



Hospitality & Culinary Arts

ALLIANCE

A Higher Education Network



INSTITUT Lyfe

Lyon For Excellence – Experience – Education – Exploration

Formerly Institut Paul Bocuse, formed the Alliance in 2004, with the aims of :

SPREADING the French know-how, the French savoir-être, the Innovations in the fields of Hospitality & Culinary Arts Management around the world

FEDERATING members to promote this knowledge and their own culture

DEVELOPING a real expertise in other countries

GIVING members a leading position in the global marketplace

A SELECTIVE, INNOVATIVE AND INTERNATIONAL NETWORK COMPOSED OF 25 SCHOOLS AND UNIVERSITIES IN THE WORLD SHARING SAME PHILOSOPHY AND EDUCATIONAL OBJECTIVES



LISTING ALLIANCE MEMBERS 2024



	NAME	COUNTRY	YEAR
1	INSTITUT LYFE, <i>formerly Institut Paul Bocuse</i>	FRANCE	2004
2	JOHN FOLSE CULINARY INSTITUTE	LOUISIANA, USA	2005
3	NATIONAL KAOHSIUNG UNIVERSITY OF HOSPITALITY AND TOURISM	TAIWAN	2006
4	HAAGA HELIA	FINLAND	2007
5	LE MONDE	GREECE	2007
6 & 7	ESDAI GUADALAJARA + ESDAI MEXICO	MEXICO	2008
8	INACAP	CHILE	2008
9	INSTITUTE OF TECHNICAL EDUCATION	SINGAPORE	2008
10	WOOSONG UNIVERSITY	SOUTH KOREA	2015
11	UNIVERSITE SAINT JOSEPH	LEBANON	2016
12	CONESTOGA COLLEGE	CANADA	2017
13	DUSIT THANI COLLEGE	THAILAND	2017
14	UNIVERSIDAD DE LOS ANDES	BOLIVIA	2018
15	BAHCESEHIR UNIVERSITY / BAU	TURKEY	2021
16	EASTERN MEDITARANNEAN UNIVERSITY	NORTH CYPRUS	2021
17	UNIVERSIDAD IBEROAMERICANA	MEXICO	2021
18	EPMT - ECOLE DE PARIS DES METIERS DE LA TABLE	FRANCE	2022
19	INSTITUT SUPERIEUR DE GESTION ET D'HOTELLERIE-KGS	CAMEROUN	2022
20	INSTITUTE OF TOURISM STUDIES	MALTA	2022
21	PRADITA UNIVERSITY	INDONESIA	2022
22	UNIVERSIDAD DE LA SABANA	COLOMBIA	2022
23	HOKUTO BUNKA ACADEMY - ISCA	JAPAN	2023
24	INSTITUTO POLITECNICO INTERNACIONAL - UPI	COSTA RICA	2023



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In addition to support the same values,

TRUST
RESPECT
COMMITMENT

members of the Alliance Network put students at the center of their pedagogy by providing them high quality education in adequacy with the hospitality industry expectations.

Summer programs, summer camps, exchanges of teaching staff, seminars, board of directors, and other events are organized during the year to stimulate interactivity, facilitate exchange of best educational and pedagogical practices, reinforce bonds and promote the network.



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ALLIANCE

25 PARTNERS



ALUMNI

EXPERIENTIAL LEARNING



STUDENTS



FACULTY MEMBERS



STAFF



INDUSTRY



EXPERIENTIAL LEARNING

For **20** years, the Alliance Network has been expanding over the four continents, keeping the cross-educational experience as its fundamental pillar.

WHY ?

The development of the network multiplies opportunities and offers a wide range of possibilities in term of know-hows, knowledge, networking and pedagogical development (i.e. adaptability and evolution of contents).

HOW ?

By developing the Network, members have access to a richness of cultures, as well as many and varied innovative pedagogical methods. These multi-diversity and multi-culturality allow students to acquire both social and professional skills. In addition to their knowledge, this openness and understanding of the real-world enable them to meet the hospitality industry expectations.



ALL ADVANTAGES

CREATING

bonds of trust with world's top universities in hospitality and culinary arts management.

SHARING

expertise, knowledge, and best practices in terms of education and innovation.

BENEFITING

from a source of inspiration of multiple cultures and horizons.

EXCHANGE

program of instructors, chefs and teachers from all around the world.

