



Hospitality & Culinary Arts

ALLIANCE

A Higher Education Network

Alliance Network presentation
THE ICE x IPOE 2023 at William Angliss Institute



INSTITUT Lyfe

Lyon For Excellence – Experience – Education – Exploration

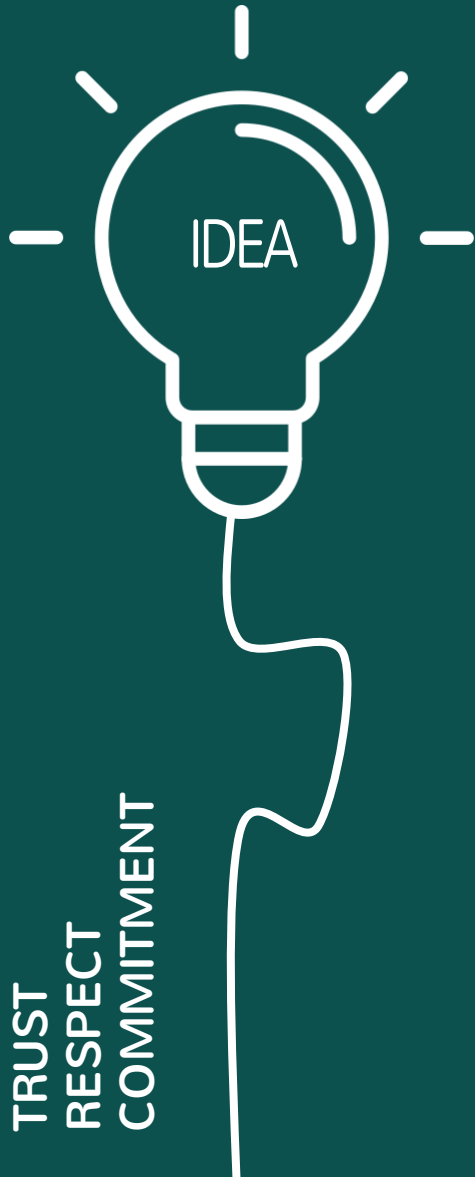
Formerly Institut Paul Bocuse, formed the Alliance Network in 2004, with the aims of :

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 sharing about their own culture

DEVELOPING a real expertise in other countries

GIVING members a leading position in the global marketplace



TRUST
RESPECT
COMMITMENT

A SELECTIVE, INNOVATIVE AND INTERNATIONAL NETWORK COMPOSED OF 26 SCHOOLS AND UNIVERSITIES IN THE WORLD SHARING SAME PHILOSOPHY AND EDUCATIONAL OBJECTIVES



NETWORK MEMBERS

	NAME	COUNTRY	YEAR
1	INSTITUT LYFE, <i>formerly Institut Paul Bocuse</i>	FRANCE	2004
2	UNIVERSIDAD SAN IGNACIO DE LOYOLA	PERU	2004
3	JOHN FOLSE CULINARY INSTITUTE	LOUISIANA, USA	2005
4	NATIONAL KAOHSIUNG UNIVERSITY OF HOSPITALITY AND TOURISM	TAIWAN	2006
5	HAAGA HELIA	FINLAND	2007
6	LE MONDE	GREECE	2007
7 & 8	ESDAI GUADALAJARA + ESDAI MEXICO	MEXICO	2008
9	INACAP	CHILE	2008
10	INSTITUTE OF TECHNICAL EDUCATION	SINGAPORE	2008
11	UNIVERSIDAD SAN FRANCISCO DE QUITO	ECUADOR	2010
12	WOOSONG UNIVERSITY	SOUTH KOREA	2015
13	UNIVERSITE SAINT JOSEPH	LEBANON	2016
14	CONESTOGA COLLEGE	CANADA	2017
15	DUSIT THANI COLLEGE	THAILAND	2017
16	UNIVERSIDAD DE LOS ANDES	BOLIVIA	2018
17	BILKENT UNIVERSITY	TURKEY	2020
18	BAHCESEHIR UNIVERSITY / BAU	TURKEY	2021
19	EASTERN MEDITARANNEAN UNIVERSITY	NORTH CYPRUS	2021
20	UNIVERSIDAD IBEROAMERICANA	MEXICO	2021
21	EPMT - ECOLE DE PARIS DES METIERS DE LA TABLE	FRANCE	2022
22	INSTITUT SUPERIEUR DE GESTION ET D'HOTELLERIE-KGS	CAMEROUN	2022
23	INSTITUTE OF TOURISM STUDIES	MALTA	2022
24	PRADITA UNIVERSITY	INDONESIA	2022
25	UNIVERSIDAD DE LA SABANA	COLOMBIA	2022
26	HOKUTO BUNKA ACADEMY – ISCA	JAPAN	2023



