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# 6th Culinary Arts class at the Institute of Technical Education Singapore



New Culinary Arts and Restaurant Management graduating class at the Institute of Technical Education Singapore

On April 4, 2016

Institut Paul Bocuse has been co-delivering the Bachelor's program in Culinary Arts and Restaurant Management at the Institute of Technical Education (ITE) Singapore since April 2011. On April 4, the ITE hosted the 20 students that make up its new class. Instruction is provided by the school's professors, who have themselves been trained by Institut Paul Bocuse's chefs. Naturally, we hope that all of the students get off to a great start.

For over ten years, Institut Paul Bocuse has been supporting both public and private institutions' development projects in many countries and with much success. Accordingly, it exports its education and international management expertise in the hospitality and the culinary arts sectors while enhancing the reach of the French art of living and promoting the cultural specificities of its partners, which are based on all continents.

ITE Singapore is thus the first university to have integrated Institut Paul Bocuse's [Culinary Arts and Restaurant Management](#) program into its curriculum in 2011. It is also a member of the [Worldwide Alliance](#), an educational consortium that was created in 2004 by Institut Paul Bocuse. This consortium brings together 16 higher learning schools and universities specialized in hospitality management and the culinary arts in order to meet the challenges that lie ahead in the booming international tourism sector.

**Type :**

International, Alliance by Institut Paul Bocuse

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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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