



Hospitality & Culinary Arts

**ALLIANCE**

BY INSTITUT PAUL BOCUSE

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**ALLIANCE SUMMER PROGRAMS 2019**

A ONCE-IN-A-LIFETIME EXPERIENCE AT INSTITUT PAUL BOCUSE

# ALLIANCE BY INSTITUT PAUL BOCUSE



A SELECTIVE, INNOVATIVE AND INTERNATIONAL NETWORK  
COMPOSED OF 22 SCHOOLS AND UNIVERSITIES IN THE WORLD  
SHARING SAME PHILOSOPHY AND EDUCATIONAL OBJECTIVES





## MISSION STATEMENT

Enriched by cultural and educational diversity and committed to Excellence, the Alliance by Institut Paul Bocuse shares and promotes culinary and hospitality heritage, modernity and innovation to better serve the future of their students and of the global world whilst emphasizing on the spirit of hospitality, service and responsibility.

**TRUST  
RESPECT  
COMMITMENT**



**ARE YOU ALL READY  
TO LIVE THE EXPERIENCE  
OF YOUR LIFE IN FRANCE ?**

From May to August, every year, the Alliance by Institut Paul Bocuse gives about 70 students from the Alliance members a unique opportunity to share an international experience, to perfect their technical skills, to discover French culture, while at the same time sharing and showcasing their own culture at Institut Paul Bocuse located in Lyon, France.

Students can choose between a **hands-on Advanced Culinary Arts program** and an **Advanced Hospitality & Food Service program**. During 3 months, they will receive expert teaching that combines theoretical and practical classes, demonstrations with hands-on practice in cuisine, pastry, bakery, hospitality, bar and service, in the different laboratories, restaurants, and hotels of Institut Paul Bocuse.

These 2 programs are dedicated to advanced students to:

IMPROVE SKILLS AND  
GAIN KNOWLEDGE

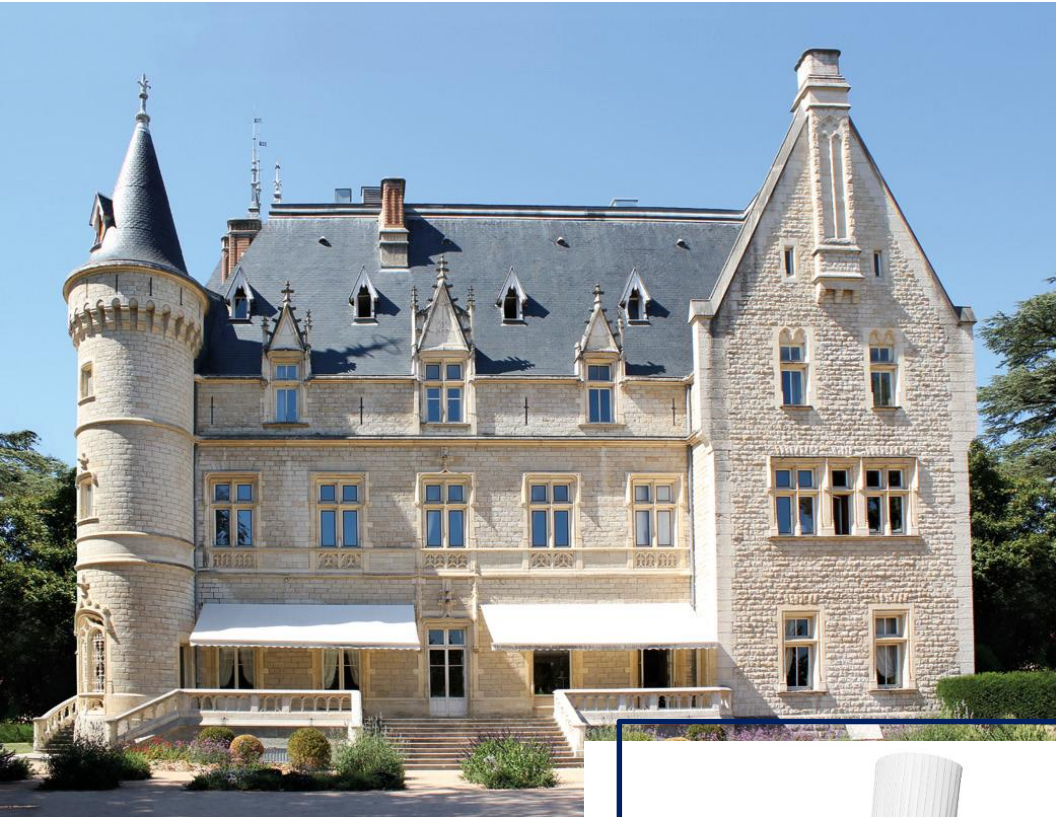
MASTER VARIOUS SKILLS AND KEY  
TECHNIQUES TO FRENCH  
VAST HERITAGE AND LIFESTYLE

