



INSTITUT
Lyfe
MANAGEMENT
IN CULINARY ARTS
& HOSPITALITY

About us

1



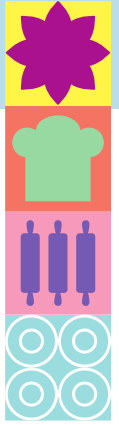
A LEGACY OF TRANSMISSION AND EXCELLENCE



**2 ICONIC AND VISIONNARY FOUNDERS :
PAUL BOCUSE AND GÉRARD PÉLISSON**

ONE SHARED GOAL

Promote French know-how,
gastronomy and Art de Vivre around
the world, this « **unique hallmark** »



We train young talents to become expert, committed and responsible future leaders and managers in Hospitality, able to face up to tomorrow's societal and industry challenges.

We support future generations, cultivate the talents of each student and anticipate major changes in our sectors for ever-increasing employability among our graduates.

OUR DNA

A PROFESSIONAL SCHOOL AND AN ACADEMIC GRADUATE SCHOOL

A WIDE EDUCATION SCOPE:



Unique and outstanding learning facilities on campus to **experience real-life** scenarios and get a 360° managerial view of our professions

A **personal coaching** of each student to develop **its potential and soft skills**

An inspiring international campus ground of life exploration

A UNIQUE TRANSMISSION ECOSYSTEM

**AN INTERNATIONAL
PROFESSIONAL
GRADUATE
SCHOOL OF
EXCELLENCE**



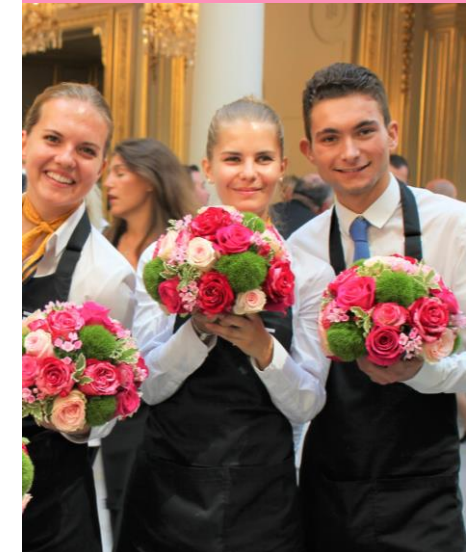
**A RESEARCH
CENTER
FOR THE TRANSITION
TOWARDS
SUSTAINABLE FOOD**



**AN EXECUTIVE
EDUCATION
CENTER**



**A FOUNDATION
TO SUPPORT
STUDENTS
AND THE SCHOOL**



INSTITUT
Lyfe
MANAGEMENT
EN ARTS CULINAIRES
& HÔTELLERIE

INSTITUT
Lyfe RESEARCH
& INNOVATION
Center

INSTITUT
Lyfe EXECUTIVE
Education

INSTITUT
Lyfe
FONDATION

A MANAGEMENT SCHOOL TOWARD THE EXCELLENCE OF HOSPITALITY SECTOR

**BACHELOR,
MSC/MASTER'S
DEGREE,
DOCTORAL
PROGRAMS**

4 DISCIPLINES :
CULINARY ARTS,
PASTRY,
RESTAURANT,
HOSPITALITY

AN **ACADEMIC**
DIMENSION
ENHANCED BY A
TEAM OF WORLD-
CLASS **PROFESIONAL**
EXPERTS

5000 COMMITTED
ALUMNI, IN 90
COUNTRIES
UNITED AROUND
COMMON VALUES
AND VISION



AN OUTSTANDING LEARNING ENVIRONMENT

Immersive training facilities that encompass all foodservice and hospitality styles,

- **SAISONS 1*RESTAURANT**
Gastronomic Restaurant, Relais & Châteaux labelled, The only Michelin-starred school restaurant in France
- **LE ROYAL 5*HÔTEL**
Located in the heart of Lyon, it is the first 5* training hotel in Europe
- **L'INSTITUT RESTAURANT**
Bistronomic restaurant designed by Pierre-Yves Rochon located in the centre of Lyon
- **EXPÉRIENCE RESTAURANT Research Center**
experimental restaurant, fully modular



