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# Taro Iwakoshi (Japan)

Chef at Le Bouchon Sully - Lyon (France)



## Additional information

- **Nationality:** Japanese
- **Alliance Promotion:** 2011

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

*I chose to learn and study because that is what I wanted since I was little.*

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

*The Summer Program brought me the basic knowledge and techniques of French cuisine, but also gave me the opportunity to work in France. This experience was useful for my future and confirmed my motivation to start working in the country. Plus, the basics learned always help me creating a new recipe.*

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

*This experience was all I needed to become a French cooker.*

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

*A chance.*

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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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