EXPERIENCE INNOVATIVE AND  
CONTEMPORARY VISION OF  
THE TECHNICAL AND MANAGERIAL  
«SAVOIR-FAIRE »

SHARE AN INTERNATIONAL  
EXPERIENCE ANCHORED IN  
REALITIES OF THE PROFESSION

DISSEMINATE THEIR OWN  
CULTURES AND CUSTOMS

# ABOUT INSTITUT PAUL BOCUSE



A showcase for French know-how and etiquette, Institut Paul Bocuse is presided by two exceptional men: Paul Bocuse, founder of the school in 1990, and Gérard Pélisson, Chairman of the Board of Directors since 1998. Guided by the inspiration and tireless energy of these two world famous figures, Institut Paul Bocuse currently welcomes 1 000 students from 55 nationalities, in 10 campuses located around the world.

Choosing Institut Paul Bocuse means choosing a career inspired by a passion for hospitality and culinary arts professions. Our mission is to transmit our world renown practical and managerial expertise in Hospitality, Food Service, and Culinary Arts according to the highest standards to prepare our students for the best global careers. Studying at the Institut leads each student on the path to Excellence. Here, students grow and learn in a pluricultural environment rich in diversity. They build relationships that are a valuable asset for their personal and professional development.

Every year, students from around the world come at Institut Paul Bocuse to build their future; driven by the education and values that inspire our teaching staff, as well as the 2 100 graduates and former students who now work in the hospitality and restaurant industry worldwide. These values are:

**ALTRUISM – COURAGE – CREATIVITY  
ENTREPRENEURSHIP**



# ABOUT LYON – WORLD CAPITAL OF GASTRONOMY



**1998**

UNESCO  
WORLD HERITAGE

**4 000** RESTAURANTS

**15** MICHELIN STARRED RESTAURANTS

**160** HOTELS

21 000 EVENTS ANNUALLY

**3** MILLION VISITORS  
AT THE FESTIVAL  
OF LIGHTS

2ND FRANCE UNIVERSITY NETWORK

**130 000**

STUDENTS

**15 000**

FOREIGN STUDENTS





**CHOOSING INSTITUT PAUL BOCUSE BRINGS STUDENTS A UNIQUE CHANCE TO EXPERIENCE A RICHLY DIVERSE MULTICULTURAL ENVIRONMENT.**

**THE STUDENTS' LIFE IS RICH IN SHARING AND EXCHANGES, IN EVENTS AND LEISURE WHERE DIFFERENT NATIONALITIES COEXIST EACH YEAR.**

