

Institut Paul Bocuse paves the way for Michelin stars

Younghoon Lee, a young Korean graduate from the Bachelor of Culinary Arts and Restaurant Management at Institut Paul Bocuse (2012) has gained a 1st Michelin star.

"I decided to come to live in France, and more precisely in Lyon, the gourmet capital, and to open my own restaurant in this city, which is highly appreciated by gourmet food lovers the world over. My goal was to help share my passion and bring a smile to your face". Younghoon Lee, 1 Michelin Star.

Originally from Seoul, the capital of South Korea, Younghoon Lee chose Institut Paul Bocuse to perfect his culinary techniques and enrich his experience of French gourmet culture. And when asked 'why', Younghoon immediately *answers "Paul Bocuse is a global reference. And he is revered with great respect in Korea. It was, therefore, a dream to come and learn my trade at this school".*

As 33% of graduates from Institut Paul Bocuse who delve into the entrepreneurial adventure when leaving the school, Younghoon Lee also harbored the dream of opening his own restaurant in Lyon and serving up a fusion of Franco-Korean cuisine, based on his influences.

During his studies, this young prodigy experimented in the kitchen of Paul Bocuse at his 3-star restaurant at Collonges-au-Mont-d'Or. He then moved to Paris, joining one of the great institutions of the French capital, the gourmet restaurant Lasserre.

His dream would then become a reality in spring 2014 since Le Passe-Temps opened, in the bustling district of Brotteaux, in the 6th district of Lyon. Younghoon Lee took inspiration from French gastronomy so as to create refined cuisine with a touch of Korean exoticism. In a clean decor, with a resolutely modern style, he serves up unique dishes, made using fresh and seasonal produce. Here, everything is "homemade" and the products are displayed in a contemporary manner for a genuine burst of original flavor.

Just two years after opening to the public, he has just received one of the best rewards for a young chef, his first star awarded by the Michelin Guide. He has followed in the footsteps of his contemporaries: Dan Bessoudo (graduated in 1994), La Table de Ventabren (1-star); Clément Petitjean (graduated in 2001), La Grappe d'Or (1-star); Emmanuel Hernandez (graduated in 1996), Le Musigny (1-star); Sébastien Bras (graduated in 1993), Maison Bras (3-star); César Troisgros (graduated in 2007), Maison Troisgros (3-star); etc.

This is the ideal opportunity to remind that Institut Paul Bocuse, which each year plays host to 37 different nationalities, signed a new partnership last November in the framework of its international alliance with Woosong University, one of Korea's leading providers of education specialized in culinary arts and hotel management.

Contributing to the excellence of men and women in the future of hotel and restaurant management, Institut Paul Bocuse is recruiting for the next academic year with an open afternoon on April 2nd. Please register on www.institutpaulbocuse.com

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