

Press release
Lyon, 23 January 2024

INSTITUT LYFE CELEBRATES XAVIER SACRISTE'S VICTORY AT THE BAKERY WORLD CUP: REWARDING EXCELLENCE AND THE TRANSMISSION OF KNOWLEDGE

Institut Lyfe, (formerly Institut Paul Bocuse), a benchmark school in the Hospitality, Restaurant and Culinary Arts professions, proudly announces a resounding victory by chef-trainer Xavier Sacriste at the Coupe du Monde de Boulangerie (Bakery World Cup). The win, gained against esteemed opponents such as South Korea and Japan, is the first in 16 years for France, and reaffirms the country's position as a world leader in baking.

Xavier Sacriste's talent and commitment, combined with that of his teammates Franck Fortier and Fabien Nolay, were rewarded in the artistic piece category, where he presented a work themed around the sport of fencing. This success is the culmination of a year of intensive training and testifies to the excellence, expertise and worldwide influence of French baking.

It is also an accolade for Institut Lyfe, which for more than 30 years has been training future chefs and pastry chefs, as well as committed leaders in the hospitality and restaurant industries. Xavier Sacriste's success illustrates the excellence of the institute's academic and professional staff at the service of the transmission of knowledge to younger generations, as embodied by prominent figures such as Davy Tissot (winner of the Bocuse d'Or 2021), Naïs Pirollet (Bocuse d'Or 2023 finalist), Gaétan Bouvier (Best French Sommelier) and Alain Dauvergne (French Mixology Champion 2023).

Dominique Giraudier, CEO of Institut Lyfe, underlined that:

"Xavier Sacriste's win at the Bakery World Cup is a source of inspiration for the young talents in our school and across France. Excellence, achieved through determination, technical mastery, daring and creativity, is at the heart of our educational philosophy. It honours the vocation of the great professionals who are permanent teachers at our school, and who selflessly pass on their passion for French excellence. We recruit the best to train the best professionals of tomorrow."

Institut Lyfe offers an exceptional applied learning environment, with its 15 cooking laboratories, the upcoming launch of its Pastry Academy, and its range of real-life settings, including a Michelin-starred restaurant and a 5-star training hotel. This unique framework allows each student to learn, experiment and create alongside the best professionals, teachers and experts - all of whom are passionate about excellence in their fields and passing on knowledge. This triumph reaffirms Institut Lyfe's commitment to excellence, to the transmission and promotion of the French hospitality and gastronomy professions, and to their influence throughout the world.

About Institut Lyfe (formerly Institut Paul Bocuse)

Institut Lyfe (Lyon for Excellence, Education, Exploration, Experience), a member of the Conférences des Grandes Ecoles, trains committed and responsible decision-makers in the hospitality, 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 restaurant sector to be recognised by the French Ministry of Higher Education and Research and offers state-approved Bachelor's degrees 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. **Institut Lyfe was named as having the best Bachelor's in Hospitality & Tourism in the EDUNIVERSAL ranking 2024.**

Institut Paul Bocuse

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In 2015, Gérard and Gilles Péligon created the Institut Lyfe Foundation (formerly the G&G Péligon Foundation for 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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