# ALLIANCE SUMMER PROGRAMS 2019



FROM APRIL 29<sup>TH</sup> TO AUGUST 2<sup>ND</sup> 2019

PAUL  
**INSTITUT**  
BOCUSE

6 200€



**ADVANCED  
CULINARY ARTS  
PROGRAM**

- 1 WEEK OF INTEGRATION
- 1 WEEK OF FRENCH CULTURE IMMERSION
- 2 WEEKS OF ADVANCED COOKING
- 1 WEEK OF HEALTHY FOOD AND GREAT PLEASURE
- 1 WEEK OF BOULANGERIE
- 1 WEEK OF ADVANCED PASTRY
- 4 WEEKS OF PROFESSIONAL SITUATION WITH RESTAURANTS IMMERSION
- 1 WEEK OF CULTURE & TERROIR
- 1 WEEK OF STREET FOOD INTERNATIONAL CHALLENGE
- 1 WEEK OF WORLD FOOD

Program taught in English & French  
Certificate upon completion  
30 Credits ECTS  
450 hours of courses

# ALLIANCE SUMMER PROGRAMS 2019



## ZOOM ON



ADVANCED COOKING	WORLD FOOD	PROFESSIONAL SITUATION	ADVANCED PASTRY	CULTURE & TERROIR
<p>This course combines practice and demonstration classes. It is designed to review and consolidate knowledge about products raw materials, acquire skills and master French culinary techniques. A contemporary cuisine vision and approach are also delivered. The format of the course is "Cook and Eat" workshops.</p>	<p>World Food (i.e. <i>Buffet Cuisine du Monde</i>) is a common project that gathers Culinary Arts students and Hospitality &amp; Food Service students. The project aims to place students in groups by country. Students elaborate, execute, cook and operate a buffet for 250/300 guests served in one of the Institut Paul Bocuse applied restaurants. The purpose of the week is to allow students to share and showcase their own culture during a buffet that highlights the finest flavors of the world.</p>	<p>One of the highlights of the program is the chance for students to experience a real restaurant situation in which there is a certain amount of pressure to produce quality meals to be served at a designated time. Students improve their dexterity and automatic gesture, as well as gain in autonomy and consistency. Different concepts are set up: buffet, gastronomic restaurant, semi-gourmet restaurant.</p>	<p>This practical course is designed to review and consolidate basic pastry skills and techniques. Special emphasis is placed on French pastries, entremets and individually plated desserts.</p>	<p>Conferences, demonstrations, visits, and classes are organized to give an overview and a better understanding of the French heritage and evolution.</p>

## STUDENT PRE-REQUISITE

In order to successfully complete the Advanced Culinary Arts program, students are expected to have the following knowledge and skills:



### CULINARY AND PASTRY ENVIRONMENT:

French culinary and pastry terminologies  
Food safety and hygiene rules and implementation  
Appropriate use of equipment, energy, tools and knives  
Respect of the product

### CULINARY TECHNIQUES FUNDAMENTALS:

Basic of food preparations (vegetable cuts, stock and sauce, etc.)  
Basic of cooking methods

### PASTRY TECHNIQUES FUNDAMENTALS:

Basic of pastry elements and preparation  
Classical cakes and pastry

### FOOD PRODUCTION AND KITCHEN ORGANISATION

### PROFESSIONAL CULINARY EXPERIENCE:

A significant professional experience in a kitchen environment in the field of cooking (eastern cuisine)

**PROFESSIONAL ABILITIES AND BEHAVIOUR:** Teamwork, open-minded attitude, liability, adaptability, pro-activeness, punctuality, personal hygiene, professional attitude and dress code.

**COMMUNICATION SKILLS:** language (French at level A1 / English at level B1)

### SELECTION PROCESS:

Applications will be evaluated and selected by Institut Paul Bocuse upon the above criteria and the following procedures:

- Application form with all required documents: curriculum vitae (PDF Format + video format) + copy of passport
- Respect of application deadlines

### DEADLINES

JANUARY 4<sup>TH</sup> – SENDING OF APPLICATION FORMS  
JANUARY 10<sup>TH</sup> – FIRST ADMISSION SESSION  
JANUARY 17<sup>TH</sup> – CONFIRMATION OF REGISTRATION  
JANUARY 21<sup>ST</sup> – SECOND ADMISSION SESSION  
FEBRUARY 20<sup>TH</sup> – FEE PAYMENT

### CURRICULUM VITAE – VIDEO FORMAT

**Objectives:** MY BACKGROUND / MY PROJECT / MY PERSONALITY

**Tools:** camera or phone

**Language:** English or French

**Duration:** 2 minutes maximum

**Format:** .mov / .mpeg4 / .avi / .wmv / .mpegps / .flv / 3gpp / webM

**Tips:** Do not read your curriculum vitae. Be creative! Show your personality.

The applications which do not meet the criteria required above will not be accepted.

