
Universidad San Ignacio de Loyola - Peru



Testimony



Ruben Uchima (Peru)

Executive Chef at the Embassy of Peru in Washington DC

Universidad San Ignacio de Loyola

Alliance Promotion 2013

"I am grateful with Institut Paul Bocuse because it gave me the chance to grow as a professional, to have more professional opportunities and make good friends all over the world."

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School Presentation

The San Ignacio de Loyola Educational Organization has over 40 years of experience in the field of education. Specialized in all levels of teaching, it has excellent strategic alliances, both nationally and internationally, in addition to a number of exchange programs.

Universidad San Ignacio de Loyola was founded in 1995. The Hotel Management and the Tourism Administration programs were one of the first ones to be offered since the early beginning. Twenty years later, these programs are under the College of Hotel Management, Tourism Administration and Gastronomy. The Gastronomy and Restaurant Management program started in 2009 and the Culinary Arts program started in 2010. The latter was the first of its kind to be offered in the country at the undergraduate level.

USIL aims to be a leader in shaping talented and ethical professionals, according to national and international standards. Excellence, leadership, professionalism, ethics, and respect for diversity are its core values. USIL teaches students general knowledge and specific skills necessary to live a successful life during which they can grow in different positions of influence and leadership in society and in the international industry. In this sense, the school is aligned with the Alliance by Institut Paul Bocuse core values. USIL joined this international

network in 2005, being amongst the first members to contribute to its consolidation and growth.

USIL College has currently an average of 2,000 students, 25 full time staff, a teaching restaurant, a pastry shop and state of the art facilities. One of the main projects is to transform the teaching restaurant Don Ignacio in one of the most important recognized restaurants of the city for its food and service quality.

Thanks to its partnership with Institut Paul Bocuse, USIL delivers a Double Bachelor in Culinary Arts and Restaurant Management which teaches students multi-skills training since 2010. Students enrolled in the program can obtain the Institut Paul Bocuse diploma studying entirely in Lima (Peru). They receive both French Bachelor in Culinary Arts and Restaurant Management delivered by Institut Paul Bocuse and Bachelor in Culinary Arts or Gastronomy and Restaurant Management delivered by USIL. USIL is very focused on positioning this Double Bachelor as the first choice for any student in the region and the same for the College of Hotel Management, Tourism Administration and Gastronomy.

USIL also holds two international accreditations; ACPHA (Accreditation commission for programs in Hospitality Administration) and ACF (American Culinary Federation).

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[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

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Our DNA



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The School Website

Values

- CONFIANZA
- RESPETO
- COMPROMISO

Message from the director



"According to USIL, being part of the Alliance by Institut Paul Bocuse is an honor as well as a commitment to excel in delivering the best culinary program. The Alliance is an exclusive and prestigious group of schools that have the same goal - being the best of the best."

Guillermo Graglia

Dean, College of Hotel Management, Tourism Administration and Gastronomy, USIL

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