
Céline Patois

R&D Project leader



Activities / CV

FIELDS

Food science, Sensory analysis, Consumer studies, Food industry, Product design, Innovation

MY ACTIVITIES

Project management with experts of the Paul Bocuse Institute:

- Drafting of study proposal
- Project coordination, preparation of sessions, collecting and formatting the data from the sessions
- Writing deliverables

Establishment of international projects with the chefs of the Alliance network.

Communication on the different events of the R&D activity of the Research Center (Projects, partnership, pole development...).

MY RESUME

- 2017 - Today: R&D Project leader, Center for food and Hospitality Research at Institut Paul Bocuse.
- 2013 - 2017: « Conception and Development of Products » Engineering Diploma from AgroParisTech - Paris Institute of Technology for Life, Food and Environmental Sciences.
- 2010 - 2013: Preparatory Classes for the Agronomy and Veterinarian Competitive Examination - Biology, Chemistry, Physics and Earth Science, Lakanal Highschool in Sceaux.

Additional information

ME IN 5 WORDS

Innovation - Food Science - Food industry - Workshop - France & Abroad

DETAILS

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MY PROFILE

<https://www.linkedin.com/in/c%C3%A9line-patois-03a704a4/>

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[12th ICCAS 2022 - The Institut Paul Bocuse will host the next edition of ICCAS \(International Conference on Culinary Arts and Sciences\)](#)

Institut Paul Bocuse

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Contact

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Career

- > [International Development Sales Manager](#)
- > [PhD Student position - AgeEat Project](#)
- > [PhD Student position - Green Minds](#)