

Naïs Piroillet wins the Bocuse d'Or France and becomes the first ever woman to represent France: yet another achievement for Institut Paul Bocuse

Naïs Piroillet, an Institut Paul Bocuse graduate, was the winner of the Bocuse d'Or French selections in Reims on Tuesday 23 November, with the help of her line Chef, third-year student Cole Millard. The youngest participant in the competition, she becomes the first woman ever to represent France in this competition.

An inspiring victory for future generations!

After graduating in Culinary Arts from Institut Paul Bocuse in 2017, Naïs Piroillet began her career with the Michelin-starred chef David Toutain in Paris as sous-chef. At the beginning of 2020, she joined the team at Saisons, the 1* Michelin training restaurant at Institut Paul Bocuse - the only Michelin-starred restaurant in France that has students on its team.

She then joined the French Bocuse d'Or team to accompany Chef Davy Tissot during the world selections and participated in the creation of a specially adapted organisation that enabled the Institute's chef to win the Bocuse d'Or competition in Lyon on 27 September at the SIRHA Food Fair and to bring the trophy back to France.

Naïs Piroillet follows in the footsteps of her instructor by winning the French selection against 5 other shortlisted competitors. This achievement is a tribute to the values of audacity, creativity and solidarity of a new generation of chefs determined to be part of the revival of the gastronomic scene. It is also a team victory, as her assistant Cole Millard, a Canadian student in his 3rd year at **Institut Paul Bocuse**, and recipient of a scholarship for excellence from the **G&G Péliesson Foundation for Institut Paul Bocuse**, also won the prize for Best Line Chef in the competition.

A powerful symbol for the female chefs of tomorrow

At just 24 years old, Naïs Piroillet, who graduated top of her class in 2017, has left her mark on the Bocuse d'Or and has become the first woman to represent France in the history of the culinary competition.

Her victory is a significant milestone and an important step towards recognising the talent of women in the world of cuisine and the transformation of our profession. Women now represent 50% of our **Bachelor in International Culinary Arts Management** students.

A success resulting from the synergy between generations

The duo's achievement is also a victory for our school, which has been pursuing its vocation of transmitting know-how to future generations for over 30 years. It is a tribute to all the passionate professional chefs and instructors who, on a daily basis, pass on the baton so that French gastronomy and art of living continue to shine on the world stage.

A benchmark for transferring know-how and a campus where excellence is cultivated.

By developing a space dedicated to the training of talent, where chefs on its campus and from around the world can exchange ideas, pass on knowledge and learn from each other, Institut Paul Bocuse already offers an insight into the contours of the campus announced by the French President during his last visit to the SIRHA Food Fair. Écully is preparing to become the incubator of future talent for the promotion of French gastronomy.

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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