Management will prepare you for a career as a food service expert, able to work in a range of environments, from fast to traditional food, street food to gastronomic restaurants, franchises to independent outlets, and from commercial to institutional catering.
- Bachelor in International Pastry Management will prepare you to become a highly qualified professional equipped with the creativity, expertise and leadership skills for a successful career in the pastry, bakery, chocolate and confectionary sectors.
- Bachelor in International Culinary Management will prepare you for a career as a high-level, creative and innovative manager working in the kitchen, patisserie and culinary events sectors.
- Master’s degree in ‘Culinary Leadership and Innovation’ in partnership with the University of Haaga Helia (Finland) will provide you with a strategic and avant-gardist vision of the culinary arts and food service industry in France and internationally.
- MSc in ‘International Hospitality Management’ in partnership with emlyon business school will equip you with the knowledge and skills to become a leading manager on the world hospitality scene.

◆ RESEARCH
The Center for Food & Hospitality Research at Institut Paul Bocuse is a multi-disciplinary research centre examining key issues in food science and hospitality management in France and internationally with expertise in 4 main areas of research:
- Social sciences
- Behavioural economics
- Cognitive sciences
- Nutrition
We carry out collaborative international research projects, with a focus on real-life case studies. Our work enables us to create new knowledge and identify opportunities for innovation. This helps us create new products and services for the hospitality industry.

◆ STRENGTHS
- Our 3-year and 4-year Bachelor degrees certified by the Ministry of Higher Education, Research and Innovation
- Best international innovative program of the Worldwide Hospitality Awards 2017.
- 68 nationalities on campus.
- Several thousand graduates in 80 countries.
- 93% of our graduates create their own businesses.
- 100% taught in English courses.
- International mobility exchange programmes
- A multidisciplinary team of 240 teachers, professionals and recognized experts.
- Two intakes in April and in September.
- A students residence.
- The outstanding environment : 5-star training boutique hotel Le Royal MGallery by Sofitel, 2 historic châteaux, 6 restaurants including one Michelin star restaurant Seasons and Institute gastronomic restaurant.

◆ LOCATION
Gourmet capital of the world, Lyon enjoys a fantastic location and a wonderful and incredibly popular living environment. City located at the crossroads of major French and European cities, a stone’s throw away from beaches and ski resorts. Its entrepreneurial spirit, its links to the rest of the world and its economic health help make Lyon France’s most attractive city*

*Source: Only Lyon / survey carried out by PwC (2016)