

Press release
Lyon, 5 March, 2024

**INSTITUT LYFE (FORMERLY INSTITUT PAUL BOCUSE)
UNVEILS THE ROSE GARDEN, A NEW TRAINING BAR CONCEPT,
AND ANNOUNCES AN INNOVATIVE INTERNATIONAL WINE AND BEVERAGE MANAGEMENT PROGRAMME**

Institut Lyfe, a benchmark establishment in France in the field of training in the culinary arts, pastry, hospitality and restaurant management professions, is proud to announce its latest opening: the ROSE GARDEN. The training bar, open to the public, underlines the school's educational approach, offering its students a new and unique setting for applied learning.

Located in the heart of the Gérard Pélisson Campus at the Château de la Roseraie in Ecully, the Rose Garden represents a fusion of tradition and innovation.

A skilful mix of excellence and experience

The Rose Garden offers a unique experience thanks to a drinks menu developed by Alain Dauvergne, Chef Trainer, Bartender and French Cocktail Champion 2023. Each creation takes you on a sensory journey, combining traditional and contemporary versions of cocktails, as well as an exploration of teas and non-alcoholic cocktails, highlighting a diverse and rich range of flavours. The decor, in the style of a grand hotel bar, blends together timeless French elegance and modernity. The Rose Garden will be open to the public on weeknights from 3:30 to 9:30 p.m.

Students on the Bachelor's in International Hospitality and Restaurant Management, certified by the Ministry of Higher Education and Research, will have the chance to experience a professional workplace while exploring the craft of mixology. Both habitual and new clients, meanwhile, will have the opportunity to discover or delve deeper into the French art of hospitality.

New programme dedicated to International Wine and Beverage Management launching in September 2024

As a continuation of its commitment to excellence and innovation, in September 2024 Institut Lyfe will inaugurate a Bachelor's programme focusing on the management of wines and beverages from around the world, covering all aspects of the wine and spirits sector.

The course will offer 3rd and 4th year students the opportunity to acquire solid technical, managerial and financial skills. By equipping them with the ability to understand and analyse the main trends and market opportunities in these sectors, they will learn to develop a global strategic vision.

The programme will benefit from the expertise of **Gaëtan Bouvier, Meilleur Ouvrier de France Sommelier and Master of Port**, ensuring first-class training for the next generation of wine and beverage professionals.

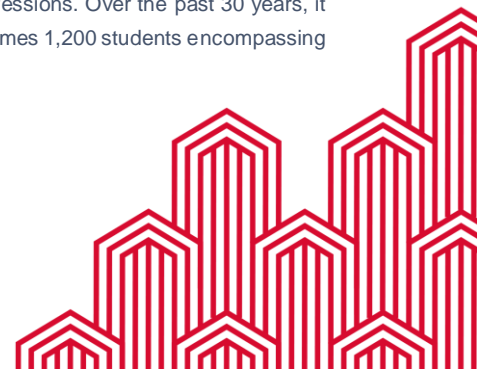
Dominique Giraudier, CEO of Institut Lyfe highlighted: *"Our mission is to prepare for the future by training responsible experts and leaders, capable of enriching the hospitality, restaurant and tourism sectors. With the Rose Garden and our new unique wine and beverages programme, we are affirming our commitment to experiential learning and academic excellence."*

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

Institut Paul Bocuse

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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.

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