
Aymeric Penven (France)

Student at Institut Paul Bocuse / Master in Culinary Leadership & Innovation



Additional information

- Nationality: French
- Alliance Promotion: 2015

Why did you choose to learn and study cuisine, pastry, bakery ?

I chose to learn and study cuisine to be closer to good food, good wines and the people I work with.

What did the Summer Program of the Alliance bring and give you ?

This program gave me the opportunity to be exposed to multiple food cultures and to see the different ways of working with similar products. At the end of the program, I knew that I had dozens of places in the world where I would be welcome to visit. And I did the choice to integrate the Culinary Master at Institut Paul Bocuse to develop my expertise.

In few words, how would you summarize this culinary experience ?

Good food, good chefs, good students.

In one word, how would you define the Institut Paul Bocuse Worldwide Alliance ?

Meeting the chefs of tomorrow.

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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

Alliance by Institut Paul Bocuse

Château du Vivier
69130 Ecully - France
Tel: +33 4 27 01 23 44

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