



Food and gastronomy:

Lyon, a capital undergoing (r)evolution

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Food as heritage and sharing

The tradition of fine dining in the Lyon region needs no further demonstration. With 17 Michelin-starred restaurants in the metropolitan area and over 5,000 restaurants in total, a wide variety of options is available, both in terms of culinary diversity and price range.

Lyon's savoir-faire is being passed down, and new generations of chefs are now taking over, evolving traditional Lyonnaise cuisine towards models that are increasingly adapted to the challenges of the 21st century (sobriety, short supply chains, vegetarianism).

Eating is also a powerful means of sharing. Many initiatives in the Lyon metropolitan area are developing to use food to convey messages of solidarity but also of health.

How did Lyon earn the title of "capital of gastronomy"?

In Lyon, gastronomy is intertwined with the city's history and is passed down as a heritage.

In 1935, the culinary critic Maurice Edmond Sailland, also known as Curnonsky, declared Lyon the "world capital of gastronomy." A title largely due to the city's geographical location. Over the centuries, the tradition of eating well in Lyon has continued. As early as Antiquity, Lugdunum already benefited from the best products of the Roman Empire. The Renaissance would mark Lyon's rise as a capital of gastronomy: François Rabelais, who feasted in the city's establishments, dedicated a hymn to Lyonnaise gastronomy in *Pantagruel*, published in 1532.

Lyonnaise gastronomy is also a story of women. The "Mères lyonnaises" (Lyonnaise Mothers) established the reputation of a traditional cuisine that was both bourgeois and popular, one of the most famous of whom, Eugénie Brazier, created the restaurant "la Mère Brazier," which was awarded 3 Michelin stars in 1933. In 2008, MOF (*Meilleur Ouvrier de France*) Mathieu Vianney took over the establishment.

Among Lyon's institutions, Maison Bocuse, founded in 1924 by Paul Bocuse's grandparents (he himself was an apprentice at Mère Brazier's), stands as a monument of French gastronomy, embodying culinary excellence across generations. Maison Bocuse celebrates its centenary in 2024, marking 100 years of culinary excellence and gastronomic heritage. For this anniversary, a series of events and initiatives has been organized throughout the year. Among them, a centenary menu that highlights emblematic dishes as well as modern creations, evolving with the seasons..





A new experience in cooking

Proud inheritors of this rich culinary heritage, Lyon's chefs in 2024 are as talented and innovative as ever. The metropolitan area boasts 17 Michelin-starred restaurants, further cementing its reputation as a leading gastronomic destination. These establishments showcase the diversity and ingenuity of Lyonnaise cuisine, spanning from time-honored classics to cutting-edge creations. The concentration of Michelin stars underscores the chefs' dedication to providing exceptional dining experiences, while also injecting fresh perspectives into haute cuisine: think vegetarian tasting menus (L'Atelier des Augustins) or globally-inspired flavors (Takao Takano, 14 Février).

The weight of tradition and the legacy of iconic figures haven't stifled the creativity of the new generation, whether they helm Michelin-starred kitchens or more casual bistros. Young chefs and pastry chefs alike are demonstrating remarkable talent and boldness, with a notable presence of women among their ranks: Tabata Mey recently launched Ombellule (September 2024) with her husband Ludovic Mey, while Connie Zagora leads the acclaimed Kitchen Café. These chefs may have moved away from the strict formality often associated with Michelin-starred dining, but they nonetheless deliver beautifully refined cuisine.

Finally, Lyon's culinary landscape warmly embraces chefs from across the globe. A welcoming hub for international talent, the city is home to a wealth of restaurants showcasing diverse world cuisines. Notable examples include Piquin, the Mexican restaurant where the All Blacks rugby team dined during their stay in Lyon for the 2023 World Cup, and La Petite Syrienne, a poignant story of resilience and culinary passion, founded by a Syrian refugee couple shortly after arriving in France.

Lyon's popular but tasty cuisine: the emblematic Bouchons Lyonnais

One of Lyon's most famous culinary traditions is the bouchons lyonnais, emblematic restaurants whose origins date back to the 19th century, in connection with the weavers known as canuts. Working in the silk industry, they were accustomed to meeting in establishments where they could enjoy simple dishes based on cochonnaille, accompanied by wine. Traditional Lyonnais dishes such as quenelle de brochet with Nantua sauce, saucisson brioché, cervelle de canut and tarte à la praline rose are still served here today.

