
Marie Natalizio

Chef, Culinary Project Leader

Details

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Discipline(s)

Innovation, Sciences des aliments, Food Industries, Out of Home Catering

Activities / CV

ACTIVITIES

- Realization of culinary fields alongside experts from the Paul Bocuse Institute.
- Coordination of the preparation of the sessions, participation in the tests and contribution to the formatting of the data collected.
- Communication on the various events of the R&D activity of the Research Center (Projects, partnerships, development of the cluster, etc.).

BACKGROUND

- 2022-today: Chef, Culinary Project Manager, Institut Paul Bocuse Research Center
- 2021-2022: Freelance culinary project manager, Paris
- 2020-2021: Master's in culinary leadership & Innovation, Paul Bocuse Institute.
- 2017-2020: Bachelor's in culinary arts and Restaurant Management, Institut Paul Bocuse.

Additional information

KEYWORDS

Trends - Agrifood - Design - France & International - Creativity

DETAILS

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[September 14 & 15 2023 3rd edition of the Altered Taste symposium](#)

Institut Paul Bocuse

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Career

- > [PhD Position - HealthFerm - Social Science](#)
- > [Social Science Research Scientist F/M](#)
- > [PhD Position - Computational Neuroscience - Cognitive Neuroscience](#)