



LYON

INSTITUT LYFE

INSTITUT
Lyfe
MANAGEMENT
EN ARTS CULINAIRES
& HÔTELLERIE

For over 30 years, Institut Lyfe (formerly Institut Paul Bocuse) has been shaping dedicated and responsible entrepreneurs and leaders in the culinary arts and hospitality sectors.

Institut Lyfe is positioned among the international elite in hospitality management education. Our educational distinctiveness lies in the fusion of academic knowledge and practical experience in a unique testing ground, featuring 6 restaurants, including one Michelin-starred, 4 hotels, including a 5-star establishment, and 17 culinary and pastry labs. Our model provides you with the optimal blend of a top-tier management school and a prestigious hotel school for dynamic, international, and diverse career paths.

Our experiential teaching approach, grounded in placing students in real-life scenarios, is crafted to enhance the development of technical and managerial skills, talent revelation, exploration, entrepreneurial mindset, and creativity. Coaches provide bespoke guidance to help you refine your soft skills and fine-tune your professional aspirations.

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 89 countries. Your career opportunities are truly limitless.

◆ MAIN PROGRAMMES OF STUDY

The Bachelor (Hons) in International Hospitality Management and International Restaurant Management (4 years) :

- Luxury Hospitality Management
- Lifestyle Hospitality Management
- Revenue Strategies in Hospitality and Food Service
- International Wine & Beverage Management
- Strategic Meetings & Events Management
- Restaurant Business Management & Entrepreneurship

- Bachelor in International Pastry Management (3 years)

- Bachelor in International Culinary Management (3 years)

- Master's degree in 'Culinary Leadership and Innovation' in partnership with the University of Haaga Helia (Finland) : 12-month course work (120 ECTS) + 6-month internship

- MSc in 'International Hospitality Management' in partnership with emlyon business school

◆ 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's degrees are accredited by the Ministry of Higher Education and Research
- INSTITUT LYFE is an Affiliate Member of the Conference des Grandes Ecoles
- Our International Hotel and Restaurant Management Bachelor is consistently ranked as the top program in Tourism and Hospitality by Eduniversal for 14 years.
- The campus boasts a representation of 72 nationalities.
- A global alumni network spanning 90 countries.
- Programs delivered entirely in English.
- Opportunities for international mobility with semesters abroad and international academic partnerships.
- A faculty comprising 235 permanent professionals, professors, and research scholars.
- A team of 50 chefs, including "Meilleurs Ouvriers de France", the winner of the Bocuse d'Or, and the World Champion of Bakery.
- Hospitality and restaurant experts, including a "Meilleurs Ouvriers de France" in Sommellerie and a French Cocktail Champion.
- On-campus student hotel residence.
- Coaches providing personalized support for each student.

◆ 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.



IDENTITY FORM

- ◆ **Precise name of the institution**
INSTITUT LYFE
- ◆ **Type of institution**
Private
- ◆ **City where the main campus is located**
Lyon
- ◆ **Number of students**
1200
- ◆ **Percentage or number of international students**
40%
- ◆ **Type and level of qualifications awarded**
Bachelor's, Bachelor (Hons), MSc, PhD
- ◆ **French language courses**
Yes
- ◆ **Programs for international students**
Yes
- ◆ **Programs in English**
Yes - - The Bachelor (Hons) in International Hospitality Management and International Restaurant Management
- Bachelor's in International Culinary Management
- MSc in International Hospitality Management
- MSc degree in Culinary Leadership and Innovation
- ◆ **Registration fees/year (for information only)**
Tuition fees :
Bachelor : 13.500- 14.000 euros/year.
Master and MSc: between 22.200 and 27.900 euros per program.
- ◆ **Postal address**
Chateau du Vivier, 1A Chemin de Calabert
- 69130 Ecully - FRANCE

<https://en.institutlyfe.com/>



Member of Campus France Forum