DEVELOPMENT OF STRONG RELATIONSHIPS

Development of a collaborative program around the Alliance Research Committee

Development of European (Erasmus+), French and international projects and programs related to the areas of expertise of two institutions

Additional educational, training programs or consulting missions at preferential conditions

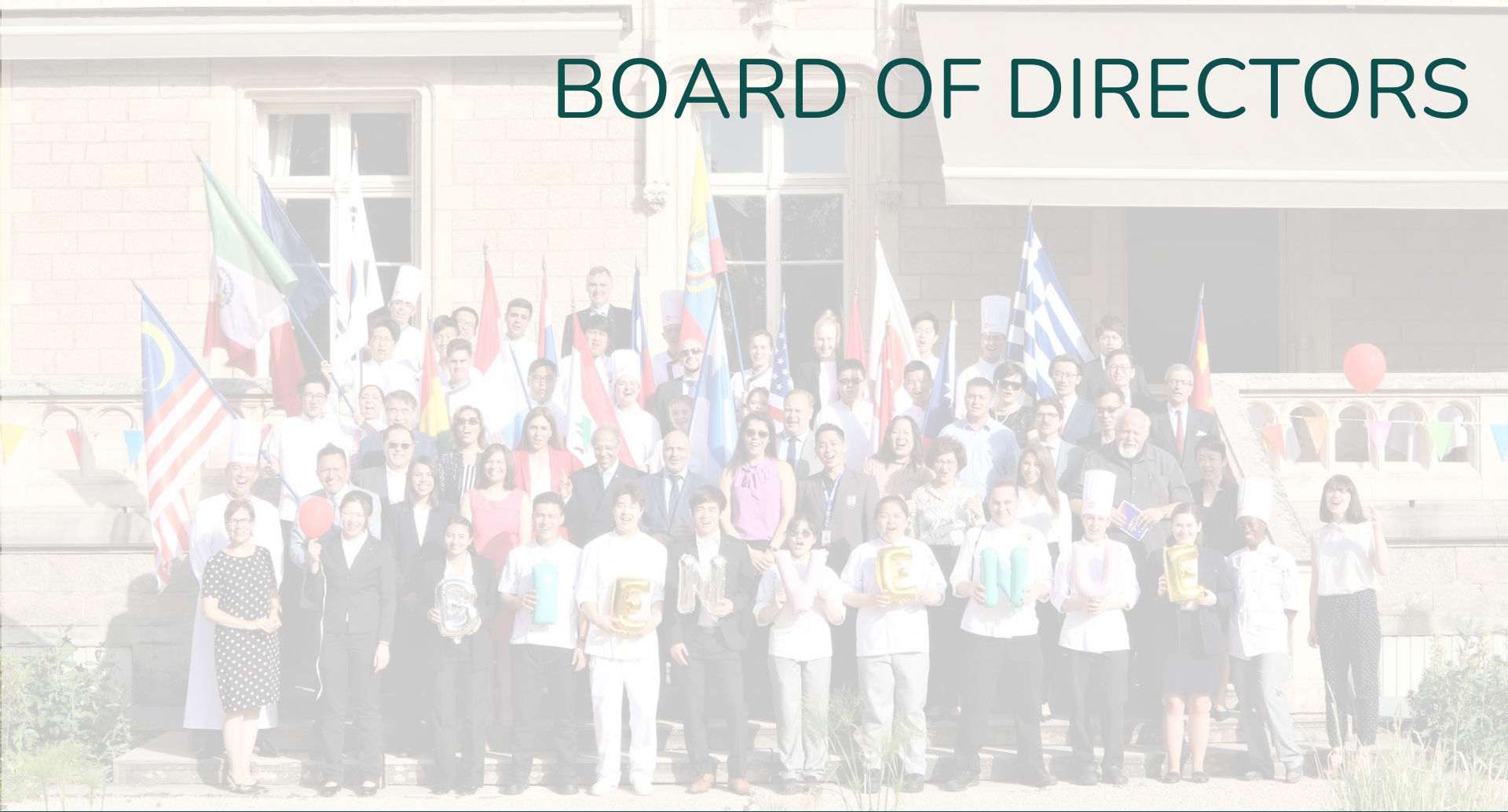
Participation in the Board of Directors to discuss best practices in education, sectorial innovations, network strategy and feedback from member institutions

Mutual investigations into other projects and initiatives that will contribute to development, innovation and anticipation in the areas of education, research and service industry, hospitality, catering and culinary arts

Development of Double degree or Diploma programs

Sharing best Sustainable practices & workshops around The Alliance Sustainable Committee

BOARD OF DIRECTORS



The Board is meeting every year and gathers directors in order to define new objectives, build key strategies and benefit from the expertise of allied members.

