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# Lunel Ackerman (South Africa)

Freelance Chef



## Additional information

- **Nationality:** South African
- **Alliance Promotion:** 2014

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

*For the simple fact of joy for cooking and baking. I grew up with family who enjoyed cooking. So naturally I was able to cook but to learn how to make great food was a big motivating factor. Thus, I enrolled for Grande Diploma in Good food and Fine Wine.*

### What did the Culinary Arts Program of the Alliance bring and give you ?

*It renewed my passion for food and the love affair you can have with Food and the world. Cultures differ and sometimes you get caught up in your own little "world". When you take that step of faith to challenge yourself and explore other cultures and places, you realize that there is more to life than just live day by day. This experience was very useful. It broadened my knowledge variety of cooking skills and food cultures and not only food but people, friends who became like family.*

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

*"Carbo loading" - Energetic - Passionate - Emotional - Challenging - Learning experience.*

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

*Adventure.*

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## Page One

### [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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