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 72 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.

◆ 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.
- 72 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: OnlyLyon / survey carried out by PwC (2016)