

## **INSTITUT LYFE TAKES NUMBER ONE SPOTS IN THE-ICE RANKING**

**Institut Lyfe, France's first and only THE ICE (The International Center of Excellence in Tourism and Hospitality Education) accredited school and recently accepted as a member of the Conference des Grandes Ecoles, has taken the top spot in "THE-ICE i-graduate Student Satisfaction Global Index 2023" in the categories Opportunities for Work Experience and Host Culture**

The results of the satisfaction survey, carried out among students from 150 accredited and member higher education institutions from around the world, were revealed during the annual International Panel of Experts (IPoE) Forum, organised by the William Angliss Institute in Melbourne.

This award recognises the continuous commitment of Institut Lyfe's teams to employability and the quality of the student experience:

- The institute offers 2,500 internship and employment opportunities around the world each year, thanks to a solid and prestigious network of more than 1,000 partner companies who recognise the unique know-how and soft skills of students from Institut Lyfe.
- A unique personalised support system for students, with support from Talent Managers throughout their studies, allows each person to uncover their talents and develop and implement their personal, academic and professional plans. Today 96% of Institut Lyfe students are in employment less than 6 months after graduating, and 18% achieve their entrepreneurial dream within 5 years.
- Development committees bring together the biggest names in the culinary arts, hospitality, restaurant and pastry sectors to discuss employment prospects and collaborate on the evolution of the training provided and the direction to be taken, so that the educational programmes are in line with the expectations of companies in the sector.

### **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 higher education, 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.

In 2015, Gérard and Gilles Pélisson created the Institut Lyfe Foundation (formerly the G&G Pélisson Foundation for the Institut Paul Bocuse), under the aegis of the Fondation de France, to support the institute in its development and implement an ambitious scholarship programme.

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