To guarantee an authentic, high-quality experience, the Association des Bouchons Lyonnais created the "Les Bouchons Lyonnais" label in 2012, in partnership with the CCI Lyon Métropole Saint-Etienne et Roanne and ONLYLYON Tourisme et Congrès. 25 establishments have been awarded the "Les Bouchons Lyonnais" label. While respecting the historic tradition of the "bouchon", these restaurants are no less committed to innovation, like Le Bouchon des filles, run by two women who have revisited traditional recipes to bring them a lighter touch.

SIRHA: the must-attend international event

The SIRHA (International Exhibition for Food, Catering and Hospitality) is a not-to-be-missed event held every two years in Lyon, bringing together food industry professionals from all over the world. As Europe's largest trade show dedicated to gastronomy, it attracts some 210,000 visitors, including over 25,000 chefs, and brings together some 2,000 exhibitors. A true showcase event for culinary innovations and emerging trends, with exchanges and discoveries.

The Show organizes prestigious competitions such as the "Bocuse d'Or" and the "Coupe du Monde de Pâtisserie". These competitions highlight culinary excellence. In addition to the competitions, the show offers conferences and masterclasses led by experts, addressing crucial themes such as sustainability, the fight against food waste and new dietary trends.

By being in Lyon, SIRHA not only benefits from the reputation of the world capital of gastronomy but also helps to reinforce the city's image as a center of excellence in food. While highlighting local and regional products, SIRHA encourages industry players to adopt sustainable and responsible practices.



Sharing a meal and much more

In Lyon, food creates social connections. Around a meal, several actors in the metropolitan area offer solidarity actions to promote sharing and improve the living conditions of vulnerable people.

Les Petites Cantines (The Little Canteens) are participatory dining spaces where guests meet around homemade meals. The model is based on mutual aid and the active participation of community members. Meals are prepared together, and everyone can contribute financially according to their means, making food accessible to all.

The concept of Les Petites Cantines emerged to address a growing need for social connection in cities, where isolation can be a problem. According to its creator, Diane Dupré la Tour, "beyond nourishing, the role of the meal is to emancipate, empower, and revitalize." The first canteens opened in Lyon (Perrache, Vaise, Lyon 8th arrondissement), and the network has since expanded to other cities such as Lille and Strasbourg.

They are recognized for their social and environmental commitment, having notably received the "Engagé à Lyon" (Committed to Lyon) label from the City of Lyon. These canteens place a particular emphasis on healthy and sustainable food. They source organic and local products, promoting short supply chains and reducing food waste. This not only promotes quality cuisine but also raises awareness among guests about environmental issues.

Sharing is also celebrated during culinary events

Each year, Lyon hosts the Lyon Street Food Festival and the Refugee Food Festival.

The Refugee Food Festival is a culinary event, held in Lyon and other French cities, aimed at creating collaborations between refugee chefs and local restaurants. For the 2024 edition (June 4-24, 2024), the festival coincided with World Refugee Day (June 20).

This citizen-led initiative promotes the professional integration of refugees while raising public awareness of their culture and culinary talents. In addition to meals prepared by refugee chefs in various establishments, the festival also includes cooking workshops, solidarity dinners, and other events throughout the year, maintaining engagement with refugees beyond the festival period.



