

## **emlyon business school partners with L'atelier des Chefs to enable PGE students to obtain a CAP qualification**

**Lyon, April 23, 2026 – emlyon business school has partnered with L'atelier des Chefs to offer students enrolled in its Grande École Program the opportunity to undertake training in skilled trades, enabling them to obtain a CAP qualification alongside their Master's degree. Delivered online and fully integrated into emlyon's academic pathway, the program allows students to complement their management education with the acquisition of technical skills.**

### **A complementary program focused on hands-on and human-centered professions**

Thanks to the partnership between **emlyon** business school and L'atelier des Chefs, students can combine high-level management training with the discovery of professional know-how in fields such as culinary arts, pastry-making, carpentry, or electrical work. In addition to the Master's degree awarded by emlyon, students may obtain a CAP qualification in their chosen specialization. The online training program is embedded in the academic curriculum and leads to the award of ECTS credits. Offered at a preferential rate, L'atelier des Chefs' training can be followed in parallel with emlyon studies and includes approximately 150 hours of theory and 200 hours of practical training. Around fifty students are currently enrolled in the program.

According to Lionel Sitz, Director of the Grande École Program: "This partnership reflects the evolving aspirations of students: enhancing their education at emlyon by discovering new skills to pursue a personal interest, develop an entrepreneurial project, or explore different professional sectors."

### **Entrepreneurial pathways at the crossroads of skills**

Within the programs offered by L'atelier des Chefs, culinary arts, pastry-making, and baking still account for 25% of the training pathways undertaken. The remaining 75% cover other sectors such as construction, health and social care, beauty and wellness, decorative and creative arts, and mechanics.

According to Isabelle Huault, Chair of the Executive Board and President of emlyon business school:

*"This partnership with L'atelier des Chefs fully aligns with emlyon's distinctive educational*

*approach, which is rooted in learning by doing and the hybridization of skills. By enabling students to combine management education with the acquisition of technical know-how, it broadens the scope of possibilities in terms of academic pathways, entrepreneurial projects, and career trajectories—at the intersection of managerial skills and hands-on, human-centered professions.”*

According to François Bergerault (emlyon graduate – PGE 1999), co-founder of L’atelier des Chefs:

*“This partnership demonstrates how, in the age of artificial intelligence, hands-on and human-centered professions offer incredible opportunities for business creation and scale-up for all emlyon students. The intelligence of the hand is not artificial!”*

**More than one hundred emlyon students and alumni have already completed a CAP qualification with L’atelier des Chefs during their academic or professional journey.**

*“I prepared a CAP in culinary arts during my studies at emlyon. It was valued by recruiters during my interviews and is useful today, as it helps me better understand operational challenges in my role as HR Director for a restaurant group.” – Alix*

*“I completed and obtained my CAP at the end of my emlyon studies with L’atelier des Chefs. Above all, it was a personal challenge, a desire to deepen one of my passions and to learn something hands-on.” – Emilie*

#### **About emlyon business school**

Founded in 1872 by the Lyon Chamber of Commerce and Industry, emlyon business school hosts 9,375 students from 135 nationalities across 4 campuses worldwide (Lyon, Shanghai, Paris, and Mumbai). emlyon draws on a faculty of 180 international professors and researchers and a network of 237 academic partners around the globe to offer paths of excellence in learning that are open to the world. The School has a community of 48,000 graduates in 130 countries. A Mission-Driven Company since July 2021, emlyon’s purpose is to: “educate and support enlightened individuals throughout their lives who transform organizations effectively for a fairer, more supportive, and environmentally respectful society.” Its “makers” pedagogy closely links action and reflection. It places the hybridization of skills and social responsibility at the heart of its training programs to bring together the best of the socio-economic and academic worlds. Its strategic plan “Resonances 2028” reaffirms the importance of the “maker spirit” that drives students and has been the DNA of emlyon since its inception. The plan is built around the five qualities expected of “makers,” the emlyon students, to become entrepreneurs of change: academic excellence; entrepreneurial spirit; commitment; hybrid knowledge; and resonance with society.

For more information: [www.em-lyon.com](http://www.em-lyon.com)

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### **About L'atelier des Chefs**

Founded in 2004 by brothers Nicolas and François Bergerault, in partnership with Ritz sous-chef Jean-Sébastien Bompoll, L'atelier des Chefs offers training in what it defines as "hands-on and human-centered professions." Initially positioned in the leisure cooking class market with seven workshops across France, the company has since expanded into the skills training sector and now offers 30 certified training programs leading to professions currently facing labor shortages.

L'atelier des Chefs is both a training organization with programs eligible for France's Personal Training Account (CPF) and a Certified Apprenticeship Training Center (CFA). It has trained nearly 40,000 learners through a fully digital learning model. Thanks to the quality of its pedagogy, the CAP examination success rate exceeds 98%.

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