

REGISTERED IN: REPERTOIRE NATIONAL DES CERTIFICATIONS
PROFESSIONNELLES – CODE NSF 334t / 221w – NIVEAU 4 – FICHE 35863
CERTIFICATEUR: UNIVERSITÉ DU VIN – CARIF N°487563
Décision d'enregistrement en date du 15/09/2021

Duration

567 hours 147hrs remote 315 hrs in-class 105 hrs internship Dates Fall 2024 Location Lyon

Admission fee 7950 € including taxes

Training Content

Created in 1980 by Université du Vin this program is a reference within the wine trade. Since 2021 the program is offered in English for international professionals.

Eligibility

Anyone who has a professional project in the wine trade (Sommelier, restaurant owner, Maître D, wine importer, wine shop owner etc..) in an international setting.

N.B.: to apply the Level B2 in English is necessary

Pre-requisites:

Either / or

- a College degree
- a Hotel / Restaurant youth training and justify a first experience in wine trade
- a professional experience in restaurant or wine sales and retail businesses

For this program, you must understand, speak and master the english language when you register (level B2)

Goals

Create and manage a wine & spirit cellar or list, advice, inform and accompany the customer in his choice whereas in a selling, tasting or promotional setting in France and internationally.

Skills acquired with this program:

Section 1: Creating a line of wine and spirit

Section 2: Purchasing wine and other beverages, selling and presenting wine and other beverages

Section 3: Managing a wine shop

The certification can be validated in its entirety or in sections.

Careers: Sommelier in a restaurant or wine bar, independent sommelier consultant, salaried cellarman (in a retail outlet or cellar, in supermarkets or online), independent or franchised cellarman.

International focus on:

- Identification of the worldwide wine trade challenges, understanding the specificities and different actors of the wine and spirit markets as well as its commercial perspectives
- Mastering the hospitality tools and wine presentation in an international setting
- Important part will focus on tasting worldwide wines, spirits and beers









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Program

Always eager to adapt our programs to the reality of today's markets and innovations, Université du Vin added in 2023 these specificities :

- The whole program is in English
- A combination of onsite and e-learning courses, as well as an unlimited access to a digital learning platform
- Many tasting sessions (300+ wines and other beverages)

CREATING A WINE RANGE, using tastings and product knowledge as tools

- Master a practical analysis method to express sensations with a vocabulary specific to the tasting context
- Understand the role played by the physiological elements of the vine and the winemaker's choices and processes
- Methodology to grasp the French regional specificities and in depth tastings of its wines
- Worldwide wines (Europe and the New world) implemented tastings
- Methodology in learning the particularities and tastings of the spirits and beers (French and worldwide)

SALES AND HIGHLIGHT OF WINES AND OTHER BEVERAGES

- Presenting a wine in many different settings with a rich and adapted speech
- Food and wine pairings and other beverages
- Acquiring wine service skills in different international scenes

MANAGING A SMALL WINE SHOP

- Understanding the wine trade operations, its network and supply chains
- Integrating the market dynamics in your business
- Understanding wine business rules and laws
- Business managing for wine and spirits sales (buying, creating a price list, margins, inventory management, financial management)
- Focus on Export market operations

INTERNSHIP IN RESTAURANT OR WINE STORE





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Practical information

Admission

Registration is open starting on November 17th, 2023

To register you need to submit your application filled and signed along with all documents by Thrusday, February 1st, 2024 to :

<u>lisa.vanon@universite-du-vin.com</u>

If the size of your documents are +10Mo please send via « wetransfer »

Only complete files will be presented to the selecting commission. You will receive a confirmation of receipt by email to confirm your registration.

The selection will be conducted based on the documents you sent in your preregistration file including your resume, copies of your diplomas, motivation letter, current professional information, presentation of your professional project. You may be solicited for a telephone interview.

At the end of the selection process, you will be notified about your application status such as : accepted – waiting list or refused.

Academic staff & consultants

Staff: agronomist engineers, winemakers, sommeliers, wine shop owners... bring their vast knowledge and in depth experiences.

Consultants: wine trade collectives, grape growers communities, private wineries, wine cooperatives, etc.

Academic tools and resources

Lectures, videos, slideshows, tastings, case study, sites visits, online platform with recorded courses, forum, quizz etc.

Evaluation

Professionnal study setting, practical cases, technical tests, etc. The diploma is validated when the total points are 12/20 or above

Dearee

Once validated you will receive the Sommelier-Conseil, Caviste, International ® Degree

Admission fee: 7950 € including taxes

Following your application, we will send you a payment calendar.





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When

From March18th to July 17th 2024

Duration

567 hours of training : on-site training and/or remotely *462 hours* + 3 weeks-internship *105 hours*.

For any question, do not hesitate in contacting Lisa:

<u>lisa.vanon@universite-du-vin.com</u>

or +337 72 51 96 39 +334 75 97 21 30

Time table:

Monday - Thursday On-site training: from 9:00am to 12:30pm / 01:45pm to 05:15pm

Friday being often remote training

Where

Université du Vin – Château de Montchat 51 Rue Charles Richard 69003 LYON, FRANCE

Accessibility

Students with disabilities will have accessibility to programs, courses, services.

Université du Vin staff remains available to help you with any question or need you may have.

