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# Marion Esteve

Chef, Culinary Project Leader

## Details

Tél. : +33 (0)4 72 18 54 60

[Envoyer un mail](#)



## 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

- 2023-today: Chef, Culinary Project Manager, Institut Paul Bocuse Research Center
- 2020-2022: Master's in Culinary Leadership & Innovation, Institut Paul Bocuse
- 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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## Research & Innovation Center - Institut Lyfe

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## Contact

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## Career

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