

## **Institut Paul Bocuse 2018 Graduation celebration, presided over by our Patron and iconic Chef Anne-Sophie Pic**

**This year's graduation awards ceremony marked the start of what will be a great professional future for 203 graduates from 23 different countries, destined to work in top management positions in the hospitality, food service and culinary arts sector in France and overseas. On 5 April at the Maurice Ravel Auditorium in Lyon, more than 800 guests, including graduates, their families, institutional partners and industry experts from across the globe were invited to an awards ceremony involving stage performances by our students.**

**Anne-Sophie Pic, a model of entrepreneurship, hard work and humility agreed to offer her commitment to the 2018 graduates by becoming the 2<sup>nd</sup> female patron ever at Institut Paul Bocuse.**

Each year, Institut Paul Bocuse places a great emphasis on supporting its students' professional success and personal development. 100% of our graduates are in full-time employment within 3 months of finishing their studies with 87% working in the hospitality, food service and culinary arts sector. These figures demonstrate our close ties with the industry and the full backing of our partner companies who see our graduates as high-potential, industry-ready young professionals. Our graduates not only take up positions as managers, but also become business owners creating jobs and thus making a positive contribution to human development and the global economy. 33% of our students are living their dream of becoming an entrepreneur within 5 years of graduating.

Dominique Giraudier, CEO at Institut Paul Bocuse made a point of reiterating the values of the School on what was the first graduation awards ceremony since the passing of Mr. Paul Bocuse.

*"Thanks to your skills and experience, thanks to how we have taught you to become independent thinkers, thanks to the values of courage, altruism, respect, creativity and entrepreneurship that we have passed on to you, you are now ready to take over from your predecessors by leading lives and choices made freely. Don't be afraid to take risks, the future is yours for the taking".*

Anne-Sophie Pic made an emotional speech, choosing to focus on the importance of passion, mutual support and culture.

*"At your age, we are full of doubt ..., but you just have to follow that little inner voice, which guides you in finding your own way. Keep putting mutual support at the centre of your lives, because we only truly succeed with and thanks to others".*

President Gérard Pélisson also offered a reminder of the ambitious objectives held by Institut Paul Bocuse, announcing the project to open a new campus, which within 4 years will enable the Institute to welcome 1,200 students and become a world-leading institution.

### **About Institut Paul Bocuse:**

Institut Paul Bocuse trains more than 1,000 students each year, representing 55 nationalities studying on 10 international campuses. From undergraduate through to doctoral level, students on our courses benefit from an innovative teaching approach recognised by the 2017 Worldwide Hospitality Awards. In just 28 years, the Institute has been able to develop a unique higher education, research and continuing education ecosystem. Its international development strategy is built upon an educational hub created in partnership with the world's best schools and universities and a network of several thousand alumni present in more than 80 countries across the globe. Institut Paul Bocuse is the first-ever hospitality and food service higher education institution to be fully certified by the Ministry of Higher Education, Research and Innovation and by the Ministry of Labour.

**Institut Paul Bocuse Press Relations:** Graziella Tekle, Tel +33 (0)9 53 80 82 39 - [Graziella.Tekle@moonpress.fr](mailto:Graziella.Tekle@moonpress.fr)

**About Anne-Sophie Pic**

Both inheritress and self-made woman, Anne-Sophie Pic is Head Chef at Maison Pic in Valence, and the only female 3-star Guide Michelin chef in France. The family business has been located on the edge of the former A7 road for 3 generations, and in 2018 celebrated 40 years of existence as well as the award of 3 Michelin stars. Maison Pic's continued success is also the result of her partnership for more than 20 years with David Sinapien, with Anne-Sophie in the kitchen and David managing the business and their 11 Groupe Pic locations throughout the world. In 2019, new addresses will be opened in Paris and Singapore.

Anne-Sophie Pic is the female chef with the most Michelin stars in the world, with 7 awarded for her restaurants in Valence (3 stars), Paris (1 star), Lausanne (2 stars) and London (1 star).

Her creativity is inspired by the association of the unusual, continually experimenting with the more uncommon bitter, fermented, roasted or smoky flavours to offer her customers new culinary experiences.

**Maison Pic Press Relations:** Catherine Bienvenu, +33 (0)1 53 58 99 50, [c.bienvenu@shortcut.fr](mailto:c.bienvenu@shortcut.fr)