

Dear students,

My name is Thierry CASTILLON and I have the pleasure of representing the Institut Paul Bocuse for Latin America. I put myself at your service in case you have any doubts about our institution.

I made the decision to prepare this document in order to give all of you important information about the School.

After a few years exchanging with students, I consider that the most important is found in this document. I invite you to seek more information directly on our website

[www.institutpaulbocuse.com](http://www.institutpaulbocuse.com)



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[Virtual visit of the Paul Bocuse Institute](#)

[Virtual tour of the Royal hotel, our application hotel](#)



**300**

**New students**



**30%**

**International  
students**



**49**

**Nationality**



**46%**

**Women  
54% men**



**70%**

**BAC with  
mention**

## Our school

### A NEW CAMPUS TO ENRICH THE EXPERIENCE

#### LEARN TO DREAM BIG

The Paul Bocuse Institute is launching a major project to expand and modernize its infrastructure with the aim of offering you a unique environment to live, work and study in a different way on a campus adapted to the best international educational models.

The school doubles its reception area and will offer you a 17,000 m<sup>2</sup> campus with modern infrastructure. equipped with the latest technologies.

#### Three poles will emerge:

- A center dedicated to hotels and restaurants
- A center dedicated to the culinary arts
- A space dedicated to research, innovation and events to further anchor creativity in our school.
- 
- This expansion project will create:
- 
- 22 additional classrooms
- A 250-seat amphitheater open to businesses
- 17 cooking, pastry and chocolate laboratories
- Coworking spaces open to entrepreneurs
- 
- AN ECO-RESPONSIBLE CAMPUS
- This project symbolizes our environmental and sustainable commitment to our school and its local ecosystem. In order to preserve a pleasant living environment for an increasingly "green" campus, multiple green spaces will be developed, part of the roofs will be planted, and the energy performance of the buildings will be optimized.



*We carry out this approach with a constant concern for the development of each one, with the aim of building a school that reinvents everyday life!*



**Recognition  
Institutional**

- First private school in Hospitality & Culinary Management recognized by 2 Ministries:
- Ministry of Higher Education, Research and Innovation
- Ministry of labor

150

professionals and teachers

30

talented chefs, MOF (Best Worker of France)

30

Michelin stars

17

laboratories

06

educational restaurants (one with a Michelin star)

02

hotels (the Royal 5\* and Hotel Residence of application)

**Lyon**

Capital of gastronomy and 1st student city in France

100%

possibility of getting a job leaving school



The only school with a  
1\* Michelin restaurant



Hotel  
le Royal 5\*



Lyon

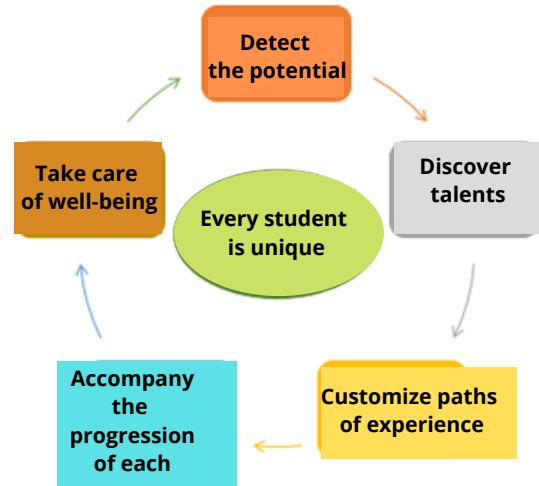


## A team of recognized experts

### 1- The TALENT MANAGER team

Each student is unique to us. Some of you may be introverted or extroverted, but it doesn't matter. We believe that everyone has potential.

We are going to work in relation to your personality as indicated in the image.



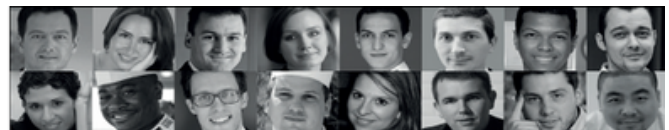
### 2- CAMPUS TEAM

It is a group of people dedicated to organizing your stay. From the moment the student was accepted and confirmed their presence (registration payment), you can contact them to receive support for accommodation, opening of bank accounts, transportation within the city... But also, the CAMPUS team, organizes various sports activities, outings, events... throughout the year.

