

PAUL  
**INSTITUT**  
BOCUSE

STARTING.  
TODAY.

Paul Bocuse



God  
Damn  
Films



2017



"A very good restaurant in its category"



"Excellent cooking, worth a detour"



"Exceptional cuisine, worth a special journey"

# A Life as a Chef

"COOKING IS MY LIFE.  
I know sauces better than my geography."





# Infinite Possibilities

This industry will reward you as much as you give – one of the most challenging, but satisfying industry in the world





## PAUL BOCUSE

Founder of the school  
in 1990

Meilleur Ouvrier de France  
3 Michelin stars since 1965  
- Chief of the Century

## GERARD PELISSON

Chairman of the  
Board of Directors  
since 1998

Co-founder of the  
Accor Hotels Group



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# INSTITUT PAUL BOCUSE

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# ABOUT INSTITUT PAUL BOCUSE

**Located in France, in the city of Lyon**

**Almost 30 years of expertise** in educational and vocational programs, research and consulting activities, developed in France and abroad

**A reputation of Excellence** “à la Française”, best education worldwide combining tradition and modernity in the hospitality field of studies

Its values:

**ALTRUISM**

**COURAGE**

**CREATIVITY**

**ENTREPRENEURSHIP**

Our Philosophy

**Serving: A State of Mind**

Our Educational Mission

Reveal your Skills and your Talents

Our Values

**Respect, Professionalism, Generosity  
Ethics & Responsibility**

# Program Highlights



## Special Program within WSU/SICA

Two degrees – one from  
France and one from WSU



## IPB Standards

French/Western focus  
Small class size (maximum  
15 practical and 30  
theory)  
Better instructor to  
student ratio



## Two internships

After year 1 & 3  
At least one year of  
hands-on experience  
before graduation

# Program Highlights



Grades – no curve system



Will get two grades and transcripts– one from WSU (letter grade) and one from France (20pts scale)



Most theory and practical courses are separated

# Program Highlights



WILL SHARE OUR VALUES WITH  
THOUSANDS OF GRADUATES  
AND FORMER STUDENTS  
WORLDWIDE



BE A PART OF INSTITUT PAUL  
BOCUSE GLOBAL NETWORK OF  
ALUMNI

# Upon successful Completion of the program

1. Bachelor in Culinary Arts & Restaurant Management

Awarded by Institut Paul Bocuse

2. Bachelor in your original major (and department)

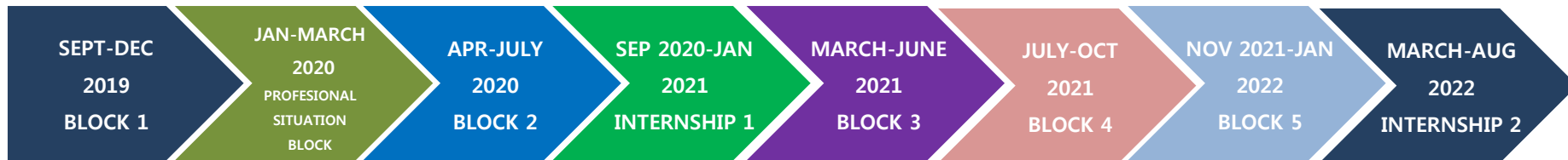
Awarded by Woosong University

3. RNCP Certification by French ministry of labor

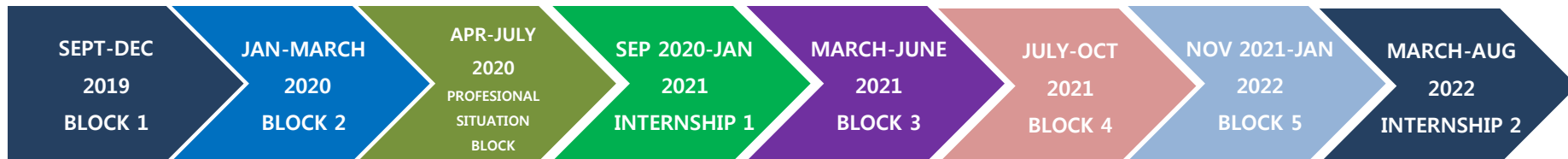
Awarded by the French Ministry of Labor

## in Culinary Arts and Restaurant Management

Cohort A



Cohort B



# Course List Block 1

BLOCK 1 : 15 weeks	
	<b>PRACTICAL COURSES</b>
<b>S1P1</b>	CULINARY APPRENTICESHIP (MODULES 1 TO 4)
<b>S1P2</b>	PASTRY APPRENTICESHIP (MODULES 1 TO 2)
<b>S1 P3</b>	DINING SERVICE APPRENTICESHIP SEMINAR/ <i>ARTS DE LA TABLE SEMINAR</i>
	<b>THEORETICAL COURSES</b>
<b>S1T1</b>	HISTORY OF FRENCH GASTRONOMY
<b>S1T2</b>	I.T. TOOLS 1
<b>S1T3</b>	DIGITAL ENVIRONMENT
<b>S1T4</b>	HYGIENE AND SECURITY
<b>S1T5</b>	FRENCH 1
<b>S1T6</b>	OENOLOGY AND SOMMELLERIE
<b>S1T7</b>	PRODUCT KNOWLEDGE
<b>S1T8</b>	DOCUMENTARY RESEARCH METHODS
<b>S1T9</b>	PROFESSIONAL PROJECT
	<b>TEAM PROJECT</b>
<b>S1TP1</b>	CREATIVE PROJECT 1 : E magazine

# Course Professional Situation Block

PROFESIONAL SITUATION BLOCK : 12 weeks	
<b>PS P1</b>	CULINARY PRACTICE
<b>PS P2</b>	RESTAURANT SERVICE PRACTICE
<b>PS P3</b>	COMMISSARY PRACTICE

