



ALLIANCE SUMMER PROGRAMS

A ONCE-IN-A-LIFETIME EXPERIENCE AT INSTITUT PAUL BOCUSE
9 MAY 2023 - 13 JULY 2023



ALLIANCE BY INSTITUT PAUL BOCUSE

A SELECTIVE, INNOVATIVE AND INTERNATIONAL NETWORK COMPOSED OF 25 SCHOOLS AND UNIVERSITIES AMONG THE BEST IN THE WORLD SHARING SAME PHILOSOPHY AND EDUCATIONAL OBJECTIVES



ALLIANCE BY INSTITUT PAUL BOCUSE



MISSION STATEMENT

Enriched by cultural and educational diversity and committed to Excellence, the Alliance by Institut Paul Bocuse shares, promotes culinary and hospitality heritage, modernity and innovation to better serve the future of their students. The Alliance aims to enhance quality and innovative education, to encourage ongoing education, to develop closer links with the industry in order to maintain high level of employability and to promote the profession worldwide.

• TRUST
RESPECT
COMMITMENT •





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

ALLIANCE SUMMER PROGRAMS 2023



From May to July, every year, 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 an **Advanced Culinary Arts program** and an **Advanced Hospitality & Food Service program**. For 10 weeks, they benefit from expert teaching that combines theory and hands-on classes, demonstrations, tastings and educational visits. All hands-on classes are organized in our laboratories, restaurants and hotels open to guests: an ideal situation to discover the real professional life!



These 2 programs are dedicated to advanced students to
IMPROVE SKILLS AND GAIN KNOWLEDGE

MASTER VARIOUS SKILLS AND KEY TECHNIQUES

DISCOVER FRENCH VAST HERITAGE AND LIFESTYLE

DEVELOP LEADERSHIP

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

SHARE AN INTERNATIONAL EXPERIENCE
ANCHORED IN REALITIES OF THE INDUSTRY

DISSEMINATE THEIR OWN CULTURES AND CUSTOMS



ABOUT INSTITUT PAUL BOCUSE

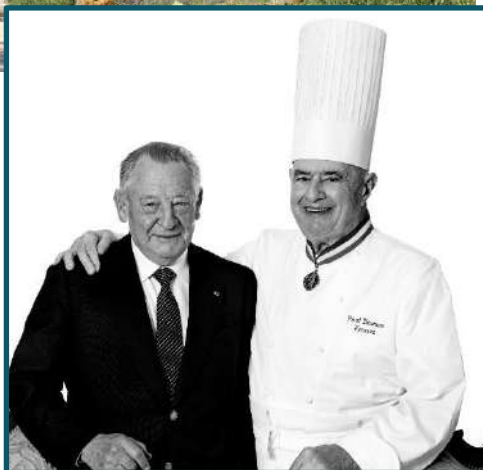


A showcase for French know-how, Institut Paul Bocuse was conceived by two exceptional men: Paul Bocuse, Chef of the Century, founder of the school in 1990, and Gérard Pélisson, co-founder of the Accor Hotels group, Chairman of the Board of Directors since 1998. Guided by the inspiration and tireless energy of these two world famous figures, Institut Paul Bocuse currently welcomes 1400 students from 72 nationalities, in 10 campuses located around the world.

