

# MASTER'S DEGREE

# IN CULINARY LEADERSHIP

# & INNOVATION

Postgraduate > 120 ECTS



## ADOPT A STRATEGIC AND INNOVATIVE VISION OF CULINARY MANAGEMENT

Double qualification - Master's degree awarded by our partner Haaga-Helia (Finland) and RNCP level 7 awarded by Institut Lyfe

The Master's Degree in Culinary Leadership & Innovation provides you with a concrete and strategic vision of the restaurant and food industry sector. It prepares future professionals for senior management positions, providing them with all the skills and tools necessary to

adapt, evolve and build their professional careers. This course blends creativity and innovation, and allows you to develop your entrepreneurial spirit.

Your training, taught entirely in English, will take place in two European countries known for their gastronomy and culinary arts, as well as their innovation and leadership in management in the culinary industry: France and Finland. Throughout your year, you will benefit from an innovative educational approach, based on the acquisition of skills, through collaborative projects in partnership with international companies, leaders in the Food Industry market and at the forefront of innovation.

A pre-programme of 6 weeks is available, if you have not had training or significant experience in culinary techniques, in order to reach the level necessary for the execution of the projects. A final 6-month professional placement is required prior to graduation.

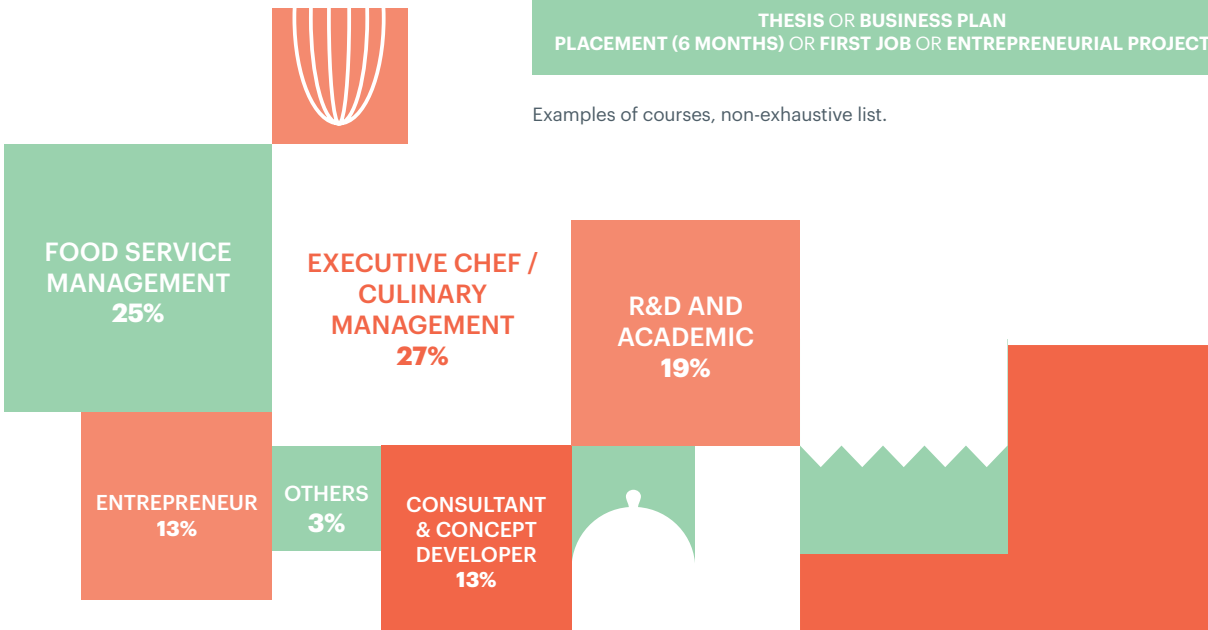


## WHAT NEXT?

You will be ready to take on roles with various and varied responsibilities: concept developer, entrepreneur, culinary consultant, innovation manager, food designer, etc.

This programme is recognised in France and internationally. It paves the way for further university studies and applied research to become a teacher-researcher or a position in the R&D departments of major global groups.

## INDUSTRY SECTORS OF OUR GRADUATES <sup>1</sup>



<sup>1</sup> Graduate survey 2018 to 2021

### SEMESTER 1

**INSTITUT LYFE CAMPUS, LYON**

**MODULES**

- Implementing foodservice design
- Strategic foodservice Management
- Innovation & entrepreneurship
- Food leadership

**PROJECTS**

Concept Design and Development  
Culinary Workshop - Technology

### SEMESTER 2

**INSTITUT LYFE CAMPUS, LYON**

**COURSES**

- Food service Interior Design
- Sustainable Kitchen Design
- Sensorial Exploration
- Food service Financing and Business Models
- Food service Revenue Management
- Strategic Management

**PROJECTS**

Culinary Workshop - Design  
Culinary Workshop - Processed Foods  
New Product Development

**HAAGA-HELIA CAMPUS, HELSINKI (FINLAND)**

**COURSES**

- Culinary investigation
- Creating and managing experiences

**PROJECT**

Catering

### SEMESTER 3

**INSTITUT LYFE CAMPUS, LYON**

**COURSES**

- Culinary Leadership
- Leadership & Change Management
- Meetings & Events Management
- Applied Soc. Science Research Methods

**PROJECTS**

Culinary Workshop - Research and Development  
Multi-Unit Foodservice  
International Field Trip

### SEMESTER 4

**FRANCE OR INTERNATIONAL**

**THESIS OR BUSINESS PLAN  
PLACEMENT (6 MONTHS) OR FIRST JOB OR ENTREPRENEURIAL PROJECT**

Examples of courses, non-exhaustive list.