

Press release
Lyons, 27 November 2018

Institut Paul Bocuse and 3-star Michelin chef Yannick Alléno celebrate the entrepreneurial skills and daring spirit of rising generations at the BOCUSE & Co Trophy Awards Ceremony

On Tuesday 27 November in the lounges of the famous *Pavillon Ledoyen*, the BOCUSE & Co awards committee chaired by Yannick Alléno, chose to reward the remarkable entrepreneurial journeys of 4 INSTITUT PAUL BOCUSE graduates.

The award winners were:

Innovation Award: Thibault Merendon (2008), founder of Fresh Me Up, the B2B anti-waste marketplace - France

Food Service Concept Award: Barbara Filippazzo (2011), creator of the Cavatello restaurant, serving bistronomic cuisine of Italian inspiration - France

International Culinary Arts Award: Cynthia Bitar (1999), founder of Nazira Catering, creator of premium catering events and culinary workshops - Lebanon

International Hospitality Award: Hrishikesh Desai (2002), Michelin-star Executive Head Chef at Gilpin Hotel & Lake House - United Kingdom

The BOCUSE& CO Trophy Awards celebrate the quality and excellence of the recipients' journeys as entrepreneurs as well as the expertise and know-how they received as students on their courses. At INSTITUT PAUL BOCUSE, we positively encourage our students to dare to create and carry out new projects, also giving them the confidence to take risks in order to realize their ambitions.

True to the vision of its 2 iconic co-founders, Paul Bocuse and Gérard Pélisson, the entrepreneurial spirit is written in the school's DNA, with a year 4 specialisation dedicated exclusively to entrepreneurship on offer to students. Based on an action learning approach, the course is renowned for being a powerful catalyst and effective incubator for business start-up or takeover projects. Nearly 1 in 5 of our students choose to set up their own business within 5 years of completing their studies at Institut Paul Bocuse.

INSTITUT PAUL BOCUSE also trains an increasing number of professionals each year on career retraining schemes, guiding them in developing their business creation projects on our *Starting Up and Managing Your Own Restaurant* continuing professional education programme.

About Institut Paul Bocuse:

Institut Paul Bocuse trains more than 1,000 students each year, representing 55 nationalities studying on 10 international campuses. From undergraduate through to doctoral level, students on our courses benefit from an innovative teaching approach recognised by the 2017 Worldwide Hospitality Awards.

Our Institute is also a member of the elite Conférence des Formations d'Excellence du Tourisme (CFET). In just 28 years, the Institute has been able to develop a unique higher education, research, continuing education and career retraining ecosystem. We've built our international development strategy upon an educational hub created in partnership with the best schools and universities in the world and our network of several thousand alumni located in more than 80 countries across the globe. Institut Paul Bocuse is the first-ever hospitality and food service higher education institution to be fully certified by the Ministry of Higher Education, Research and Innovation and by the Ministry of Labour.

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