



ICCE

ICCE • TALENT INCUBATOR

A STAGE FOR TALENTS TO BLOSSOM

ICCE-PARIS.COM

THE BIRTH OF A PROJECT

Young culinary talents struggle to find a place to help their project take shape.

On their own and lacking a network, they rarely have an environment that truly supports them in **testing, improving and finding their voice**.

It was this realisation that led Paul Laurier, a graduate of Le Cordon Bleu Paris, to envision a different kind of place: **one that is both a springboard, a laboratory and a talent pool**. With his father, Alain, they founded ICCE, the Incubator for Ethical Culinary Creativity. **A vibrant, hybrid and committed place.**



THE BIRTH OF A PROJECT

It's not talent that's lacking, but the fertile ground for it to grow.

With the ICCE project, we are creating a supportive framework, designed to welcome and support distinctive projects, encourage exchanges between peers and experts, and put creativity, knowledge-sharing and the living world back at the heart of the culinary journey.





A place where talent can truly flourish

ICCE is a place where talent finds the resources, tools and connections to bring projects to life.

It is both a space for experimentation and a professional base, able to adapt as chefs' practices and needs evolve.



A professional kitchen laboratory

8 workstations – up to 400 sessions per month

A fully equipped space designed for creating, testing, producing and prototyping recipes under real-life conditions.



Entrepreneurial support

Network of experts, coaching, administrative resources

To structure your business, refine your positioning, become more self-sufficient, and develop your project under the right conditions.



An events space

20 covers in the dining room + 15 on the rooftop terrace

A culinary testing ground where chefs try out their creations in front of an audience.



A vibrant, organic place

Driven by talent and open to exchange, ICCE is an evolving structure, shaped by the people it welcomes.

The Rooftop Terrace & kitchen garden

A breath of inspiration on Summit: an urban vegetable garden and a terrace open to the sky, to reconnect culinary creativity with the living world, the seasons and nature's rhythm.



The professional laboratory

The beating heart of: to experiment and refine and bring your ideas to life under the right conditions professional, with precision and freedom.



The stage

Where projects come to life: a space for culinary expression to test, showcase and share your creations with a supportive community that is curious, too.



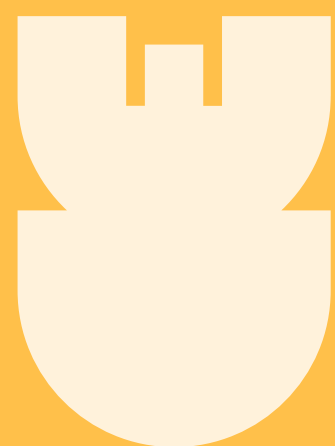
The Beacon

The meeting point where everything lights up: a welcoming space dedicated to discussions, ideas shared, showcooking and tastings that bring every project to life and help it grow.



ICCE Stakeholders

THE ICCERS



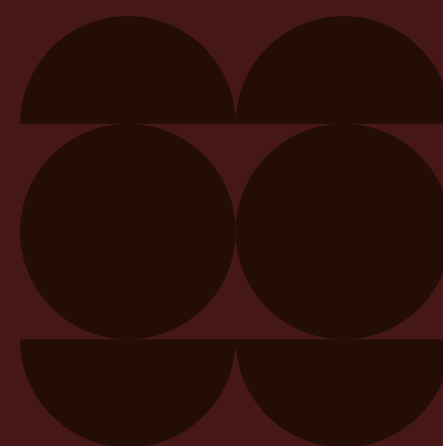
Those who dare to take the leap: talents who come to ICCE to bring their ideas to life, put them to the test in the real world, and give them every chance to grow.

MENTORS



Committed chefs who pass on their experience, share their methods, and support ICCERS in their creative, technical, and entrepreneurial choices.

EXPERTS



Recognized professionals who share their perspective, experience, and tools, and support each project at key stages of its development.

PARTNERS



A committed circle that supports projects, nurtures the ecosystem, and helps make ICCE a place for momentum, openness, and opportunity.

THE ICCE TEAM



The voices, hands, and energy that bring the place to life every day; a team that creates the conditions for each talent to move forward, grow, and find its place.



RESSOURCES

Lab Session

Because hands-on practice is at the heart of every culinary project, ICCE provides a fully equipped professional laboratory.

Lab sessions allow each ICCER to book a workstation to test, create or produce under real-world conditions.



RESSOURCES

Expert Credits

Because every project is unique, ICCE has devised a flexible, modular credit system.

These credits enable each ICCER to book time with experts (legal, photo, management, equipment supplier, etc.).



ICCE Experts



Legal & Administration

- Specialist in HACCP standards & hygiene
- Commercial law solicitor / restaurant law
- Business start-up adviser (legal status, SIRET, etc.)
- Licensing management consultant (licence IV, terrace, etc.)