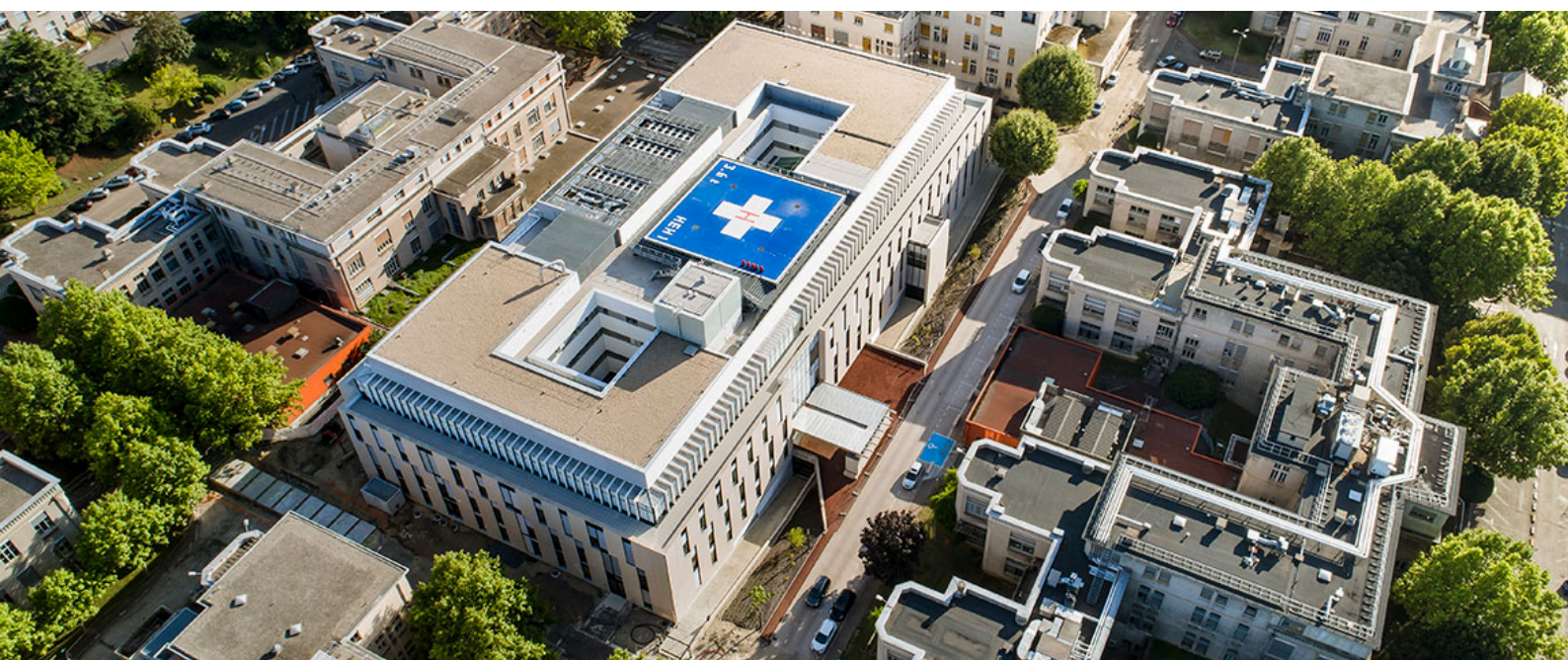
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The pleasure of eating is also at the heart of medical research conducted by the Hospices Civils de Lyon (HCL)

The CANUT (Cancer, Nutrition & Taste) program is an innovative initiative launched in 2019, aimed at improving the meal-related quality of life of cancer patients, particularly during chemotherapy treatments. Led by the research center of the Institut Lyfe, this multidisciplinary project brings together nine partners, including experts in nutrition, oncology, and sensory neuroscience, as well as the caterer Elior and the mutual insurance company Apicil.

Chemotherapy treatments often lead to alterations in taste and smell, which can reduce appetite and lead to malnutrition, a problem affecting more than a third of patients. The CANUT program addresses this issue by developing a food guide that offers 34 recipes adjustable according to the individual sensitivities of patients. Local products are valued, and Lyonnaise culinary specificities are integrated. It promotes not only healthy and balanced eating but also the pleasure of eating, essential for patients' well-being. By collaborating with regional actors and disseminating its recommendations to professionals and the public, the project contributes to making Lyon a model of innovation in nutrition within the framework of oncological care.

The Onco-Nutribiota project also focuses on cancer patients and their relationship with nutrition. It aims to develop a new generation of personalized foods. Firstly, a study of patients' microbiota will be carried out to identify (metabolic and microbiological) markers correlated with nutritional status. Secondly, specific foods and nutritional supplements will be developed in collaboration with the Institut Lyfe. They will be adapted to the different sensory and microbiota profiles identified in the first part of the project and optimized to improve their nutritional properties and the pleasure provided by their consumption.



