
Haaga-Helia University of Applied Sciences - Finland



Testimony



Janne Tihtonen (Finland)

Student at Haaga-Helia

Haaga-Helia University of Applied Sciences

Alliance Promotion 2015

"Chefs were great and the school had amazing infrastructures. I loved the city. It was a good experience. I will always keep in memory the atmosphere, the Alliance spirit and of course my spoon and the recipe book of Chef Paul Bocuse which became my Bible..."

> [READ MORE](#)

School Presentation

Haaga-Helia is one of the largest Universities of Applied Sciences in Finland with more than 10,800 students, a faculty of 700 specialists, six campuses, 1,000 international students from 96 countries, 220 international partner universities and colleges and close working relationships with more than 40 international companies.

Haaga-Helia is fully licensed and programs are accredited by the Ministry of Education of Finland. Haaga-Helia recognizes needs and changes in the current and future business environments, offering its students experience of business life and helping students and companies to find each other. Haaga-Helia is the leading training institution in Finland in the area of Hospitality and Tourism Management, offering 4 programs, 3 in Finnish and one in English. The college has been delivering specialized education in the field of culinary arts, restaurant management and hospitality management for more than 40 years. Currently Haaga-Helia School of Hospitality and Tourism Management has 1,019 fulltime/part-time students. Haaga-Helia is the only Hospitality School in Finland that is member of The Hotel Schools of Distinction.

Since 2007, Haaga-Helia joined the prestigious Alliance by Institut Paul Bocuse, having 23 students successfully graduated from the program since the first group went to Lyon, in 2008. Haaga-Helia currently cooperates with the Institut Paul Bocuse in the delivery of their pioneer international Master Degree Program in Culinary Management and Innovation.

Haaga-Helia hosted the Culinary Seminar in November 2015, which is part of the Alliance by Institut Paul Bocuse's annual activities within the cooperation network. In commemoration of the 10th year anniversary of the Alliance, Haaga-Helia hosted the Chef Paul Bocuse Week, dedicated to French gastronomy and history, paying tribute to Chef Paul Bocuse, and featuring the first ever in-campus Cake Contest.

Haaga-Helia's ambition within the Alliance is to position Finland and the Finnish brand in the international culinary context, highlighting its uniqueness and the purity of its cuisine and ingredients. It also pursues the enhancement of cooperation in culinary education, as there are not many schools in the world that share in the same academic level as those involved in the Alliance by Institut Paul Bocuse.

Haaga-Helia is in process to create an open innovation arena for Culinary & Restaurant management in their Haaga Campus - Haaga Place to be. The aim is to connect Industry partners, Faculty and Students for open dialogue and knowledge transfer.

Page One

[2 days at Institut Paul Bocuse for the winners of the International Pastry Contest](#)

From June 19th to June 22nd 2017, the two winners of the International Pastry Contest held as part of the Chef Paul Bocuse Week 2016 came to Institut Paul Bocuse, Lyon, France.

Contact

Alliance by Institut Paul Bocuse

Château du Vivier
69130 Ecully - France
Tel: +33 4 27 01 23 44
[Send an e-mail](#)

Join us

> [Become a member](#)

Our DNA



Follow us



The School Website



Values

- LUOTTAMUS
- KUNNIOITTAMINEN
- SITOUTUMINEN

Message from the director



"Being a member of the Alliance by Institut Paul Bocuse allows our students to explore the culinary and hospitality heritage of the world. Haaga-Helia University of Applied Sciences is the oldest and most reputable educator in the field of Hotel, Restaurant and Tourism Industry in Finland, but what really makes us strong are our international networks."

Risto Karmavuo

Director of Haaga-Helia

> [READ MORE](#)