Enter the Institut Paul Bocuse Legend: your future will surprise you here! 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. Because you are unique, we construct your education customized to your strengths and aspirations. We are a sharing community with a family atmosphere engaging students from more than 55 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
- Bachelor's (Hons) ‘Hospitality Management’ in partnership with the school of business administration at Université Lyon 3, Bachelor's (Hons) ‘Food Service Management’ and Bachelor’s ‘Culinary Management’. State Diploma, Institute-specific degrees to be equivalent to the national diplomas granted by the universities, RNCP level II certified. These 3 Bachelor’s can be 100% taught in English (in addition to the French ones).
- Master's degree in ‘Culinary Leadership and Innovation’ in partnership with the University of Haaga Helia (Finland).
- MSc in ‘International Hospitality Management’ in partnership with emlyon business school.
- Specialization in Pastry (associate equivalent).

◆ RESEARCH
The Center for Food and Hospitality Research at Institut Paul Bocuse is a real melting pot where researchers and specialists in the fields of hotels, restaurants, culinary arts and the processed food business work together at the highest level. The team brings together experts from a range of disciplines including economics, social sciences, cognitive science and nutrition. Together, they carry out innovative research that fits in with a multi-disciplinary approach.

◆ STRENGTHS
- Best international innovative program of the Worldwide Hospitality Awards 2017.
- 55 nationalities.
- 100% find employment in France or abroad.
- Several thousand graduates in 80 countries.
- 33% of our graduates create their own businesses.
- 100% Anglophone courses.
- Mobility programs thanks to our international academic partnerships.
- A multidisciplinary team of 150 teachers, professionals and recognized experts.
- Two school years.
- A student residence.

◆ LOCATION
Gourmet capital of the world, Lyon enjoys a fantastic location and a wonderful and incredibly popular living environment. It is 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 heft help make Lyon France's most attractive city*. Boasting a wide range of internationally recognised education options, Lyon is a young, vibrant city that is one of the top 10 innovative cities in the world*. It is home to 160,000 students, 15,000 of whom are from the rest of the world. France's second best student city, according to the QS 2016 world rankings, Lyon is unashamedly student friendly. *Source: OnlyLyon / survey carried out by PwC (2016)