AN OUTSTANDING LEARNING ENVIRONMENT



- **POP UP RESTAURANT**
Immersive & Multisensorial room dedicated to the creation of pop-up restaurant concepts
- **F&B AND NOMOS RESTAURANTS**
Internal restaurants, brasserie and fast casual dining
- **LE CLIPPER RESIDENCE**
Student hotel-residence and budget hotel
- **MAISON D'ANTHOUDARD (partnership)**
4* boutique hotel, restaurant & events
- **MERCURE BEAUX-ARTS (partnership)**
4* B&B hotel located in Lyon's historic center

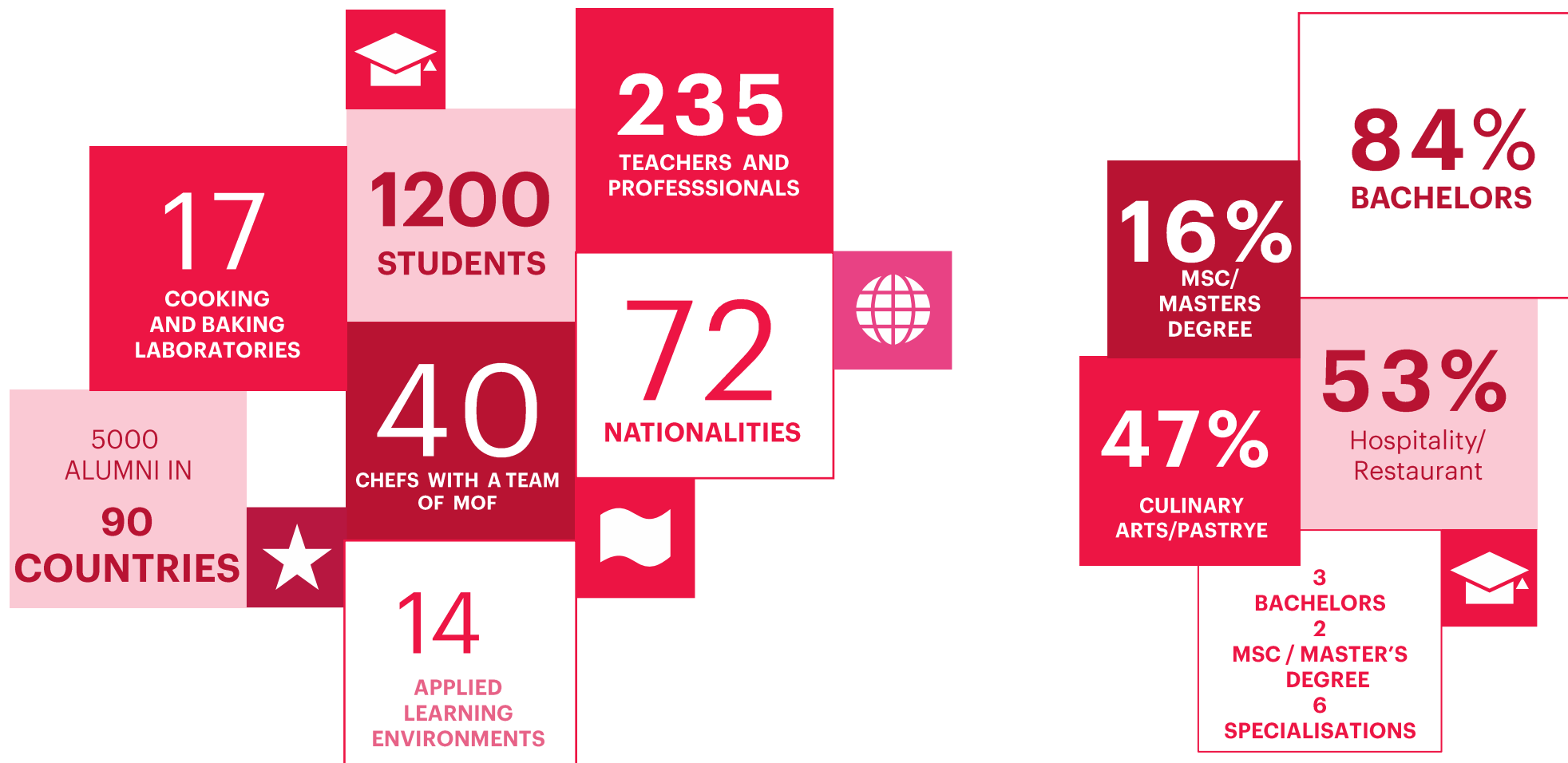
AN OUTSTANDING LEARNING ENVIRONMENT

- WINE CELLAR WITH TASTING ROOMS
- TEACHING FACILITIES DEDICATED TO :

TEA
COFFEE
MIXOLOGY



FAST FACTS



FAST FACTS

AN INTERNATIONAL SCHOOL



72

NATIONALITIES
More than 30% international students

33%

INTERNATIONAL TEACHING STAFF

100%
ENGLISH TRACK

AN INCLUSIVE SCHOOL

360

scholarship students



1,5M€
scholarship

A GUARANTEED EMPLOYABILITY

96%

EMPLOYED AFTER 6 MONTHS

18%

OF ENTREPRENEUR GRADUATES



RECOGNISED ACADEMIC EXCELLENCE

FRANCE



INTERNATIONAL



ACCREDITED MEMBER



AWARDS AND RANKINGS



BEST FRENCH BACHELOR'S
Tourism & Hospitality category,
Eduniversal since 2009



**BEST MASTER'S IN HOSPITALITY
MANAGEMENT**
Eduniversal 2023



**BEST INNOVATIVE
INTERNATIONAL PROGRAMME**
World Hospitality Awards



BEST STUDENT EXPERIENCE
THE-ICE

STRATEGIC AND INTERNATIONAL ALLIANCES



A NEW HOSPITALITY CAMPUS

(Gérard Pélisson Campus)