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From earth to plate: the power of the local

The geographical location of the Lyon region provides the region with a tremendous breeding ground for quality local produce.

With a view to reducing the carbon footprint of food, ensuring food independence and better tracing the origin of products consumed, the region is brimming with initiatives to source more of its supplies through short circuits and more virtuous agriculture.



A terroir of great richness

The Lyon metropolitan area is ideally situated at the heart of renowned wine-producing and agricultural regions.

In terms of viticulture, the Beaujolais and Rhône Valley regions make this area a true crossroads for wine enthusiasts. The reputation of regional wines rests on an exceptional diversity of grape varieties and terroirs, offering a range of wines from powerful reds to fresh and aromatic whites. This rich viticultural heritage is an integral part of Lyon's gastronomic identity and makes Lyon an excellent destination for wine tourism.

Beaujolais, located north of Lyon, is particularly known for its crus such as Moulin-à-Vent, Fleurie, and Morgon, each with its own distinct characteristics. The Rhône Valley, on the other hand, is renowned for its powerful red wines and aromatic whites. Iconic appellations like Côte-Rôtie and Hermitage attract wine lovers from around the world thanks to their aromatic complexity and aging potential.

An example of innovation in the wine sector is embodied by the company Oé, founded in 2015. Oé distinguishes itself through its commitment to environmental and social responsibility, offering 100% organic wines produced by winemakers who respect biodiversity. In addition to promoting sustainable viticulture, Oé has introduced a deposit system for its bottles, encouraging reuse and thus reducing environmental impact.

On the plate, the region also produces a wide variety of foodstuffs. In the peri-urban area of the Monts du Lyonnais, agricultural land covers 73.5% of the area, with diverse productions: beef cattle, sheep and goats, mixed farming, arable crops, berries, market gardening...

All around Lyon, one can find meat, cheese, fruits, and vegetables with local origins: the Solaize blue leek, Rhône perch, Lyon sausage (boudin de Lyon), Saint-Symphorien d'Ozon watercress, Bessenay cherries... More unusually, the Ferme Lyonnaise produces saffron in the Monts du Lyonnais.

Markets and Halles Paul Bocuse

The Lyon metropolitan area boasts 220 markets, each a vibrant hub that enriches the city's food culture. Scattered throughout every district, they offer a vast selection of fresh, local, and seasonal products, ranging from fruits and vegetables to meats, fish, and dairy. These markets, such as the renowned Saint-Antoine market or the Croix-Rousse market, attract not only locals but also visitors, drawn by their lively and convivial atmosphere. They are veritable treasure troves of local food and craftsmanship! For instance, the Saint-Antoine market, nestled along the Rhône River, showcases a wide array of meats, fish, cheeses, and seasonal fruits, while the Croix-Rousse market, reaching up to 95 vendors on its busiest days, offers a diverse selection of fruits, vegetables, cheeses, meats, fish, and artisanal products, with a particular emphasis on local, regional, and seasonal produce.

These markets are more than just places to shop; they also promote short supply chains, support the local economy, and encourage sustainable eating. By buying directly from producers, consumers contribute to preserving traditional crafts and ensuring the freshness and quality of the food they consume.

Finally, Les Halles de Lyon (Lyon's Covered Market) are also a must-visit destination for those seeking high-quality products. Inaugurated in 1971 and renamed in 2006 in honor of the celebrated Lyonnaise chef Paul Bocuse, this indoor market houses around sixty merchants, including renowned butchers, charcutiers (delicatessen specialists), cheesemakers, fishmongers, and pastry chefs. Les Halles are recognized for offering a unique culinary experience, bringing together the best of local produce and Lyonnaise specialties.

Commitments to sustainable, local food

The commitment to sustainable and local food within the region is remarkable. Several actors are mobilized to promote short supply chains.

For example, the Collectif Raccourci (Shortcut Collective) plays a central role by bringing together producers and consumers around citizen-supported and territorial agriculture. VRAC (Vers un Réseau d'Achat Commun – Towards a Common Purchasing Network) organizes group orders of organic and local products in working-class neighborhoods, thus democratizing access to quality food. Marchéco, which delivers local products directly to businesses, demonstrates the adaptation of short supply chains to the urban lifestyle. The proliferation of farm shops, with 18 establishments in Greater Lyon, provides residents with easy access to local products.