# ALLIANCE SUMMER PROGRAMS 2019



FROM APRIL 29<sup>TH</sup> TO AUGUST 2<sup>ND</sup> 2019



PAUL  
**INSTITUT**  
BOCUSE

**1 WEEK OF INTEGRATION**

**1 WEEK OF FRENCH CULTURE IMMERSION**

**2 WEEKS OF ARTS & TRENDS IN FOOD SERVICE**

Introduction to Events Management  
Tables Arts & Restaurant Experience  
Wine & Beverage

**2 WEEKS OF ARTS & TRENDS IN HOSPITALITY**

Introduction to Luxury Management & Lifestyle  
Creativity and Sustainability  
Service Design & Guest Experience

**6 WEEKS OF PROFESSIONAL SITUATION  
WITH HOTELS AND RESTAURANTS IMMERSION**

**1 WEEK OF STREET FOOD INTERNATIONAL CHALLENGE**

**1 WEEK OF WORLD FOOD**

Program taught in English & French  
Certificate upon completion  
30 Credits ECTS  
450 hours of courses

**6 200€**



**ADVANCED  
HOSPITALITY &  
FOOD SERVICE  
PROGRAM**

Top 15



Tourisme & Hôtellerie

1



NUMBER 1 SINCE 9 YEARS

\* BEST DEGREES, BACHELOR'S DEGREES & GRANDES ECOLES - TOURISM & HOTELS CATEGORY

# ALLIANCE SUMMER PROGRAMS 2019



## ZOOM ON



### FRENCH CULTURE IMMERSION

The French culture immersion combines both French language learning course, conferences about French history, habits and customs.

The course is mainly delivered downtown by a French language school partner of Institut Paul Bocuse. The main objective is to teach French in small groups, to diversify the range of subjects through modern and innovative teaching materials.

### PROFESSIONAL SITUATION

These practical courses, held in the applied restaurants of Institut Paul Bocuse and in Le Royal, 5 stars hotel, are designed to provide students experience in several institutions, as well as practice the various techniques used in the dining-room such as welcoming a client, making the set up, etc. Students practice table decoration, guest relations, table arts, wine pairing, French cheese knowledge, daily. They acquire a comprehensive vision of the necessary communication between the restaurant service team and the kitchen brigade.

### ARTS & TRENDS IN FOOD SERVICE

This 2-weeks course immerses students in today's Food Service Industry. Students approach the future trends and the arts of Food Service. The course also aims at developing and acquiring a range of professional competences in Table Arts and Restaurant Experience, including wine and beverage knowledge. Students get an introduction to events management in order to lead various projects during the program.

### WORLD FOOD

World Food (i.e. *Buffet Cuisine du Monde*) is a common project that gathers Hospitality & Food Service students and Culinary Arts students. The project aims to place students in groups by country. Students elaborate, execute, cook and operate a buffet for 250/300 guests served in one of the Institut Paul Bocuse applied restaurants. The purpose of the week is to allow students to share and showcase their own culture during a buffet that highlights the finest flavors of the world.

### STREET FOOD INTERNATIONAL CHALLENGE

Street Food International Challenge is a common project that gathers Hospitality & Food Service students and Culinary Arts students. This team work project leads students to design and set up a thematic concept open to the public. They build their project on the skills and knowledge acquired through the program and on their imagination and creativity. They are supported by teachers who evaluate their concept creation, creativity, methodology, organization and management abilities.