### 3- ALLiance Team



ALLiance will support you when you want to make an exchange, for example. Also, get in touch with our graduates in order to receive support, help and guidance at the time of finishing your degree. You will be surprised by the solidarity of this Network!



## Bachelor in International Culinary Arts Management

**Start of classes:** September or April

**Teaching languages:** French or English

**Professional practices:** 4-6 months at the end of each year

**Duration of the degree:** 3 years (+ 1 year in option)

The first part of your studies lasts 2 years and as classes, you will have:

- Culinary and pastry techniques,
- product knowledge,
- restaurant management,
- Marketing & communication,,
- Human Resources.....
- 
- For the third year, you must choose a specific orientation:
  - gastronomic cuisine,
  - International kitchen,
  - Japan Cuisine And Culture,
  - Event organization,
  - Nutrition, health & pleasure.
- At the end of this third year, you have the option of doing a SPECIALTY for 7 months (it is not mandatory to have your diploma):
  - Management International in wines & beverages,
  - Strategic, meeting & events,
  - Management,
  - Hospitality Entrepreneur.

Master  Haaga-Helia

In collaboration with the Haaga-Helia University in Finland, you can do an 18-month Master's degree and get a double diploma:

Hygiene & quality,

Sustainable development & health

Strategic Management of the Food Service,

service design,

4 application projects...

At the end, a professional internship of 6 months.

**The Master is conducted only in English.**

## Bachelor in International Pastry Management

**Start of classes:** September

**Teaching languages:** French

**Professional practices:** 4-6 months at the end of each year

**Duration of the degree:** 3 years (+ 1 year in option)

### Your studies last 3 years and as classes, you will have:

- Culinary and pastry techniques, product knowledge, restaurant management,
- Marketing & communication,
- Bakery, French pastry classics,
- Advanced techniques of confectionery, chocolate and confectionery,
- Art, pastry design,

End of studies company project

### At the end of this third year, you have the option of doing a SPECIALTY for 7 months (it is not mandatory to have your diploma):

- Management International in wines & beverages,
- Strategic, meeting & events,
- Management,
- Hospitality Entrepreneur.

**Master**  Haaga-Helia

In collaboration with the **Haaga-Helia University** in Finland, you can do an 18-month Master's degree and get a double diploma:

Hygiene & quality,  
Sustainable development & health,  
Strategic Management of the Food Service,  
service design,  
4 application projects...

At the end, a professional internship of 6 months.

**The Master is held only in English and starts every September.**

## Bachelor (Hons) in International Food Service Management

**Start of classes:** September

**Teaching languages:** French

**Professional practices:** 4-6 months at the end of each year

**Course duration:** 4 years

**The first part of your studies lasts 3 years and as classes, you will have:**

- culinary techniques and technology,
- Management in wines & beverages,
- Financial management,
- Marketing & communication,
- Management & sustainable development...

**At the end of this third year, you have the obligation to do a SPECIALTY:**

- Management International in wines & beverages,
- Strategic, meeting & events,
- Management,
- Luxury Hospitality Management,
- Lifestyle Hospitality Management,
- Maximizing Profit in the Electronic Marketplace.

**Master**



In collaboration with the **Lyon em Business School**, you can do a 16-month Master's degree and obtain a double diploma:

Finance, Management strategies,  
CRM & e-commerce,  
Ecotourism,  
Luxury hotels,  
Asian models.

At the end, a professional internship of 6 months.

**The Master is conducted only in English.**

## Bachelor (Hons) in International Hospitality Management

**Start of classes:** September and April

**Teaching languages:** French or English

**Professional practices:** 4-6 months at the end of each year

**Course duration:** 4 years



Bachelor in Hospitality

1<sup>er</sup> desde 10 años

**The first part of your studies lasts 3 years and as classes, you will have:**

- Management of hotel operations,
- organizational management,
- financial analysis,
- Marketing & communication,
- Management & sustainable development...

**At the end of this third year, you have the obligation to do a SPECIALTY:**

- Luxury hotel management
- Management International in wines & beverages,
- Strategic Event Management,
- Revenue Strategies in Hotels and Restaurants,
- Lifestyle Hospitality Management.