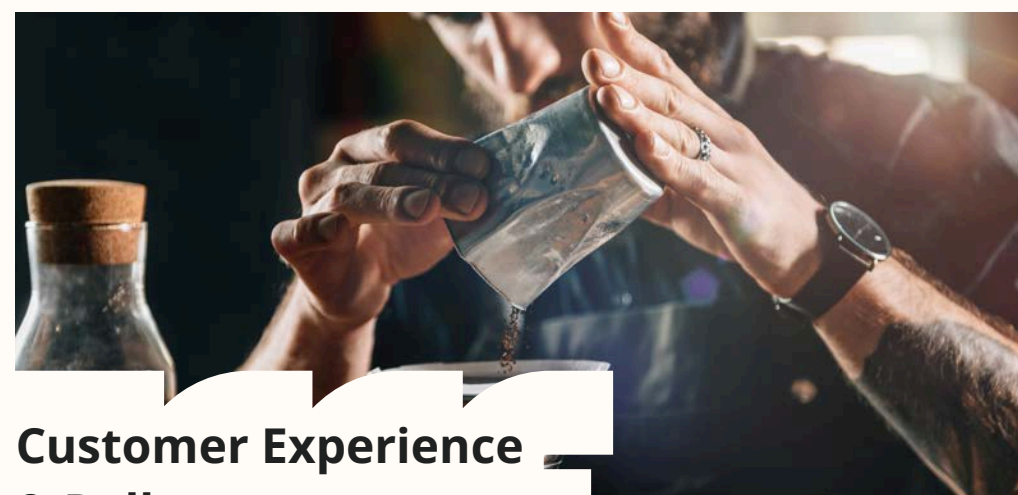
Business & Management

- Chartered Accountant
- Business Plan & Financial Modeling Advisor
- Corporate & Contract Law Specialist
- HR Management & Employment Law Advisor
- Brand Strategy & Positioning Coach



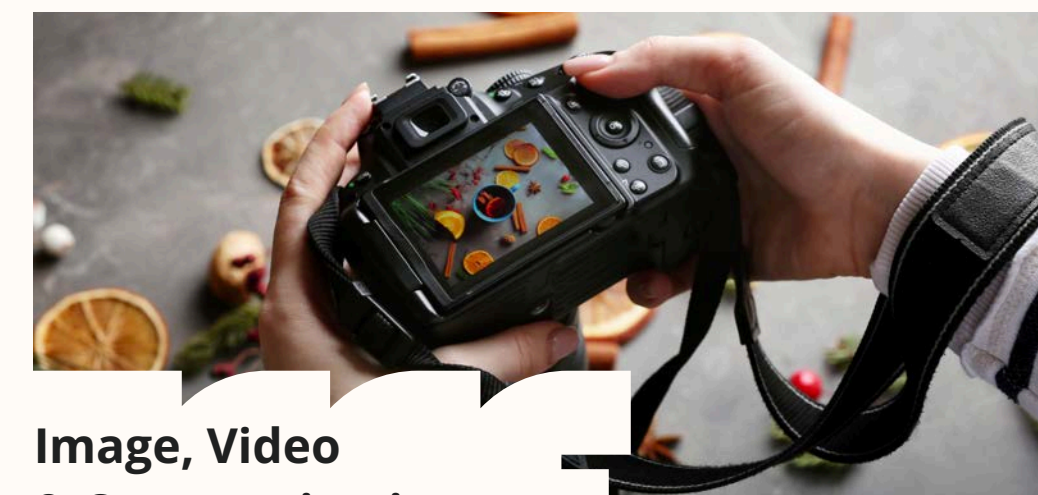
Location & Operations

- Hospitality Interior Architect
- Technical Engineering Consultancy (Building Codes, Ventilation, Safety)
- Commercial Kitchen Equipment Specialist (Layout, Costing & Installation)
- Logistics & Supply Chain Consultant



Customer Experience & Rollout

- Service & Hospitality Advisor
- Barista, Mixology & Front-of-House Trainer
- Merchandising & Takeaway Sales Specialist
- Reservations, Digital Transformation & Operational Tools Consultant



Image, Video & Communication

- Graphic & Digital Design Agency
- Food Photographer
- Social Media Manager
- Communication Strategy Consultant



OUR COMMITMENT

**A responsible cuisine,
rooted in the living world.**



WHAT DRIVES OUR COMMITMENT

Growing today's and tomorrow's cuisine

1. Learning to cook with respect for people

Learning how to feed others and ourselves by paying attention to quality, meaning and pleasure.

2. Raising awareness of ethical challenges for every chef

Understanding the environmental and economic impact of our choices, in order to cook with awareness and responsibility.

3. Sustaining those who will shape the cuisine of tomorrow

Sustainable cuisine starts with women and men who are able to practice their craft in good conditions and over the long term.

4. Cultivating a living, personal culinary identity

Encouraging exploration, creativity and a strong connection to place in order to build a sincere, distinctive and evolving cuisine.

5. Passing on and sharing know-how

Sharing skills, encouraging mutual support, and guiding the paths of new generations.

6. Cooking with balance and restraint

Respecting seasons, reducing waste, and using resources responsibly for a coherent and sustainable cuisine.



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CONTACT US • ►

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