## STUDENT REQUIREMENTS

In order to successfully complete the Advanced Hospitality & Food Service Program, students are expected to have the following knowledge and skills:



### HOSPITALITY ENVIRONNEMENT:

Professional terminologies  
Guest experience and satisfaction principles  
Managerial awareness

### HOTEL TECHNIQUES FUNDAMENTALS:

Front office  
Housekeeping  
Room service

### RESTAURANT TECHNIQUES FUNDAMENTALS:

Customer service and different type of service  
Wine and beverage service  
Menu planning

### PROFESSIONAL EXPERIENCE:

A significant professional experience in a hospitality / restaurant environment

**PROFESSIONAL ABILITIES AND BEHAVIOUR:** Teamwork, open-minded attitude, liability, adaptability, pro-activeness, punctuality, personal hygiene, professional attitude and dress code.

**COMMUNICATION SKILLS:** language (French at level A2 / English at level B2)

### SELECTION PROCESS:

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# ALL

# YOU NEED TO KNOW

Students are expected to demonstrate at any time and in any circumstances, the principles which are required by the profession. Those fundamentals are based on a respectful and responsible attitude as well as pride in representing the culinary and hospitality trade.

## SCHEDULE

Classes are held from Monday to Friday. Some may be organised on Saturday in the interest of the students. Depending on the course, classes start and end at different times. Most of the time classes are held for 6 hours per day but can last longer.

## ATTENDANCE & PUNCTUALITY

Attendance to all the classes and visits is mandatory. Students are evaluated each week.

- A minimum of 12/20 average and 90 % of attendance is required to qualify for the certificate.
- Students must be in the classroom and the practical laboratory with all relevant materials, ready to start a minimum of 5 minutes before the scheduled start time. Failure regarding punctuality will result in a marked-down grade.

## DRESS CODES FOR THEORY CLASSES AND PRACTICAL CLASSES

Professionalism is the signature of the programs and is the expectation of the faculty that an appropriate dress code consistent with industry is adopted. The dress code is mandatory and applicable at Institut Paul Bocuse (in all buildings) and outside Institut Paul Bocuse (during visits, conferences and meetings).

## ACCOMMODATION

Students are accommodated at *Le Clipper*, a student residence located close to Institut Paul Bocuse, in double room. A deposit of 500 euros (five hundred euros) will be asked on the day of arrival and must be paid by credit card. The deposit will be refund on the day of departure if any incident occurred during the stay at *Le Clipper*.

**CHECK IN DATE: Monday April 29<sup>th</sup> or Tuesday April 30<sup>th</sup> 2019, from 8am to 6pm**  
**CHECK OUT DATE: Saturday August 3<sup>rd</sup> 2019, from 8am to 6pm**

## FEES

Tuition fees must be paid two months before the program starts. The cost includes contact hours, housing, full board from Monday to Friday (except bank holidays), a liability insurance, a multi-risk insurance and civil insurance for housing.

Cancellation policy: if the student cancels less than 6 weeks prior to the beginning of the program, the refund will be 40% of the tuition only.

## VISA

A minimum of a two-month period is required to obtain your visa:

**Student visa « long séjour temporaire / dispense temporaire de carte de séjour »**

## INSURANCES:

### INSURANCE INCLUDED:

**Liability insurance:** Insurance covering all accidents and injuries you may cause to a third party during your stay. It is mandatory.

**Housing Multi-risk Insurance:** Housing multi-risk insurance is compulsory for staying in the student residence of Institut Paul Bocuse.

### INSURANCE NOT INCLUDED:

**Private International Insurance:** You must subscribe to a private international insurance covering medical needs. This policy must cover your medical costs, hospitalization, and eventual repatriation.



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# INFORMATION

CONTACT CHARLOTTE JACQUIER, ALLIANCE NETWORK COORDINATOR

[charlotte.jacquier@institutpaulbocuse.com](mailto:charlotte.jacquier@institutpaulbocuse.com)