
Welcome to the new Class of Culinary Arts at Universidad San Ignacio de Loyola



The new Class of Culinary Arts and Restaurant Management at Universidad San Ignacio de Loyola

On March 21, 2016

On Monday, March 21, the Universidad San Ignacio de Loyola - USIL (Lima, Peru) welcomed the 35 students of its Culinary Arts and Restaurant Management Class 2016 whose program was created by Institut Paul Bocuse. The courses are taught by USIL professors that were trained by Institut Paul Bocuse chefs.

[The Bachelor's in Culinary Arts and Restaurant Management](#) responds to the increasing demands of a constantly evolving industry. Its objective is to develop modern, creative and productive chefs, at once excellent technicians and superior business and team managers. The program allows the student to develop a modern and innovative culinary outlook firmly rooted in the world-renowned traditions of French cuisine.

After the Institute of Technical Education (Singapore), USIL was the second university to integrate, in 2012, the Institut Paul Bocuse Culinary Arts and Restaurant Management program in its pedagogical offer. The international expansion of Institut Paul Bocuse's program highlights the importance that is placed on French expertise in terms of the education of the world's future professionals.

USIL is also part of the [Worldwide Alliance](#) created by Institut Paul Bocuse in 2004, which covers 15 partners in 15 countries, all among the world's top Hospitality Management & Culinary Arts schools.

Type :

International, Alliance by Institut Paul Bocuse

[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](#)

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