

### **News 2020-2021: Institut Paul Bocuse widens the opportunities offered to its students.**

In full ascendancy on the French and international scene in recent years, Institut Paul Bocuse remains on course and continues its development centred on the student experience, academic excellence and an international dimension. In this unprecedented context, the school is diversifying and developing its courses to offer students the skills they need to face up to the current upheavals in the socio-economic world and to strengthen their employability.

#### **#Academic: diversification and enhancement of the curriculum**

Institut Paul Bocuse **develops its training catalogue** with the launch of:

- **A Bachelor's degree programme entirely devoted to pastry making from September 2021.**

This new 3-year programme comes in addition to the three existing undergraduate and postgraduate courses certified by the Ministry of Higher Education, Research and Innovation since 2019 and will benefit from the new pastry, bakery and chocolate laboratories planned as part of the campus extension. With this in mind, Vincent Durant, crowned 2019 Best French Craftsman (MOF) in the Chocolate and Confectionery category, is joining the School's teaching staff. *"The development of this Bachelor's degree adds to our training offer in a highly sought-after sector by showcasing French know-how, and also strengthening our international appeal. This exceptional programme is aimed both at overseas students, who will promote French pastry making expertise worldwide, and also at French high school graduates interested in a high-quality course combining the management and professional techniques specific to this field"* Dominique Giraudier, Managing Director.

- **Two new Year 4 postgraduate specialisations** bringing to 8 the number of courses on offer to enable students to tailor their programme of study and develop enhanced expertise for better employability in a fast-changing job market:

**"Institutional Catering Management"** specialising in catering for schools, health services, business organisations, the leisure industry, and **"Multi-Unit & Restaurant Concept Management"** specialising in the management of commercial, hotel or resort catering chains. These two specialisations will further the development of the **Bachelor's Degree in International Food Service Management**, launched in September 2018.

#### **#International: strategic agreements for worldwide recognition**

Following the opening of a 10th campus in Russia in 2019, Institut Paul Bocuse is now strengthening its position across the Atlantic by signing partnerships with leading universities and schools including:

- **The University of Central Florida and Rosenn College-Orlando**, 5th best Hospitality training course in the Shanghai ranking and 4th in CEO WORLD Magazine 2019, as part of an international mobility cooperation agreement bringing the number of possible destinations to 25.



- **The University of Nevada-Las Vegas (UNLV)**, 2nd best University for Hospitality and Leisure Management in the QS 2019 ranking, as part of the MSc in International Hospitality Management in partnership with emlyon business school. Students will have the opportunity to spend their 3rd academic semester on the Chinese campus of emlyon in Shanghai or on that of UNLV in Las Vegas, and will develop the skills essential to the international manager of tomorrow, in a learning environment where academic excellence and a rich cultural diversity are the driving forces.

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

Institut Paul Bocuse trains more than 1,000 students each year, representing 62 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 Worldwide Hospitality Awards. In just 30 years, the Institute has been able to develop a unique higher education, research, continuing education and career retraining ecosystem. We've built our international development strategy upon an educational hub created in partnership with the best schools and universities in the world and our network of several thousand alumni located in more than 80 countries across the globe. Institut Paul Bocuse is the first-ever private 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 with Bachelor degree programmes approved by the French State. It is now the only school in France and the second in the world to have a Michelin-starred training restaurant.

#### **Institut Paul Bocuse Press Relations:**

Graziella Tekle - MOONPRESS - Tel: +33 (0)7 66 88 56 08 – [graziella.tekle@moonpress.fr](mailto:graziella.tekle@moonpress.fr)  
Camille Jallu - MOONPRESS - Tel: +33 (0)7 69 18 52 57 - [camille.jallu@moonpress.fr](mailto:camille.jallu@moonpress.fr)