

Press release
Lyon, 3 April 2024

**A FIRST FOR A SPECIALISED SCHOOL:
MASTER OF SCIENCE IN CULINARY AND LEADERSHIP INNOVATION
FROM INSTITUT LYFE ACCREDITED BY THE CONFÉRENCE DES GRANDES ÉCOLES**

Institut Lyfe, formerly Institut Paul Bocuse, a benchmark educational institution in France for culinary arts, pastry and hospitality management, is proud to announce that the Conférence des Grandes Écoles has officially recognised its Master of Science in Culinary and Leadership Innovation (MCLI) programme.

Recognition of excellence and innovation

This accreditation, coming less than a year after Institut Lyfe joined the Conférence des Grandes Écoles, underlines the quality of its master's course, created in response to growing demand from students and professionals, both nationally and internationally. Launched in 2012 in collaboration with the Haaga-Helia University of Applied Sciences in Finland, renowned for its avant-garde teaching methods, the MSc in Culinary Leadership & Innovation trains future leaders in the food service sector. It provides top-tier expertise on innovation and transformation in the culinary industry.

18-month programme combining culinary expertise and a strategic vision of the sector

The Master of Science in Culinary Leadership & Innovation, taught entirely in English, offers a rich and diverse experience that allows students to develop skills in the following main areas, based on their career ambitions: Gastronomy, Research and Development, Consulting and Entrepreneurship. This intensive programme focuses on real projects in collaboration with leading companies (General Mills, Food Service Vision, etc.), and partner schools (ISARA, Haaga-Helia) to promote a strategic perspective of the industry.

The 12-month course, followed by 6 months of internship, is open to students of Institut Lyfe, as well as French and international students with a Bachelor's degree (180 ECTS). The popularity of the course at an international level means students can evolve in a multicultural environment, with more than 50% of enrolment from outside of France.

An international strategy supported by an expansion of the training offer

Institut Lyfe is continuing its strategy of internationalisation of its master's programmes and plans to launch an MSc course dedicated to international wine and beverage management and wine tourism from the beginning of 2025, adding to its current offer of the MSc in Culinary Leadership and Innovation and the MSc in International Hospitality Management in partnership with emlyon business school.

"Obtaining this accreditation marks a major milestone for our institute in its continued quest for educational excellence. It reinforces our reputation as a pioneer in higher education within culinary and hospitality management, while highlighting our influential presence on the international scene. Our Master of Science in Culinary and Leadership Innovation, recognised worldwide, offers an exceptional opportunity not only to our French students, but also to those coming from various international backgrounds - from Europe to India and China. This course allows them to hone their skills in innovation and entrepreneurship within a diverse learning community, providing them with a deep understanding and an international perspective, which is essential to become change leaders in the sector." - Dominique Giraudier, CEO of Institut Lyfe

About Institut Lyfe (formerly Institut Paul Bocuse)

Institut Lyfe (Lyon for Excellence, Education, Exploration, Experience), an affiliate 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 voted as having the best Bachelor's in Hospitality & Tourism in the EDUNIVERSAL ranking 2024.**

In 2015, Gérard and Gilles Péliçon created the Institut Lyfe Foundation (formerly the G&G Péliçon 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 to allow more students to access its world-class programmes.