The Lyon metropolitan area has set itself the goal of strengthening food resilience and justice within its territory to promote access to quality food for all. The local authority has implemented the Projet Alimentaire du Territoire Lyonnais (PATLy – Lyonnais Territorial Food Project), which aims to increase the territory's food self-sufficiency from 4.6% to 15% by 2030. To preserve and encourage local production, the metropolitan area has also chosen to purchase and protect land for food production.

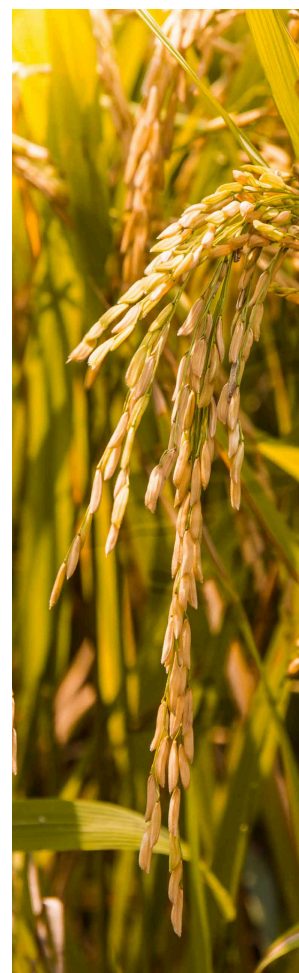
A network of more than 2,000 composting points has been established, allowing for the collection and recovery of bio-waste, with a target of installing 568 new points by the end of 2024. In 2023, the collection reached 3,803 tons, transformed into quality compost for local farmers.

Intramural farms

According to the latest study by the Observatoire des espaces naturels et agricoles dans l'Ouest-Lyonnais (Observatory of Natural and Agricultural Areas in West Lyon), one in four farms disappeared between 2010 and 2020. The same observatory notes that the farming population is aging: in 2020, the 55-60 age group was the majority among farm managers.

The challenge of land transfer is therefore a major territorial issue beyond this emblematic farm. In Lyon, the last metropolitan farm, known as La Ferme de Lyon (The Lyon Farm), was recently saved thanks to a cooperative project. Located on the Saint-Rambert plateau in Lyon's 9th arrondissement, this historic farm was founded in 1896 by the Perraud family and has long been a symbol of local agriculture. Its last owner, Louis-Pierre Perraud, had been seeking a buyer for six years, without success. It was finally a group of young farmers who formed a cooperative to take over the farm in early 2024. This project was supported by the Lyon metropolitan area and neighboring municipalities.

The cooperative focuses on organic farming, with plans to diversify production by growing new fruits and raising pigs. Livestock farming, arboriculture, market gardening, and even organic vineyards... The challenge for the new generation is to operate in a way that respects the land, the environment, and ecosystems.



Another example of a farm is the one created by the Lyon metropolitan area. This is a first for a metropolitan area: the local authority will grow its own organic fruits and vegetables to supply school canteens. With four hectares of agricultural land located in Chassieu, supplemented by agricultural land in West Lyon, the Lyon metropolitan area aims to produce nearly 100 tons of organic fruits and vegetables. This quantity will meet 30% of the fresh produce needs of 36 schools (out of 82 public establishments), representing nearly 20,000 meals per day.

The Applied Botany Resource Center (CRBA)

Located in Charly, in the south of France, the CRBA is at once a conservatory of local and international varieties of local interest, an agronomic station, a farm for testing and studying crops in relation to their adaptation to climate change, and a seed farm for producing the best selected seed varieties for distribution to local farmers.

The CRBA engages in global, cross-disciplinary reflection, mobilizing its genetic and cultural resources, skills and tools (farms and agronomic experimentation station) in the service of a policy of applied agricultural research in the face of today's climatic challenges.