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26 PARTNERS

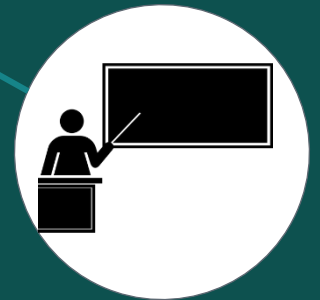


ALUMNI

EXPERIENTIAL LEARNING



STUDENTS



FACULTY MEMBERS



STAFF



INDUSTRY



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

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

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

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 26 partners located in 22 countries to exchange about pedagogical best practices and develop more effective and innovative ways of teaching.



+ 2 COMMITTEES
SUSTAINABILITY & 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

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

SUMMER PROGRAM



ADVANCED
CULINARY ARTS
SUMMER PROGRAM

MAY TO JULY AT INSTITUT LYFE



SPECIAL
OPPORTUNITIES FOR
HOSPITALITY
STUDENTS

ALUMNI NETWORK



605

17

ALUMNI

PROMOTIONS



C COMMUNICATION



FACEBOOK
PAGE

LINKEDIN
ACCOUNT

ALLIANCE
WEBSITE
Since 2021

INSTAGRAM
NEW
Since 2022

ALL
INTRANET
PLATFORM

CLICK HERE TO
DISCOVER!





SPECIAL COLLABORATION

THE ICE X ALLIANCE NETWORK

BECOME A FRIEND OF THE ALLIANCE

FREE OF CHARGE
DISCOVERING OUR NETWORK
PRIORITY TO JOIN FORMARLLY THE NETWORK

HOW TO BECOME A FRIEND OF THE ALLIANCE?

MAIL TO maxime.moise@institutpaulbocuse.com
REFERENT CONTACT TO SELECT
LOGO OF YOUR INSTITUTION

BENEFITS

ATTENDANCE AT THE ALLIANCE SEMINAR
Offered at the Alliance member rates

ATTENDANCE AT THE ALLIANCE EVENTS - WEBINARS

ACCESS TO THE GLOBAL ALLIANCE NETWORK

ALLIANCE PROGRAMS FOR STUDENTS
Offered at the Alliance member rates

FRIENDS OF THE ALLIANCE UNTIL NOW



Vistula University	POLAND
Dubai College of Tourism	UNITED ARAB EMIRATES
University Santo Tomas - College of Tourism and Hospitality Management	PHILIPPINES
School of Management, Mae Fah Luang University	THAILAND
César Ritz Colleges Switzerland	SWITZERLAND

HOW TO BECOME A REGULAR 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

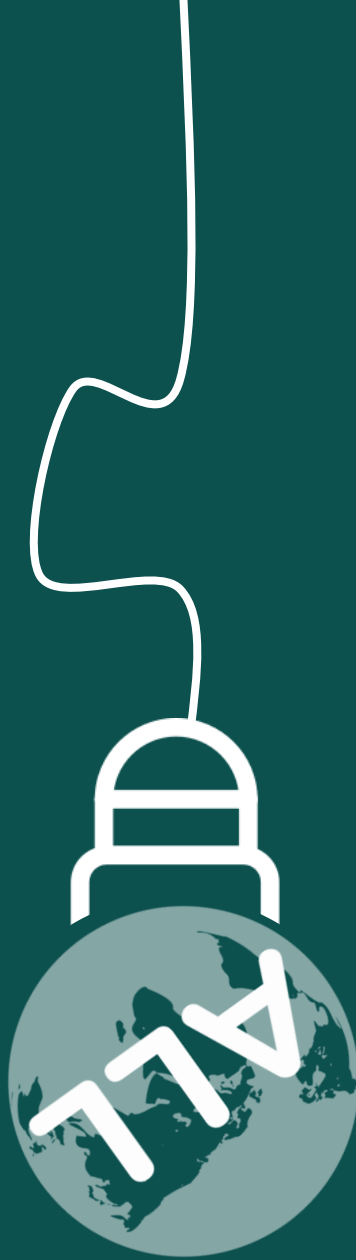
- School rules
- Accompaniment of students
- Philosophy of education

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.



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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