Above all, the Board of Directors is the opportunity for the 25 partners located in 21 countries to exchange about pedagogical best practices and develop more effective and innovative ways of teaching.



Board of Directors 2023

Defining our future together



+ 2 COMMITTEES
SUSTAINABLE & RESEARCH

ADMISSION COMMITTEE

EPMT
ESDAI
CONESTOGA COLLEGE
NKUHT
INSTITUT LYFE

EXECUTIVE COMMITTEE

NORTH AMERICA - CONESTOGA COLLEGE
SOUTH AMERICA - LA SABANA
ASIA - ITE
EUROPE - HAAGA HELIA
INSTITUT LYFE



NEXT BOARD OF DIRECTORS

2024 – THAILAND DTC

HOSPITALITY SEMINAR



Each fall a one-week seminar for chefs, instructors, and faculty staff is hosted by an Alliance member.

This yearly hospitality seminar gives hosts the opportunity to highlight their cuisine, share their own culture and traditions, as well as transmitting new skills to partners.

EDITION 2023
USFQ
GALAPAGOS ISLANDS

EDITION 2022
CONESTOGA COLLEGE
CANADA



NEXT HOSPITALITY SEMINAR

2024 – LA SABANA COLOMBIA

SUMMER PROGRAM



ADVANCED
CULINARY ARTS
SUMMER PROGRAM



SPECIAL OPPORTUNITIES
FOR HOSPITALITY
STUDENTS

A GLIMPSE IN THE STREEFOOD EVENT





NEXT SUMMER PROGRAM

MAY TO JULY – ECULLY AT INSTITUT LYFE

ALUMNI NETWORK



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ALUMNI

PROMOTIONS



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COMMUNICATION

FACEBOOK
PAGE

LINKEDIN
ACCOUNT

ALLIANCE
WEBSITE
Since 2021

ALL
INTRANET
PLATFORM

INSTAGRAM
Since 2022

CLICK HERE TO
DISCOVER!



ALL

HOW TO BECOME A MEMBER ?

RESPECT OF EDUCATIONAL CRITERIA

Quality criteria

- Conditions of students' admission
- Certificates, diplomas and degrees offered
- Content of the curricula
- Profiles of the faculty members
- Learning equipment

Deontology criteria

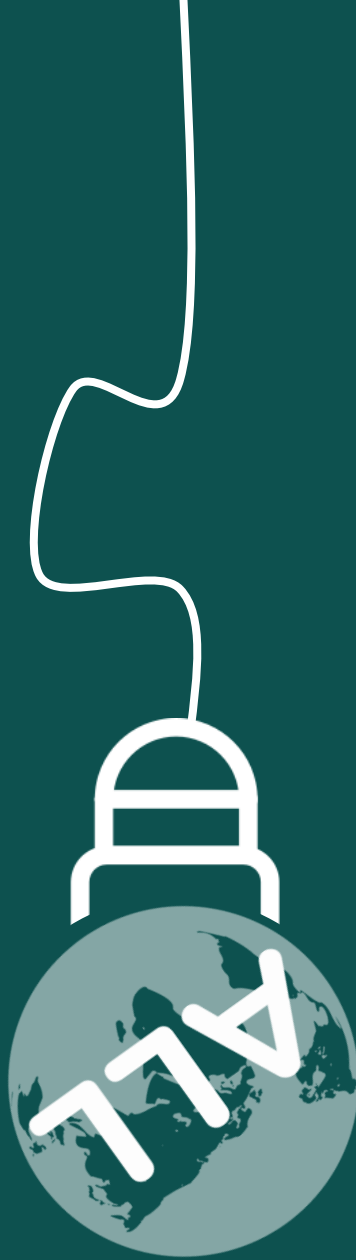
- School rules
- Accompaniment of students
- Philosophy of education

SIGNATURE OF THE AGREEMENT

- A three-years duration as a minimum
- Explaining the aim and content of the Alliance
- Defining the obligations and rules
- Specifying the conditions of cancellation

ANNUAL FEE 9000 €

This amount is considered as the current annual fee. The fee must be paid every year in January in respect of the annual Alliance membership. The first year, a 2000€ entrance fee is applied (paid only once – for the admission process).



WHAT ARE THE 5 STEPS ?



LETTER OF INTENT

VISIT OF INSTITUT LYFE

VISIT OF YOUR INSTITUTION AND QUALITY AUDIT

SUBMISSION OF YOUR CANDIDACY
TO THE ALLIANCE ADMISSION COMMITTEE

FINAL DECISION & WELCOME IN THE NETWORK !

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MORE INFORMATION

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