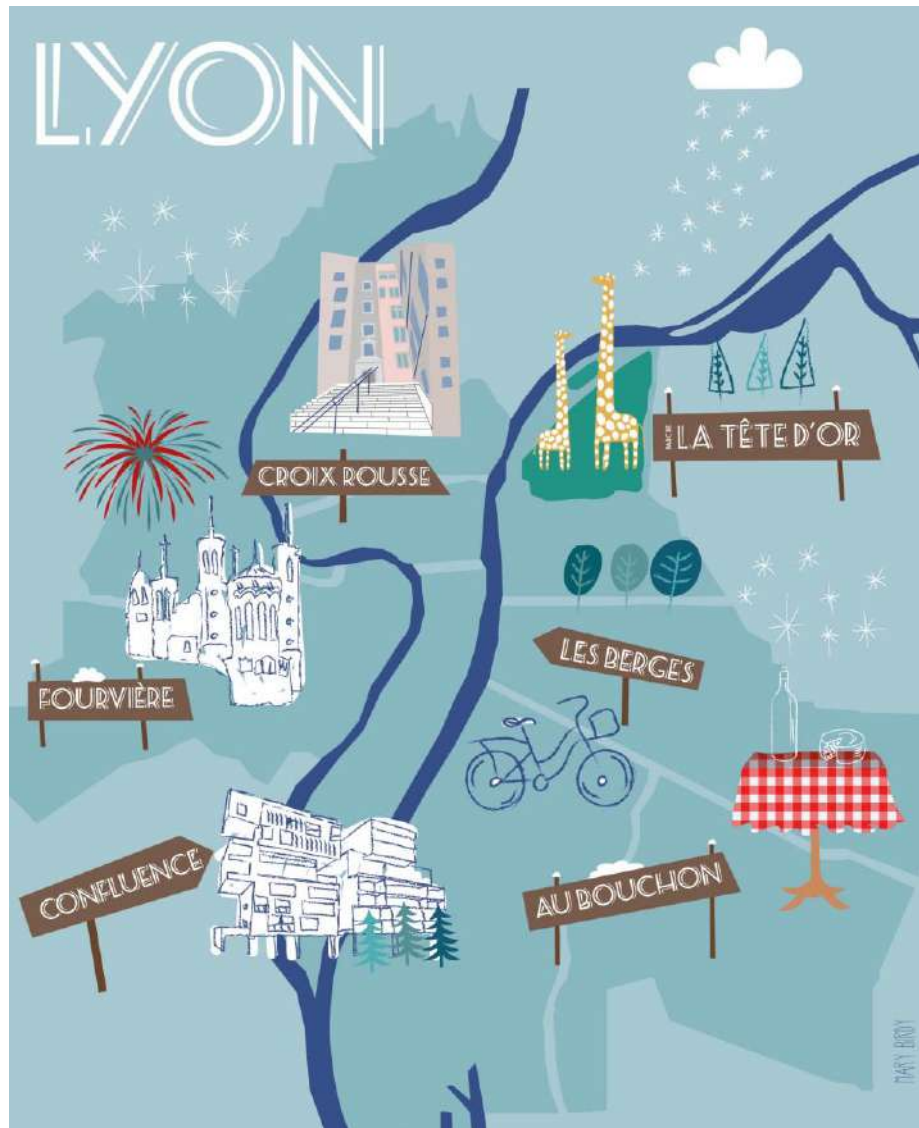
Choosing Hospitality, Food Service, and Culinary Arts according to the highest standards will prepare our students for the best global careers. Studying at the Institut leads each student on the path to Excellence. Here, students grow and learn in a pluricultural environment rich in diversity. They build relationships that are an asset for their personal and professional development.

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. Every year, students from around the world come to Institut Paul Bocuse to build their future; driven by the education and values that inspire our teaching staff, as well as the 4 500 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



LYON, MÉTROPOLÉ (TRÈS) GOURMANDE



3 882 restaurants,
soit 1 restaurant pour 334 habitants

21 ÉTOILES
AU GUIDE
MICHELIN

🌟🌟🌟 : *Bocuse* à Collonges-au-Mont-d'or
🌟🌟 : *La mère Brazier* et le *Neuvième art* à Lyon
🌟 : 14 restaurants dans toute la Métropole



Les touristes classent
la restauration juste devant
la richesse du patrimoine*.



340
exploitations
agricoles



458
boulangeries
pâtisseries



281
boucheries



220
marchés chaque
semaine



220
traiteurs



28
poissonneries



1933

La mère Brazier
est la première
femme triplement
étoilée.

1935

Le critique
Curnonsky déclare
Lyon capitale
de la gastronomie
mondiale.

1936

Les chefs lyonnais
créent les Toques
blanches. Ils sont
plus d'une centaine
en 2016.

1989

Gault et Millau
déclarent Paul
Bocuse « cuisinier
du siècle ».

2015

Lyon est classée 1^{re}
des villes françaises
pour la gastronomie
selon le Times.

2018

Ouverture de la
Cité internationale
de la gastronomie

Sources : CCI de Lyon pour les chiffres clés de l'activité dans la Métropole en avril 2016. | * La destination gastronomique.

ABOUT STUDENT EXPERIENCE

ALL



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

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

ABOUT STUDENT EXPERIENCE



TAYLOR MARTIN, ALLIANCE ALUMNI 2017



Culinary *ambassador*

Conestoga College graduate Taylor Martin
first chef to represent school at French institute

BY ALEX BELAK

PHOTOGRAPHY BY TOMASZ ADAMSKI

Chef Taylor Martin appears relaxed despite just having come off a busy eight-hour shift as a line cook at Jake's Grill and Oyster House in Burlington. She's composed beyond her 24 years, articulate and gently assertive as she shares her life-changing experience at a prestigious culinary institute in France.

A 2017 graduate of Conestoga College's culinary program, Martin was the first Conestoga student to benefit from the college's recent association with the Institut Paul Bocuse.

The partnership connects students to an annual four-month intensive program

aimed at improving culinary skills and techniques, gaining an appreciation of French gastronomy while absorbing the traditions of other cultures and sharing their own.

Students from a dozen countries comprised the 2017 intake last fall. Understandably, Martin, who grew up in Cambridge, wanted to perform well on her school's behalf.

"Not only was I representing Conestoga within the program, I was representing Canada, and not many countries had only one student, so yes, the pressure was on, but it actually helped me perform."

Students lived in a dorm a five-minute walk from institute facilities, headquartered

in the 19th-century Château du Vivier in Ecully, on the outskirts of France's gastronomic capital, Lyon. This made it easy to make friends among the group of 49 participants.

"Everyone was in the same boat in that they were thrown into this group of people from all over the world, and we all wanted to learn about each other and each other's culture. We bonded right away," Martin says.