2

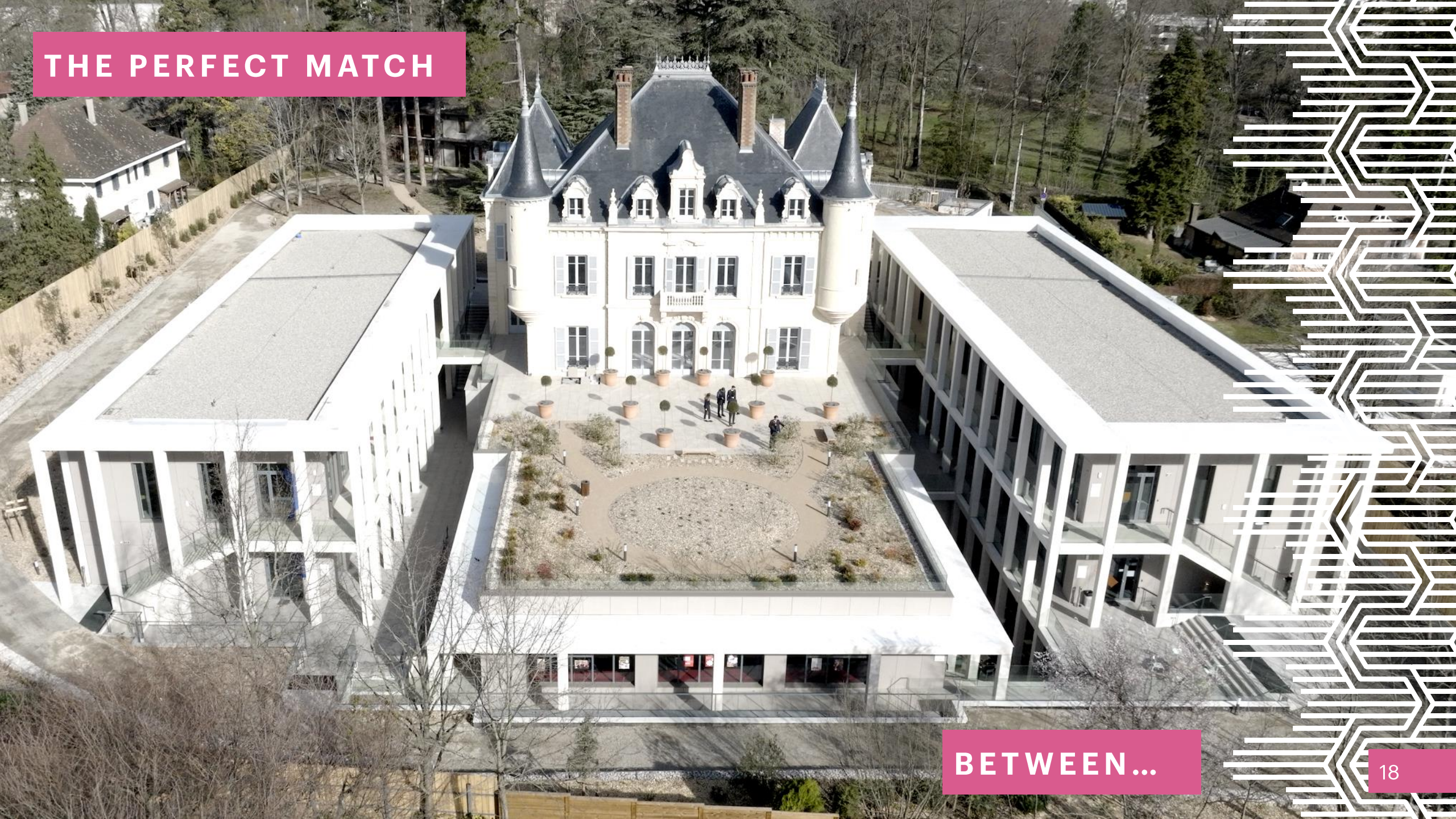


GÉRARD PÉLISSON CAMPUS DEDICATED TO HOSPITALITY

A PROJECT STARTED IN 2017, 3 YEARS OF WORK TO:

- **Expand and double our capacity**
- **Offer a learning and development environment to the highest international standards**
- **Create centers dedicated to our professions**
- **Architect : Mathias Soulier**

THE PERFECT MATCH



BETWEEN...

... TRADITION



... AND



... MODERNITY



AN INSPIRING CAMPUS



- 22 MODULAR CLASSROOMS
- A 250-SEAT AUDITORIUM
- COWORKING SPACES
- MODERN FACILITIES EQUIPPED WITH THE LATEST TECHNOLOGIES
- A TRAINING BAR

TO DISCOVER & EXPERIMENT HOSPITALITY



A CAMPUS SPANNING 17,000 m²



**PAUL BOCUSE
CAMPUS**
6 700 m²

- Culinary reception Hall
- kitchen laboratories
- culinary auditorium
- Culinary arts classrooms
- Student restaurant
- Economat



**INNOVATION
HUB**
3 900 m²

- Student Hotel- residence
- post-grad classrooms
- Laboratory of services
- Multisensorial room

**GÉRARD PÉLISSON
CAMPUS**
6 500 m²



- Hospitality & Management classrooms
- Digital et co-working spaces
- Delivery concept
- Academic Direction
- Auditorium

A new name
for a new
ambition



NEW NAMING OBJECTIVES

**REFLECT THE
DIVERSITY AND
BROAD REACH OF
THE SCHOOL**

**BEING ALIGNED
WITH THE NEW
DIMENSION OF THE
SCHOOL**

**EMBODY
MODERNITY**

NEW NAMING OBJECTIVES

**REAFFIRM OUR
TERRITORY
ROOTS**

**EVOLVE WHILE
KEEPING THE LINK
WITH OUR HISTORY :
INSTITUT**

**RAISE
INTERNATIONAL
OUTREACH**

WHY?

EXPRESS THE INSTITUT SPECIFICITIES

A school of excellence but not only

EXCELLENCE

EDUCATION

EXPLORATION

EXPERIENCE



THANK YOU