

Press Release
Lyon, 20 June 2023

INSTITUT LYFE: THE FIRST PRIVATE SCHOOL FOR THE CULINARY ARTS AND HOSPITALITY PROFESSIONS TO JOIN THE CONFÉRENCE DES GRANDES ÉCOLES.

Institut Lyfe (formerly Institut Paul Bocuse), an international reference point for higher education in culinary arts, hospitality and food service, has become a member of the prestigious Conférence des Grandes Écoles (CGE).

This represents an important validation of the institute's excellence in education.

The CGE label: a guarantee of excellence in training

The Conférence des Grandes Écoles is a French association gathering together the leading higher education establishments (Grandes Ecoles of engineering and business), representing the most renowned and selective schools in the country. Its mission is to promote higher education, defend the shared values of its members and encourage their development in France and internationally. The inclusion of Institut Lyfe by the directors of this prestigious association attests to the excellence of its teaching and its preeminent role in the higher education of future professionals in the sector.

Another major step forward for Institut Lyfe

This new status of "Affiliated Grande Ecole" - granted following a demanding audit process on the academic quality of teaching, the originality of the educational model, the international openness of the establishment, and career support for its graduates with a view to ensuring the best possible employability - represents another major step forward for Institut Lyfe. It will raise the institute's profile and strengthen its network of exchanges and collaborations with other Grandes Ecoles in France and abroad to develop new accredited programmes. For graduates, as well as companies that recruit Institut Lyfe students for internships and permanent positions, this label is an additional international guarantee of the quality of their education.

The unique and distinguishing positioning of Institut Lyfe, a business school that implements an immersive educational approach thanks to its unique application environment (including a Michelin-starred restaurant, a 5-star hotel, an experimental restaurant, a multi-sensory concept creation room and much more), combined with superior teaching and the introduction of individualised support for its students to uncover their talents and develop their soft skills, were the markers of excellence in the application to the CGE.

Dominique Giraudier, Managing Director of Institut Lyfe, is delighted with this endorsement: "This was achieved thanks to the commitment of all of our teams, and is an extension of the path laid out by our predecessors. Like our new name, which is resolutely forward-looking and respectful of our roots in Lyon, this recognition is tangible proof of the excellence of our higher education services and of our desire to contribute to the development of the culinary arts, hospitality and food service sectors by training future leaders and managers who are committed, responsible and capable of meeting the challenges facing society and our industries. I would like to dedicate this first success of Institut Lyfe to our founders, who from the outset were committed to supporting our school with the objective of providing training and recognition for these professions, on a par with general education, and commensurate with the commitment of the men and women who serve their fellow human beings to ensure they experience unforgettable moments in their lives.

About Institut Lyfe (formerly Institut Paul Bocuse)

Institut Lyfe (Lyon for Excellence, Education, Exploration, Experience) trains committed and responsible decision-makers in the hotel, restaurant, culinary arts and pastry professions. Over the past 30 years, it has built up a unique ecosystem of initial training, research and vocational training. It currently welcomes 1,200 students encompassing 72 nationalities. Its teaching is based on experiential learning, centred around project management, talent development, entrepreneurship and creativity. Its international strategy is built on an educational hub created with the world's leading schools and universities, along with its network of 5,000 alumni in 90 countries. It is the first private higher education establishment in the hospitality and food service sector to be recognised by the French Ministry of Higher Education and Research, with four state-approved Bachelors in International Management. It is also the only school in France to have a Michelin-starred training restaurant, a 5-star hotel-school and a Research Centre whose scientific work contributes to the quality of its teaching and its forward-looking vision on careers in the hospitality industry.