## Master



In collaboration with the **Lyon em Business School**, you can do a 16-month Master's degree and obtain a double diploma:

Finance, Management strategies,

CRM & e-commerce,

Ecotourism,

Luxury hotels,

Asian models.



Master in Hospitality

2<sup>do</sup> nacional et 5<sup>to</sup> internacional

At the end, a professional internship of 6 months.

**The Master is conducted only in English.**



## Master of Sciences Hospitality

**Start of classes:** August-September

**Teaching languages:** English

**Professional practices:** 4-6 months

**Course duration:** 3 semesters:

1) Restaurant

2) Hotels

3) Consulting

### Who can participate?

A- Students who have already studied **Hospitality** (IPB or in a foreign university and who can justify a Bachelor's degree): **ADVANCED TRACK**

- Large specialized training courses in Strategic Management, Talent and Performance Management, Relationship Marketing or Hotel Valuation (and others...).
- Great experiences with original and early pedagogies such as the Service Design seminar and trips with Club Med in Europe and Asia (with selection), or Customer Experience and Service Quality, Entrepreneurship, Innovation Management, and others... .

### **B- Little experience in Hospitality or great motivation (open to all students who can justify a Bachelor's degree): ACCELERATED TRACK**

Professional Immersion Module (PIM) entirely dedicated to the Paul Bocuse Institute for one month (mid-August - mid-September), a deep immersion in the skills and culture of hotel operations management.

- Extensive and intensive introductory courses in hospitality in semesters 1 and 2, such as hotel marketing, interpretation of financial data in hospitality, meetings and events, digital hospitality, revenue management (and others...).
- common courses with **Advanced Track** in all semesters

### HOSPITALITY WEEK

Discover the best hotels, palaces and restaurants in London, Paris and Shanghai on a 3-5 day small group journey of discovery, hosted by the HR or DG of the Establishment or Famous Chefs!

### Get the diploma

- 1- Carry out an academic exchange and/or have a professional experience
- 2- Make a thesis or a Business Plan.

## Master of Sciences Hospitality

Lyon	Paris	Shanghai or Las Vegas
<b>Semester 1 Food Service</b>	<b>Semester 2 Accommodation Management</b>	<b>Semester 3 International hospitality</b>
ACCELERATED TRACK o ADVANCED TRACK + Common courses	ACCELERATED TRACK Y ADVANCED TRACK + Common courses	ACCELERATED TRACK Y ADVANCED TRACK + Common courses
Restaurant concept	Hotel brand concept	Company project



## How to register?

### Step 1

- You have to create a file from our website [www.institutpaulbocuse.com](http://www.institutpaulbocuse.com)
- They will ask you for some information and after 10 minutes, you will receive a confirmation with a password. Important to see in your SPAM.
- From this moment, you can complete a little more the information that we ask for.

### Step 2

In order to continue with your registration and have access to the complete file, you will have to make a payment of €250 from the page. This filter allows us to assess students who are serious about their process.

### Step 3

Once your complete file is finished, a jury will evaluate it (1 week) and if your file and your motivation correspond to our Bachelor, you will be invited to register (you can select your days) for an interview (skype) and some tests.

### Tests

There are 80 multiple questions of general knowledge, mathematics, spelling, grammar. They last 60 minutes and you will have a /20 rating.

Language test: in French or English depending on the language of your studies.

Interview.

**None of these tests is eliminatory. The objective is to detect the potential of each one in relation to their desire to study and see if their profile corresponds.**

### Step 4

If the jury's response was positive, the student must confirm their arrival by paying the registration fee of €2,700-€2,800 (Sep 2023). It is important to respect the payment date, otherwise your file will be changed to "on hold" and another student will be able to enroll.

