
Exchanges and program

Presentation



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.

Every year, students can choose between a hands-on **Advanced Culinary Arts program** and a **Hospitality & Food Service program**. These two programs dedicated to advanced students enable them to:

- Improve skills and gain knowledge
- Master various skills and techniques key to French vast heritage 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

The exchanges, which are open to both students and teachers, will now be adopted throughout the network's partner schools in order to open up to tomorrow's worldwide tourism challenges.

Being in the attending world's most recognized center of gastronomy and at the respectable Institut Paul Bocuse is a huge thing that is never going to be forgotten in our minds. There are so many new ingredients, techniques and experiences, such as working in different restaurants and serving customers. All of these new experiences are important towards furthering our future careers, because we are provided valuable knowledge".

Mariana

During one semester, students 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. Moreover, food safety, hygiene and cross-cultural competences are put into practice. Classes are taught in French and English.

"This program has multiple dimensions one being the professionalism, you can practice and train in real kitchens serving paying patrons while still being in school. Second the human side of the program you have small intimate classes with world renowned chefs that can truly help you focus on perfecting your craft. This program represents a common idea of bringing the world cultures together with food and seeing the differences in each other but appreciating what each other brings to the table.

Logan - JOHN FOLSE CULINARY INSTITUTE (Louisiana, USA)

Program



Focus on the Advanced Culinary Arts program :

ADVANCED COOKING

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.

ADVANCED PASTRY

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.

FRENCH CULTURE IMMERSION

Conferences, demonstrations, visits, and classes are organized to give an overview and a better understanding of the French heritage and evolution.

PROFESSIONAL PRACTICE PERIOD / CUISINE

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.



BAKERY

The goal is to teach and consolidate basic bread baking skills and techniques. The products baked daily are served in the restaurants of Institut Paul Bocuse.



WORLDWIDE BUFFET

Students are divided into country groups and present a typical product of their country or



region in order to share their knowledge and

culture. Each group prepare, cook and serve their typical recipe to 250 guests during a buffet that highlights the finest flavors of the world.

Benefits of this training



A LIFE-CHANGING EXPERIENCE

The programs offered by Institut Paul Bocuse welcomed over 600 students from all over the world since 2004.

This experience is a real human adventure. It allows students to grow up as professionals but also as a person. With a step back, Alliance Alumnus revealed that those innovative educational programs have changed their way of cooking, their approach to welcoming, and their vision of the profession.

"Our students all come home with a new found respect for food, a new understanding in standards of excellence, a better knowledge of what true haute cuisine is all about."

Chef Randy - JOHN FOLSE CULINARY INSTITUTE (Louisiana, USA)

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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.

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