

INSTITUT PAUL BOCUSE: DAVY TISSOT AND HIS TEAM WIN THE BOCUSE D'OR AND BRING HOME THE WORLD CUP OF COOKING

The Michelin star-rated chef Davy Tissot from Institut Paul Bocuse beat Denmark and Norway to the podium of the Bocuse d'Or, in the presence of President Emmanuel Macron, who announced the creation of a "centre of excellence" for French gastronomy in the Lyon region. A highly symbolic edition for a sector hit hard by the health crisis and a source of hope for all young ambitious chefs.

A VICTORY FOR FRANCE AND ITS YOUNG TALENT

It has been eight years since France last stood on the podium of the Bocuse d'Or, the world's most prestigious cooking competition. A long gap that the French team, led by Davy Tissot and coached by Chef Yohann Chapuis and Alain Le Cossec, has just put an end to.

After 20 months of training under pioneering conditions to create a true centre of excellence, innovation and emulation, this team victory celebrates the Lyon region, France, its gastronomy, art of living and its worldwide influence. It is also a victory for our school, which has been a benchmark in the hospitality and food service industry for 30 years, training 450 chefs and over 600 dedicated hospitality leaders every year.

Davy Tissot never gives up on his dreams: after joining the school and taking up the challenge of becoming the first Michelin-starred training restaurant, the objective was to tackle the Everest of gastronomy and excellence, putting his achievements and his MOF (*Meilleur Ouvrier de France*) title obtained in 2004 at stake.

"Many thanks to Arthur who has accompanied me so superbly in this adventure. It is also a whole team of young people who are winning today, perhaps future contestants, I hope. It is good for young talent that France is back on the podium. I incorporated them into the French team with exactly that in mind". Davy Tissot.

Naïs Pirollet, a 2017 graduate, will compete in the national selection for the Bocuse d'Or next November. This participation reflects Institut Paul Bocuse's desire to promote a future generation of young chefs and to recognise the talent of women in the development of our professions.

DAVY TISSOT CONTINUES TO PUT HIS EXPERTISE AND TALENT TO THE SERVICE OF TRANSMISSION

Chef Davy Tissot will continue to pass on his know-how within Institut Paul Bocuse through the creation of new programmes aimed exclusively at practitioners in order to prepare for major competitions such as the *Meilleur Ouvrier de France*, and to support teams in the dining room and kitchen wishing to compete in culinary awards (Michelin, 50 Best...).

He will also be involved in innovation supporting the major food transition project undertaken by the Institut Paul Bocuse Research Centre (ISPAR) and will henceforth be Institut Paul Bocuse's worldwide ambassador.

Florian Pansin, another Michelin star-rated chef, took over the reins of the Saisons restaurant two years ago to share with his students a cuisine characterised by taste and emotion.



About Institut Paul Bocuse:

Institut Paul Bocuse prepares future decision-makers for exciting careers in the hospitality, food service and culinary arts sectors. In just 30 years, the Institute has been able to develop a unique higher education, research, continuing education and career retraining ecosystem. Our Institution trains more than 1,200 students each year, representing 69 nationalities studying on 10 international campuses. From undergraduate through to doctoral level, students on our courses benefit from an experiential teaching approach designed around project management, talent development, entrepreneurship and creativity. We've built our international development strategy upon an educational hub created in partnership with the best schools and universities in the world along with our network of 4,500 alumni located in 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, with 4 undergraduate programmes in Management approved by the French State. We are the only school in France to have a Michelin-starred training restaurant, a 5* training hotel and a Research Centre whose academic work makes a key contribution to the quality of our training provision through a forward-looking vision of the hospitality professions.

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