Committed food companies

Within the metropolitan area, several agri-food companies distinguish themselves through their commitment to quality and sustainability. Among them, Ecotone and La Vie Claire play key roles in the marketing of organic and responsibly sourced products. The Lyon region can also rely on a fertile ground of food tech start-ups, constantly seeking innovation to evolve food systems.

Ecotone is a company specializing in organic and fair-trade food products. It focuses on creating brands that respect the environment and support local farmers.

La Vie Claire is a well-established organic store chain in Lyon, offering a wide range of food, cosmetic, and hygiene products. Committed to promoting healthy eating, it offers products from organic farming, thus favoring short supply chains and supporting local producers.

Ecotone and La Vie Claire perfectly illustrate how food companies in Lyon are striving to improve access to quality food while supporting sustainable development within the metropolitan area.

ICI Agrifood

ICI Agrifood is a community of 28 partners, supported by the Metropole of Lyon, which brings together different players in the sector, companies, clusters, sector coordinators, skills centers, as well as an entrepreneurial support network with incubators, gas pedals and financiers. It fosters qualified exchanges between 200 start-ups and industry players, with an emphasis on impact.



© ICI Agrifood

The next generation behind the stove: cooperation and transmission

With its heritage of innovative and creative restaurateurs, the region can count on a new generation with fresh ideas to continue the tradition of "eating well". Whether through the region's renowned educational offerings or the initiatives of dynamic entrepreneurs, Lyon's future is assured. Audacity and talent are the watchwords of this new dynamic, which does not overlook the difficulties encountered by the catering industry, particularly since COVID. In response, Lyon is getting organized and, above all, cooperating!

Doing things together

In the Lyon metropolitan area, it is customary to highlight the ability of economic and political players to work together. The catering industry is no exception.

A brand-new collective: Tables Stéphanoises

Officially created on September 21, 2024, this collective brings together fourteen of the region's restaurateurs, with the aim of highlighting the richness of Saint-Etienne's often lesser-known terroir. The Collectif des Tables Stéphanoises is a recent initiative launched in Saint-Étienne, which aims to promote local gastronomy by bringing together chefs who share common values around home-cooked, sustainable cuisine. Members of the collective are committed to promoting local products and participating in events that celebrate regional cuisine, such as a planned gala dinner and street food festival in spring 2025.

The importance of this collective lies in its ability to bring together passionate chefs, whether they offer gourmet cuisine or street food. It encourages exchanges and collaborations between restaurateurs. The Collectif des Tables Stéphanoises boosts Saint-Étienne's culinary scene and strengthens the link between local producers and consumers. The idea is also to create synergies with Tables roannaises and Bouchons Lyonnais.



La Commune

Creative food court, culinary incubator, convivial bar, cultural platform: La Commune is a place for shared experiences. A former family-run carpentry workshop established in the Gerland district since 1907, La Commune is Lyon's first Food Court created in 2018.

Considered a triple venue, La Commune is:

- A culinary incubator: the establishment helps passionate chefs to develop their talent and open their own restaurant.
- A cultural platform: with a program of 4-5 free events a week, La Commune showcases emerging talent on the local scene.
- A friendly bar: with a carefully selected menu of French and organic drinks.

"Our role is to support chefs in their development, offering them a solid first professional experience before they embark on opening their own restaurant," explains Lucie Bouvier, Communications Manager.

With a profit-based fee for the chefs and centralized management of the bar, La Commune manages to maintain financial equilibrium while offering an original experience to its visitors, with an associated cultural program. The space welcomes between 800 and 1,000 customers a day, with a capacity of 700 seats, and sees its results steadily increase. In 2023, La Commune recorded growth of 138% compared with 2019.

A common ingredient: commitment

Lyon's restaurateurs are taking numerous initiatives to develop more virtuous models, favoring connections with the local fabric and combating waste.

NINKASI, the "Lyonnaise Model"

Founded in Lyon in 1997, Ninkasi is much more than just a brewery; it's a Lyonnaise model that combines a passion for beer, culture, and local engagement. With strong expansion throughout France, Ninkasi now has 26 establishments, offering a unique experience that combines the production of craft beers, restaurants, and live music venues.