# Course List Block 2

BLOCK 2: 15 weeks	
	<b>PRACTICAL COURSES</b>
<b>S2 P1</b>	CULINARY APPRENTICESHIP (5-7)
<b>S2 P2</b>	BAKERY 1
	<b>THEORETICAL COURSES</b>
<b>S2 T1</b>	ORGANIZATIONAL BEHAVIOUR
<b>S2 T2</b>	PRODUCTION ORGANIZATION
<b>S2 T3</b>	SENSORY ANALYSIS
<b>S2 T4</b>	SUSTAINABLE DEVELOPMENT
<b>S2 T5</b>	MARKETING FUNDAMENTALS
<b>S2 T6</b>	OPERATIONAL AND FINANCIAL MANAGEMENT 1
<b>S2 T7</b>	FRENCH 2
<b>S2 T8</b>	I.T. TOOLS 2
<b>S2 T9</b>	F&B MANAGEMENT
<b>S2 T10</b>	INTERNSHIP REPORT METHODOLOGY
	<b>TEAM PROJECT</b>
<b>S2 TP1</b>	CREATIVE PROJECT 2: Culinary Management Seminar
<b>S2 TP2</b>	ANALYTICAL PROJECT 1: Business Game Seminar

# Course List Block 3

BLOCK 3 : 15 weeks	
<b>PRACTICAL COURSES</b>	
<b>S3 P1</b>	CULINARY APPRENTICESHIP (8-9)
<b>S3 P2</b>	BAKERY 2
<b>THEORETICAL COURSES</b>	
<b>S3 T1</b>	CONCEPT CREATION AND DEVELOPMENT
<b>S3 T2</b>	MARTKETING APPLIED TO RESTAURANT INDUSTRY
<b>S3 T3</b>	KITCHEN DESIGN
<b>S3 T4</b>	HEALTH/NUTRITION
<b>S3 T5</b>	SOMMELLERIE Food and Wine pairings
<b>S3 T6</b>	RULES AND STANDARDS IN RESTAURANT INDUSTRY
<b>S3 T7</b>	F&B MANAGEMENT 2
<b>S3 T8</b>	OPERATIONAL AND FINANCIAL MANAGEMENT 2
<b>S3 T9</b>	HUMAN RESSOURCES
<b>S3 T10</b>	PROFESIONAL PROJECT
<b>S3 T11</b>	INTERNSHIP REPORT DEFENCE (24 weeks end of block 2)
<b>TEAM PROJECT</b>	
<b>S3 TP1</b>	CREATIVE PROJECT 3:"AVANT SCENE"
<b>S3 TP2</b>	ANALYTICAL PROJECT 2: ARCHITECTURE AND INGENEERING SEMINARY

BLOCK 4 : 15 weeks PRACTICAL BLOCK (CULINARY MAJOR)		HOURS	Credits/ Module
<b>CULINARY MAJOR PRACTICAL COURSES</b>		<b>420.0</b>	<b>28</b>
<b>S4 CMP1</b>	CULINARY & PASTRY PERFECTING	210.0	<b>14</b>
<b>S4 CMP2</b>	"GASTRONOMIC CUISINE RESTAURANT" ( <i>Solpine restaurant</i> )	210.0	<b>14</b>
<b>CULINARY MAJOR TEAM PROJECT</b>		<b>30.0</b>	<b>2</b>
<b>S4 CMTP1</b>	CREATIVE PROJECT 4: "GASTRONOMIC MENU"	30.0	<b>2</b>
<b>TOTAL BLOCK 4 (CULINARY MAJOR)</b>		<b>450.0</b>	<b>30</b>

OR

BLOCK 4 : 14 weeks PRACTICAL BLOCK (PASTRY MAJOR)	
<b>PASTRY MAJOR PRACTICAL COURSES</b>	
<b>S4 PMP1</b>	ADVANCED PASTRY
<b>S4 PMP3</b>	"GASTRONOMIC PASTRY RESTAURANT" ( <i>Solpine restaurant</i> )
<b>PASTRY MAJOR TEAM PROJECT</b>	
<b>S4 PMTP1</b>	CREATIVE PROJECT 4: "GASTRONOMIC DESSERT MENU"

<b>BLOCK 5 : 13 weeks THEORITICAL BLOCK</b>	
	<b>COMMON THEORITICAL COURSES FOR CULINARY AND PASTRY MAJOR</b>
<b>S5 T1</b>	CONSUMER BEHAVIOUR & CONSUMER ANALYSIS
<b>S5 T2</b>	GENERAL TOOLS FOR CHEFS COMMUNICATION
<b>S5 T3</b>	TECHNOLOGICAL INNOVATIONS
<b>S5 T4</b>	FOOD SCIENCE
<b>S5 T5</b>	OPERATIONAL AND FINANCE MANAGEMENT 3
<b>S5 T6</b>	HUMAN RESOURCES 2
<b>S5 T7</b>	SUPPLY MANAGEMENT
<b>S5 T8</b>	CHANGE MANAGEMENT
<b>S5 T9</b>	FRENCH 3
<b>S5 T10</b>	PROFESIONAL PROJECT
	<b>TEAM PROJECT</b>
<b>S5 TP1</b>	FOOD DESIGN
<b>S5 TP2</b>	CONCEPT CREATION PROJECT

# The IPB-WOOSONG TEAM

We are here for you --- Our job is to help you find your path and your passion to be successful

In Lyon:



*Sophie BELLON*

*International Program Manager*

In Korea:



*Katsuto Sandifer*

*Director of Academics*



*James A. Howe*

*Program Director*



*Franck Lemarchand*

*Culinary Operations Director*



*Kishor Chandran*

*Administrative and Curriculum  
Coordinator*



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