## Prices April 2023

### Bachelor in International Culinary Arts Management

Price file	Price inscription	Year 1	Year 2	Year 3	Extra price*
250€	2,700€	12,600€	12,600€	12,600€	4,380€

### Bachelor in International Pastry Management

**No start of class in April**

### Bachelor (Hons) in International Food Service Management

**No start of class in April**

### Bachelor (Hons) in International Hospitality Management

Price file	Price inscription	Year 1	Year 2	Year 3	Year 4	Extra price*
250€	2,700€	11,700€	11,700€	11,700€	11,700€	4,380€

\*Extra price: uniforms, food (1), material, tablet, alumni, sports

## Prices september 2023

### Bachelor in International Culinary Arts Management

Price file	Price inscription	Year 1	Year 2	Year 3	Extra price*
250€	2,800€	13,230€	13,230€	13,230€	4,380€

### Bachelor in International Pastry Management

Price file	Price inscription	Year 1	Year 2	Year 3	Extra price*
250€	2,800€	13,230€	13,230€	13,230€	4,380€

### Bachelor (Hons) in International Food Service Management

Price file	Price inscription	Year 1	Year 2	Year 3	Year 4	Extra price*
250€	2,800€	12,600€	12,285€	12,285€	12,285€	4,380€

### Bachelor (Hons) in International Hospitality Management

Price file	Price inscription	Year 1	Year 2	Year 3	Year 4	Extra price*
250€	2,800€	12,285€	12,285€	12,285€	12,285€	4,380€

\*Extra price: uniforms, food (1), material, tablet, alumni, sports

## FAQ

### **How to know the necessary material and uniforms?**

Once registered, the CAMPUS team will send you an email with everything you need. The cost of uniforms and material are included in the payments you will make.

### **What is the student profile of the Institut Paul Bocuse?**

We are looking for motivated, authentic, committed and ambitious students. To be students of the Institut, is to understand that they will be the ambassadors of elegance, of what is "beautiful" in the French way.

### **Are there many places for international students?**

It can change every year and it depends on the race. Therefore, it is important to carry out all the stages of the process in advance. They are around 80 international students (all over the world) that we receive with pleasure.

### **Before I pass my tests, will I be able to receive help?**

Of course, before taking the tests, we will give you access to an online site to have ideas of the type of knowledge to have.

### **When can I be in contact with the CAMPUS team for my accommodation?**

Only when your participation was confirmed with the registration payment (€2,700). It is no use contacting them before.

### **Is there a residence at the Institut?**

Yes with limited places. First-year international students have preference to be able to be. The cost is around €550/month and includes breakfast from Monday to Friday, water, electricity and internet.

### **Meals**

You will have a "button" loaded with this amount of money and you will have access to one meal a day. Of course you can add more credits to this "button" to have more access to the restaurants.

## FAQ

### **If there are no more places, what do I do?**

The CAMPUS team may present you with other possibilities.

### **Where do you advise me to stay during my studies?**

We advise you to look for accommodation in the city of Ecully where the Institut is located. Lyon and Ecully are 2 cities next to each other but it is much better to be in Ecully because of the proximity to the Institut.

### **Can I make payments in several installments?**

Before leaving your country, you will have made the payment:

- 1- of the registration fee of €2,700 (€2,800 from Sep 2023)
- 2- the first payment of tuition.

At the time of receiving confirmation of your participation, you will have the possibility of making the annual payment in a single installment or in 4 parts.

### **How does payment in 4 parts work?**

Arriving in France, we will help you open a bank account where, before leaving your country, you will sign a document authorizing the Institut Paul Bocuse to transfer the remaining 3 payments. Therefore, it will be important that your parents feed the French account before the deadline because this transfer will be automatic.

### **Is there a price difference if I make 1 payment or 4 payments?**

No, it's exactly the same amount. There is no interest for all 4 payments and there is no single payment discount.

### **Are there scholarships?**

The G&G Pelisson Foundation can award tuition support on academic merit (social, no). You must take into account that in order to participate, you must have passed all the registration stages in order to apply. Before, there is no need to try because there will be no response. The scholarship does not exceed €4,000 and there are very few.

For accommodation, there are also possibilities with the CAF but the process is carried out from France. The CAMPUS team will give you all the information.

### **Reasons for a refund of the registration fee**

To be considered as a student of the Institut Paul Bocuse, at the end of the interview and tests stage, if the committee's response is positive, you will have to confirm with us, making the registration payment.

If you asked for a scholarship and they did not give it to you, it is NOT a reason for reimbursement.

- If you could not obtain your visa, YES it is reason for reimbursement.