Ninkasi is deeply committed to sustainability and innovation. Its new brewery in Tarare, recently inaugurated, was designed to improve production conditions while respecting the environment. The water used for brewing comes from the Turdine River, known for its purity, which contributes to the quality of Ninkasi beers. Furthermore, Ninkasi adopts responsible practices by integrating social and environmental clauses in the selection of their suppliers, as well as in waste management, local sourcing, and professional integration (tailored training for people distant from employment, partnerships with disability organizations).

Ninkasi doesn't just brew beer; it creates a true community around its values, making it a major asset for food and culture in Lyon and beyond.



© La Fabuleuse cantine

"La Fabuleuse Cantine" (The Fabulous Canteen)

La Fabuleuse Cantine is a unique restaurant located in Lyon, dedicated to combating food waste. Situated in the 7th arrondissement, near the Jean Macé metro station, this canteen offers creative and responsible cuisine, prepared using organic and local products, often surplus food.

Each day, the chef creates a surprise menu using available ingredients, resulting in varied and original dishes. Customers can enjoy vegetarian options, as well as dishes with organic meat. Among the specialties is the Superwaste burger, made with buns made from recycled flour.

The establishment is committed to operating on a zero-waste model, using techniques such as lacto-fermentation to extend the shelf life of food while preserving its nutritional qualities. In addition to its cuisine, La Fabuleuse Cantine organizes anti-waste cooking classes and various community events.

Voisin Chocolates and Cafés

As Managing Director of Chocolats Cafés Voisin, Romain Boucaud-Maitre is evolving the practices of his century-old family business: *"Our chocolate factory has been certified as a Living Heritage Company (Entreprise du Patrimoine Vivant – EPV) for 10 years. Voisin's historic artisanal know-how and our 100% Lyonnaise production represent a guarantee of quality for consumers and contribute to the economic and social development of our region."*

Voisin sells coffees and chocolates cultivated according to the principles of agroforestry. Thanks to our involvement within a foundation, great attention is paid to the living conditions of small producers. Local projects are carried out, such as the construction of schools in the bush.

The company is also taking action to reduce its carbon footprint, prioritizing train transport over trucks and, for the first time in 2024, the Christmas coffees are being shipped from South America by sailing cargo ship, reducing CO2 emissions tenfold compared to conventional ships.

La Récupéria (The Recovery)

Created by the Récup & Gamelles (Recovery & Bowls) association, La Récupéria opened its doors in 2021 after being conceptualized in 2018. It is part of the 8è Cèdre territorial project, in the heart of the États-Unis district. La Récupéria in Lyon is an innovative third-place located in the 8th arrondissement, dedicated to combating food waste and promoting sustainable food.

La Récupéria offers a unique culinary experience with solidarity pricing. The meals, often vegetarian, are prepared using surplus organic food, raising awareness among guests about a more plant-based and sustainable diet. The venue operates thanks to a network of volunteers and local residents who actively participate in culinary activities, ensuring a friendly and welcoming atmosphere. In addition to its restaurant, La Récupéria offers various educational and gourmet activities to educate the public about the challenges of anti-waste practices and food sustainability (La MESA, the solidarity preserving workshop...).



© La Récupéria

Young Chefs Trained in Lyon

In the Lyon region, the transmission of culinary and hospitality skills comes to life in several training centers and schools, some with international renown. Their common goals: to inspire vocations, support ambitions, and nurture talents to ensure the next generation of Lyonnaise professionals!

Institut Lyfe

Founded in 1990 in Ecully by Chef Paul Bocuse, the Institute bearing its creator's name became Institut Lyfe in spring 2023. The rest remains unchanged: a leading international management school specializing in culinary arts, hospitality, and restaurant management.

Institut Lyfe offers a unique learning environment that combines theory and practice, with several training restaurants, including one with a Michelin star. This allows students to gain concrete experience in the field.

The Institute welcomes more than 1,200 students of 72 different nationalities and collaborates with prestigious Lyonnaise institutions such as EM Lyon Business School for certain master's programs.

Ecole VATEL

Founded in 1984, the Vatel school in Lyon is an institution specializing in hotel management training. Located in the heart of the city, near the Perrache train station, it trains approximately 800 students each year, offering programs ranging from bachelor's to master's degrees in international hospitality management.

