



Institut Paul Bocuse Special Program **Culinary Arts (SICA)**

This is a special program which includes a dual degree between Institut Paul Bocuse (IPB) and SIS's Culinary Arts Department. Students who wish to enjoy this special program must first enroll in SICA department, ideally in the Spring semester. After three semesters (1.5 years), students who qualify may transfer to the IPB program and continue studying for 3 additional years. One full year of this program is comprised of two six-month internships which are arranged by the school. When students graduate, they receive an Woosong University bachelor's degree, Institut Paul Bocuse bachelor's degree from France and RNCP Certificate from French Ministry of Labor

PROGRAM HIGHLIGHTS:

- Partnered with one of the best French culinary school in the world to offer special degree program at Woosong University in English language
- Newly designed and one of the most well-equipped teaching laboratories in Asia
- Upon successful completion of the program, graduates will receive Woosong University bachelor's degree, Institut Paul Bocuse bachelor's degree from France and RNCP Certificate from French Ministry of Labor
- Highly competitive and limited seats availability (selective)
- Small class size (maximum 15 in practical modules and 30 in theory)
- Multiple instructors in one class for better student learning on selected modules
- Same tuition as other Woosong programs
- Fall semester start
- 3-year program (must have equivalent of at least 1.5 year of Woosong credits to be eligible – transfer credits can be accepted to account for 1.5-year WSU credits)
- 2 six-month internships – after year 1 and after year 3 of the program to give students at least one full year of industry experience before graduation
- Same curriculum and standards as Institut Paul Bocuse in France
- Can attend graduation in France if desired (travel and lodging expense at on own)

PARITIAL COURSE LISTING:

Course Types	Course Listing/Description
Practical Courses	Culinary apprenticeship I, II and III, Pastry Apprenticeship, Bakery I and II, Dining Service Apprenticeship, Advanced Pastry, etc.
Theoretical and Management Courses	French I, II and III (language), Oenology (wines), Food and Wine pairing, Human Resource Management, Nutrition, F&B Management I and II, Marketing, Financial Management I and II, Kitchen Design, Sustainable Development, Organizational Behavior, Food Science etc.
Seminars and Team Projects	E-magazine project, Business game seminar, Creative culinary management seminar, Concept creation project, etc.
Practicum Experience	<p>Professional Situation</p> <p>students will rotate inside a full-service restaurant to gain experience in kitchen, service and stock receiving and management</p> <p>Gastronomic Restaurant (and menu creation)</p> <p>Students will practice working in a restaurant while plan, design and implement their own menu creation</p> <p>Avant Scene</p> <p>Students will create a concept/menu and put into practice and serve guests over a course of a week</p>

INTERNSHIPS

NOTE: Placement location and availability depend on visa restrictions and capabilities of each student. Some International students may or may not be able to do the internships depending on their passport. Every effort will be made to offer locations where all passports are acceptable.

Current IPB-WSU students are placed in France, Germany, Spain, Hong Kong, Dubai, Maldives, Korea in a variety of operations (hotels, resorts, Michelin starred restaurants, restaurant groups, etc.)

1st internship (24 weeks) – focus is on culinary arts for French and Western cuisine

2nd internship (26 weeks minimum and up to a year)– can be customized based on student’s interest and passion (Baking and pastry, beverage management, international cuisine, etc.)

INSTITUT PAUL BOCUSE WORLD ALLIANCE

The Alliance is a Network of institutions around the globe (22 members in 22 countries). Here is a Partial listing:

- Woosong University - Korea
- Conestoga college – Canada
- Nicholls State University – USA
- Haaga Helia University of Applied Science– Finland
- Le Monde Institut – Greece
- INACAP – Chile
- ESDAI – Mexico
- Escuela de Gastronomía, Mariano Moreno – Colombia
- Universidad San Francisco de Quito – Ecuador
- Universidad San Ignacio de Loyola – Peru
- St. Joseph University – Beirut
- Berjaya University College – Malaysia
- The Hurst Campus – South Africa
- Hyogo NCC College – Japan
- National Kaohsiung University – Taiwan
- ITE (Institute of Technical Education) - Singapore

ALUMNI NETWORK

Graduates from Institut Paul Bocuse Program can join an elite alumni network which spans across the globe for future career planning and assistance.

ADDITIONAL COSTS:

In addition to the fees paid as part of general admission, certain additional costs are required to fulfill student’s participation as a student. All departments have a Student Council Fee (administered by Student Council and monitored by Department Chairs) to include costs that are incurred during a student’s 3.5 years with the university. Most departments administer the fees in the same approximate manner.

Culinary Arts (SICA)

Culinary Arts departments require standardization of uniforms and dress related to the department. For **Culinary Arts (SICA) & Institut Paul Bocuse (IPB)**, fees for uniforms and knives require the following purchases after arriving at the University:



1. Books 72,000원
2. Knives kits 249,000원
3. cooking shoes 39,600원
4. uniform sets 195,000원 (includes list below)
 - uniform tops (3) 87,000
 - SICA needlepoint patch (3) - 6,000
 - WSU needlepoint patch (3) - 6,000
 - Pants (2) - 52,000
 - Apron (2) - 14,000
 - Scarf (2) - 8,000
 - Hat (3) - 3,000
 - Side Towel (2) - 12,000
 - Scarf ring (1) - 5,500
 - Name tag (1) - 10,000