Disability representative : Céline THOMAS +33(0)4 75 97 21 30

celine.thomas@universite-du-vin.com



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SOMMELIER CONSEIL, CAVISTE INTERNATIONAL PROGRAM 2024

Weeks	ON-SITE Learning	E-Learning	Internship
Monday March 18th to Friday March 22nd 2024		5 days	
Monday March 25th to Friday March 29th 2024		5 days	
Total March 2024	0 day - 0 hour	10 days – 70 hours	
Weeks	ON-SITE Learning	E-Learning	Internship
Tuesday April 2nd to Friday April 5th 2024	4 days		
Monday April 8th to Friday April 12th 2024	4 days	1 day*	
Monday April 15th to Friday April 19th 2024	4 days	1 day*	
Monday April 22nd to Friday April 26th 2024	5 days	·	
Monday 29th to Tuesday April 30th 2024	2 days		
Total April 2024	19 days – 133 hours	2 jours – 14 heures	
Weeks	ON-SITE Learning	E-Learning	Internship
Wednesday May 1st – French holiday- OFF Thursday 2nd to Friday May 3rd 2024		2 days	
Monday May 6th to Tuesday May 7th 2024 Wednesday May 8th and Thursday May 9th : French holidays : OFF		2 days	
Monday May 13th to Friday May 17th 2024	4 days	1 day*	
Monday May 20th : French holiday- OFF Tuesday May 21st to Friday May 24th 2024	4 days		
Monday May 27th to Friday May 31st 2024	4 days	1 day*	
Total May 2024	12 days – 84 hours	6 days – 42 hours	
Semaines	ON-SITE Learning	E-Learning	Internship
Monday June 3rd to Friday June 7th 2024	4 days	1 day**	
Monday June 10th to Friday June 14th 2024	4 days	1 day*	
Monday June 17th to Friday June 21st 2024	4 days	1 day*	
Monday June 24th to Tuesday June 25th 2024 Wednesday June 26th OFF	2 days		
Thursday June 27th to Friday June 28th 2024			14 hours
Total June 2024	14 days – 98 hours	3 days - 21 hours	2 days – 14 hours
Weeks	ON-SITE Learning	E-Learning	Internship
Monday July 1st to Friday July 5th 2024			35 hours
Monday July 8th to Friday July 12th 2024			35 hours
Monday July 15th to Wednesday July 17th 2024			21 hours
Total July 2024	1	1	13 jours – 91 heures
Total : 567 hours	315 hours	147 hours	105 hours internship

45 days

Université du Vin – Le Château 26790 Suze-La-Rousse – France Tél. +33 (0)4 75 97 21 30 contact@universite-du-vin.com

Total: 567 hours

* remote training day : Friday

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21 days



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APPLICATION FORM

I – PERSONAL INFORMATION	ladam	□ Sir	□ Unspecified
SURNAME :			
Name:			
Personal address :			
Zip code: CITY:			COUNTRY:
Cellphone number : (+)-			
E-mail:			
Date of birth : Place of birth :			
I am			
a wine enthousiast, with a professional pro	oject relate	ed to win	e:
a wine enthousiast with no professional pr	roject in w	ines. My	current job is:
already a professional working in the wine	industry.	My curre	ent job is :
More info :			
☐ I would like to speak with the Université du	u Vin disal	bility repr	resentative to assess my personal situation.
II – OCCUPATION STATUS			
□ Currently employed- Position :	m contrac	t – end o	of contract on :
□ Currently unemployed			
□ Other :			
III – HOW WILL YOU FINANCE THE PROGF	RAM		
□ Personal fundings □ Other : Name and contact info of the person in charg			epartment :

Important: Applicant must submit the financial means a minimum one month prior the program starting date.

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IV – PRICE AND APPLICANT'S COMMITMENT
I ,declare (Check boxes) :
□ aknowledging the program total price : 7950 € TTC
would like to be pre- registered to the Sommelier Conseil Caviste International Program according to the rules and regulations presented above.
understand that Université du Vin has the right to change the logistics of the program shoud it need to.
V – FINAL REGISTRATION
I acknowledge that the candidates final selection will be mid january 2024 at its latest : Université du Vin will officially confirm each candidate as either : admitted – waiting list - refused.
I cannot consider my preregistration as the final registration.
The final candidate selection will be conducted mid January 2024 at Université du Vin.
The selection will be conducted based on the documents you sent for your preregistration. You may also be solicited for a telephone interview.
VI – SEARCH FOR A COMPANY FOR THE INTERNSHIP
□ I am comitted to find one or more companies for my internship i.e. restaurants, wineries visitors center, wine sales, distributors, importers etc.
Companies are not required to give a salary to the intern for the duration of this internship (3 weeks).
The internship contract will be officialized upon the signature of the agreement provided by Université du Vin
Required documents :
 A motivation letter Your english level A resume saved as « CV-Name- Firstname » Copies of your diplomas 1 ID photo (jpg or png) saved as « photo-name-firstname » Foreign applicant's resident permit or visas defined by the country of origin. NB: Université du Vin is not able to provide legal assistance to visa/ permit of stay – please inquire with your country's policies and French Administration.
in (city)datedate
Signature (mandatory) : Preceded by the mention « Read and approved »







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