Vatel offers two main programs: the bachelor's in international Hotel Management, accessible after the Baccalauréat (high school diploma), and the master's in international Hotel Management, intended for students wishing to deepen their training. These programs can be completed through work-study programs (alternance), allowing students to gain significant professional experience while pursuing their studies. Vatel Lyon maintains partnerships with renowned hotel establishments such as the Sofitel Bellecour and Mama Shelter, thus facilitating internships and professional assignments for its students.

Vatel Academy (CFA for gastronomy)

Located in Marcy-l'Étoile, the CFA de la Gastronomie (Gastronomy Training Center) is a training center dedicated to culinary and service professions. Inaugurated with the aim of training qualified professionals in the gastronomy sector. The CFA offers work-study programs (alternance) for young people wishing to train in the restaurant and hotel trades. It currently welcomes 163 student apprentices.

The CFA is a showcase for regional gastronomy; it plays a key role in training future professionals in the sector, contributing to the region's gastronomic brand image.

The Tsuji Culinary Institute

A Japanese school nestled in a castle in the heart of Beaujolais: this is a surprising place where young Japanese chefs come to learn French gastronomy. Each year, two classes of around forty Japanese students come to France, after a first year of studies in Osaka or Tokyo, where they were taught the basics of French cuisine.



Promoting Careers in the Restaurant and Hospitality Industry

This dynamic stems from a shared observation: the need to enhance the image of these essential professions within our economy. These careers offer meaningful work and promising prospects at all skill levels, with a diverse range of jobs and establishments in which to grow within the region.

This dynamic also originates from a desire among industry professionals to re-examine their practices, share their passion and experience, showcase the richness of their métiers, and "speak frankly" about the sector's evolution and its numerous employment opportunities.

Lyonnaise Initiatives to Improve Working Conditions in the Restaurant Industry

According to Chef Christian Têtedoie, *"The profession has evolved to meet new demands from younger generations, notably regarding working hours: implementing continuous workdays and time off in lieu..."*

For example, the Casa Nobile family group, which currently owns 10 establishments in Lyon, offers its 35 employees a 4-day work week, as does the Kitchen Café.

The Bistrot de l'hippodrome de Lyon – Carré de Soie grants all its employees evenings and weekends off and practices CV-free hiring to open itself up to new audiences.

The Bouchon des filles and Trattino restaurants, for their part, offer two consecutive days off.



RHEVE Festival

R for Restaurant, H for Hotel, EVE for Event: this is the name of the RHEVE Festival, a careers festival to dream of and discover oneself as a cook, server, receptionist, caterer, and numerous other professions in a sector rich in opportunities. With 1,500 participants and 46 partners involved in 30 locations across the metropolitan area for its first edition in 2023, the RHEVE Festival is a major event in Lyon that aims to promote employment and careers in tourism. The festival was awarded the 2023 Horizons Trophies for Sustainable Tourism in the "Tourism Employment and Careers" category.

The festival offers young people and those seeking career changes the opportunity to discover and try out in-demand professions. Indeed, participants can immerse themselves in practical activities, such as cooking workshops or service simulations, enabling a concrete discovery of the trades. By bringing together restaurateurs, hoteliers, and training centers, the festival contributes to boosting the local economy and strengthening the professional network in the tourism sector. For the second edition in 2024, Lyonnaise chef Grégory Cuilleron sponsored the event alongside Lisa Huboud-Perron.



About ONLYLYON

A reference in terms of territorial marketing, ONLYLYON is both the brand and the program responsible for promoting and mobilizing the Lyon metropolis, supported by thirteen founding partners. Its collegiate governance, co-chaired by the Metropole de Lyon and the CCI Lyon Métropole Saint-Etienne Roanne, and supported by ONLYLYON Invest and ONLYLYON Tourisme & Congrès, also draws on a network of several thousand ambassadors and some twenty private partners, all committed to promoting the region.

PRESS CONTACT



Alexandra Grange

alexandragrange@14septembre.com • 06 03 94 62 47

Fanette Lambert

fanettelambert@14septembre.fr • 06 38 65 39 84

Estelle Agnel

estelleagnel@14septembre.com • 06 12 29 58 30