



UNIVERSITÉ DU VIN

# Sommelier-Conseil, Caviste® International Program

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

|  |   |                         |   |
|--|---|-------------------------|---|
| <b>Duration</b><br>580 hours<br><i>132hrs remote</i><br><i>343 hrs in-class</i><br><i>105 hrs internship</i> | <b>Dates</b><br>January 17th 2025<br>To May 23rd 2025 | <b>Location</b><br>Lyon | <b>Admission fee</b><br>7950 € including<br>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 2025 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 July 8th 2024

To register you need to submit your application filled and signed along with all documents by  
**Monday, October 14th, 2024** to :

[lisa.vanon@universite-du-vin.com](mailto:lisa.vanon@universite-du-vin.com)

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

The course will begin on Friday January 17th remote. 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

Professional study setting, practical cases, technical tests, etc.

The diploma is validated when the total points are 12/20 or above

### Degree

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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For any question,  
do not hesitate in contacting Lisa:

[lisa.vanon@universite-du-vin.com](mailto:lisa.vanon@universite-du-vin.com)

or

+337 72 51 96 39

+334 75 97 21 30

## When

From January 17th to March 23rd 2025

## Duration

580 hours of training : on-site training and/or remotely *475 hours* +  
3 weeks-internship *105 hours*.

## 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](mailto:celine.thomas@universite-du-vin.com)



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## SOMMELIER CONSEIL, CAVISTE INTERNATIONAL PROGRAM 2025

| Weeks   | ON-SITE Learning<br>7 hrs / day | E-Learning<br>6 hrs / day | Internship<br>7 hrs / day |
|---|---------------------------------|---------------------------|---------------------------|
| Friday January 17th 2025 : Online Welcome class |                                 |                           |                           |
| Monday January 20th to Friday 24th 2025         |                                 | 5 days                    |                           |
| Monday January 27th to Friday 31st 2025         |                                 | 5 days                    |                           |
| <b>Total January 2025</b>                       | 0 day – 0 hour                  | 10 days – 60 hours        |                           |

| Weeks                                    | ON-SITE Learning    | E-Learning        | Internship |
|--|---------------------|-------------------|------------|
| Monday February 3rd to Friday 7th 2025   | 4 days              | 1 day*            |            |
| Monday February 10th to Friday 14th 2025 | 4 days              | 1 day*            |            |
| Monday February 17th to Friday 21st 2025 | 4 days              | 1 day*            |            |
| Monday February 24th to Friday 28th 2025 | 4 days              | 1 day*            |            |
| <b>Total February 2025</b>               | 16 days – 112 hours | 2 days – 24 hours |            |

| Weeks                                 | ON-SITE Learning    | E-Learning        | Internship |
|---------------------------------------|---------------------|-------------------|------------|
| Monday March 3rd to Friday 17th 2025  | 4 days              | 1 day*            |            |
| Monday March 10th to Friday 14th 2025 | 3 days              | 2 days            |            |
| Monday March 17th to Friday 21st 2025 | 4 days              | 1 day*            |            |
| Monday March 24th to Friday 28th 2025 | 4 days              | 1 day*            |            |
| Monday March 31st 2025                | 1 day               |                   |            |
| <b>Total March 2025</b>               | 16 days – 112 hours | 5 days – 30 hours |            |

| Semaines   | ON-SITE Learning    | E-Learning        | Internship        |
|--|---------------------|-------------------|-------------------|
| Tuesday April 1st to Friday April 4th 2025   | 3 days              | 1 day**           |                   |
| Monday April 7th to Friday 11th 2025   | 3 days              | 2 days*           |                   |
| Monday April 14th to Friday 18th 2025<br><i>Friday April 18th : OFF</i>            | 4 days              |                   |                   |
| <i>Monday April 21st : OFF (HEASTER)</i><br>Tuesday April 22nd to Friday 25th 2025 | 4 days              |                   |                   |
| Monday April 28th to Wednesday 30th 2025   | 3 days - exams      |                   | 14 hours          |
| <b>Total April 2025</b>  | 17 days – 119 hours | 3 days – 18 hours | 2 days – 14 hours |

| Weeks  | ON-SITE Learning | E-Learning | Internship |
|--|------------------|------------|------------|
| <i>Thursday May 1st – French holiday- OFF</i><br>Friday May 2nd 2025                   |                  |            | 7 hours    |
| Monday May 5th to Friday May 9th 2025<br><i>Thursday May 8th – French holiday- OFF</i> |                  |            | 28 hours   |
| Monday May 12th to Friday May 16th 2025  |                  |            | 35 hours   |
| Monday May 19th to Friday May 23rd 2025  |                  |            | 35 hours   |
| <b>Total May 2025</b>  |                  |            | 105 hours  |

**Total : 580 hours**

**343 hours  
49 days**

**132 hours  
22 days**

**105 hours internship**

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

\* remote training day : Friday

SIRET : 324 249 937 00016 / CODE APE : 9499Z / N°TVA : FR67 324 249 937  
DOMICILIATION BANCAIRE CRCA DRÔME ENT. MONTÉLIMAR : 13906 00175 24621609000 94



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## APPLICATION FORM

I – PERSONAL INFORMATION  Madam  Sir  Unspecified

SURNAME : .....

Name : .....

Personal address : .....

Zip code : ..... CITY : ..... COUNTRY : .....

Cellphone number : (+.....)- .....

E-mail : .....

Date of birth : ..... Place of birth : .....

I am

a wine enthusiast, with a professional project related to wine: .....

a wine enthusiast with no professional project in wines. My current job is:.....

already a professional working in the wine industry. My current job is :.....

More info : .....

I would like to speak with the Université du Vin disability representative to assess my personal situation.

II – OCCUPATION STATUS

Currently employed- Position : .....

long term contract  short term contract – end of contract on : .....

Company name : .....

Company address / country : .....

Currently unemployed

Other : .....

III – HOW WILL YOU FINANCE THE PROGRAM

Personal fundings

Other : .....

Name and contact info of the person in charge of the training department : .....

**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) :

- acknowledging 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 should it need to.

## V – FINAL REGISTRATION

I acknowledge that the candidates final selection will be by november 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 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 committed 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).....date .....

**Signature** (mandatory) :

Preceded by the mention « Read and approved »