Martin quickly made friends with students from Ecuador, Finland and Taiwan, among others, and is planning a trip to the southern United States to meet up with some of them later this year, with another

Last fall, Taylor Martin was the first chef to represent Conestoga College's culinary program in France at the Institut Paul Bocuse. Earlier this year, Martin was a guest chef with Les Marmittons – Waterloo Region. Writer Alex Belak is a co-founder of the men's cooking group, which provided a \$1,000 scholarship to Martin to help pay for her studies in France.

ALLIANCE SUMMER PROGRAMS 2023



FROM MAY 9TH TO JULY 13TH 2023

ADVANCED CULINARY ARTS PROGRAM

Program taught in English

Certificate upon completion

22 Credits ECTS

300 hours of courses

6 500 €/student for Alliance members

9 600 €/student for non-Alliance members

courses, housing and full board from Monday to Friday, except bank holidays

2 WEEKS OF FRENCH ADVANCED COOKING

1 WEEK OF FRENCH BAKERY

1 WEEK OF FRENCH PASTRY

1 WEEK OF CONTEMPORARY CUISINE

1 WEEK OF FRENCH REGIONAL CUISINE

2 WEEKS OF PROFESSIONAL SITUATION WITH RESTAURANT IMMERSION

2 WEEKS OF STREET FOOD EVENT & CHALLENGE

CULTURE & TERROIR COURSES ALONG THE PROGRAM

ALLIANCE SUMMER PROGRAMS 2023



FROM MAY 9TH TO JULY 13TH 2023

STUDENT PRE-REQUISITES

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 sauces, 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 professional experience in a kitchen environment in the field of cooking (western cuisine)

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

COMMUNICATION SKILLS: language – English / French would be a valuable asset

ALLIANCE SUMMER PROGRAMS 2023



FROM MAY 9TH TO JULY 13TH 2023

ADVANCED HOSPITALITY & FOOD SERVICE PROGRAM

Program taught in English

Certificate upon completion

22 Credits ECTS

300 hours of courses

6 500 € /student for Alliance members

9 600 € /student for non-Alliance members

courses, housing and full board from Monday to Friday, except bank holidays

2 WEEKS OF ARTS & TRENDS IN HOSPITALITY

1 week - Tables Arts & Restaurant Experience
0,5 week - Wine & Beverage
0,5 week - Trends in French Hospitality Industry

5 WEEKS OF PROFESSIONAL SITUATION WITH HOTELS AND RESTAURANTS IMMERSION

1 week - Restaurant Saisons
1 week - Restaurant L'Institut
2 weeks - Le Royal Hotel
1 week - Residence Le Clipper

1 WEEK OF CULTURE & TERROIR

2 WEEKS OF STREET FOOD EVENT & CHALLENGE

ALLIANCE SUMMER PROGRAMS 2023



FROM MAY 9TH TO JULY 13TH 2023

STUDENT PRE-REQUISITES

In order to successfully complete the 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 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 – English / French would be a valuable asset

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 CODE FOR THEORY 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).



YOU NEED TO KNOW

ACCOMMODATION

Students are accommodated at *Le Clipper*, a student residence located close to Institut Paul Bocuse. 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 no incident occurred during the stay at *Le Clipper*.

CHECK IN DATE: Friday 5 May 9 2023, from 9 am to 5 pm
CHECK OUT DATE: Thursday 13 July 2023, from 9 am to 5 pm

FEES

Tuition fees must be paid two months before the program starts. (Max due date 2nd of March 2023)
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 »

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.

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.

REQUIREMENT TO OPEN THE PROGRAMS

ADVANCED CULINARY ARTS PROGRAM – MINIMUM 30 STUDENTS – MAXIMUM 60 STUDENTS

ADVANCED HOSPITALITY & FOOD SERVICE PROGRAM – MINIMUM 20 STUDENTS – MAXIMUM 40 STUDENTS



SELECTION PROCESS

Applications will be evaluated and selected by Institut Paul Bocuse upon criteria of motivation, academic and behavioral results, and upon the following procedure:

- Online application with all required documents: curriculum vitae in PDF format, curriculum vitae in video format, copy of passport and letter of approval from the school
- **APPLY HERE** <https://ipb.myapply.online/Inscription>
SELECT PROGRAM – ALLIANCE MEMBERS ONLY –
SELECT YOUR PROGRAM IN RECRUITMENT
- Respect the application deadlines

CURRICULUM VITAE – VIDEO FORMAT

Topics: 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! 😊

APPLICATION DEADLINES

19 FEBRUARY 2023 – CLOSE OF ONLINE APPLICATION

20 FEBRUARY 2023 – FIRST ADMISSION SESSION

25 FEBRUARY 2023 – CONFIRMATION OF REGISTRATION

22 MARCH 2023 – DEADLINE FOR FEE PAYMENT

We invite you to consider the necessary delay to obtain your visa.

Incomplete application form will not be considered



INFORMATION

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