
Florent Boivin

Executive Chef

Details

Tél. : +33 (0)4 72 18 54 60

[Envoyer un mail](#)



Activities / CV

FIELDS

Innovation, Head Chef

MY ACTIVITIES

Head Chef of R&D activity:

- Generation of concepts.
- Development of new products, equipment.
- Culinary Expertise.
- Evaluation in real situation.
- Customer relationship.

Consulting assignments and international restaurant openings (Singapor, Bangkok, Mauritius, New-York, Shanghai, ...)

MY RESUME

- 2016 - today: Head Chef R&D, at the Center for Food and Hospitality Research, Institut Paul Bocuse.
- 2012 - today: Former, Institut Paul Bocuse.
- 2004 - 2012 : Head Chef, Maison Troisgros.

Additional information

ME IN 5 WORDS

Innovation - Trend - Creativity - Expertise - Culinary

MA PAGE PROFIL

[LinkedIn- Florent Boivin](#)

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[Monitoring Molecules in Neuroscience - The 18th International Conference](#)

Institut Paul Bocuse

Château du Vivier - Ecully - France
Tel: +33 (0)4 72 18 02 20

20, place Bellecour - Lyon - France
Tel: +33 (0)4 78 37 23 02

Contact

Raphaëlle Mouillefarine
Partnerships Development

[Send an email](#)

+33 (0)4 26 20 97 63

Career

- > [PhD CIFRE-Cognitive Science](#)
- > [International FoodService Project Manager](#)
- > [Health and Nutrition Research Scientist](#)
- > [User Experience Project Manager](#)