

The innovation and audacity of Institut Paul Bocuse's entrepreneurs is rewarded by 3-star chef and company owner Yannick Alléno

On Thursday, June 9, in the lounges of Paris' renowned Ledoyen restaurant - and in the presence of Mr. Demeke Candido Dare, Minister Counselor representing S.E. and Mr. Nega Tsegaye Tessema, Ambassador of Ethiopia - chef and company owner Yannick Alléno honored three business founders and Institut Paul Bocuse graduates on the occasion of the 7th annual Bocuse & Co. Awards.

Yannick Alléno, Chairman of the selection committee, praised the pioneering spirit of these entrepreneurs, who demonstrate passion for their work as well as the technical and managerial skills that Institut Paul Bocuse has taught them:

- Jérôme Celle (1993) manages Celnat, an organic grain processing company;
- Arthur Dupuy (2010) is the creator of olfactory brands;
- Chef Yohanis Hailemariam (2012) is an Ethiopian serial entrepreneur, and a recognized expert in preventive health in his homeland.

Entrepreneurship is part of Institut Paul Bocuse's DNA. This value is handed down by its two founders, Paul Bocuse - chef of the century - and Gerard Péliçon - co-founder of AccorHotels, the leading hotel group. Each year, Institut Paul Bocuse honors its most innovative graduates. Nearly one in three graduates embarks on an entrepreneurial adventure.

"The joy of entrepreneurship is matched only by the joy of creation; nothing great is achieved without sacrifice and everything that is embodied by the company is the greatest proof of this."
Yannick Alléno

"Over the years, the Bocuse & Co. Awards have become a genuine label of excellence and quality that highlights the desire to undertake and innovate, which is the foundation of human and economic wealth without borders. Our unique education, which focuses on the individual monitoring of our students, allows us to identify the talented individuals who will soon build the key new models of these trades, which represent a genuine cornerstone of our economy. Yannick Alléno embodies this new generation of chefs and entrepreneurs who boast many talents." Dominique Giraudier, CEO Institut Paul Bocuse

The Institut Paul Bocuse Education Group hosts over 650 students from 37 countries so that they can lead distinguished international careers in hospitality management and the culinary arts. Each year, it places over 2,000 interns within vocational training situations. It is the only institution in France that features an independent center for food and hospitality research that brings together around 20 international researchers and PhD students who dedicate themselves to all aspects of the meal and its services.

Several thousand graduate-ambassadors disseminate - across 22 countries - the values of excellence of modern French know-how and style, which are the global benchmarks of the refinement that generates emotional values.

More info: www.institutpaulbocuse.com

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