



# HND /B.T.S.A. Viticulture Œnology

School pathway

## ADMISSION REQUIREMENTS

a High school diploma (« Baccalauréat ») or a similar Level 4 diploma.

**ESTIMATED DURATION**  
between the beneficiary's application and the start of the benefit:

Start of training 01/09/2022

## PASSERELLES:

possible between our training courses

## DURATION OF TRAINING :

2 years

## RATES:

All our training courses are free of charge

## ISSUANCE OF THE DIPLOMA:

The diploma is made of 50% of continuous assessment tests and 50% of national examinations at the end of the year. The average mark is compulsory to pass.

## OBJECTIVES OF THE TRAINING

- to carry out a varied job as a manager in the grapegrowing sector,
- to train and acquire more a work-oriented experience in accordance with strong professional needs.
- do field trips to wineries or carry out field studies in relation to a specific terroir.

## ORGANIZATION OF THE TRAINING

- opening onto a national diploma in accordance with professional demands, in a state certified school that is experienced in continuous assessment and school-based teaching.
- meet professionals from the cooperatives' federation, independant vintners, wine merchants, brokers, experts from various institutions including INAO, FranceAgriMer, the Customs, DGCCRF at Technical Days, such as Vinisud, SITEVI, on field days or at school.

## A FEW STRONG POINTS

- 58 weeks of school-based learning over 2 years
- 12 weeks of internship in France or abroad
- A cross-subject approach to learning
- Customized tutoring and refresher courses
- Assistance to personal and professional projects
- Intensive assistance for exam learning
- Field trip

## AFTER PASSING THE EXAM

*I can be*

- *a winery manager*
- *cellar master,*
- *superintendent*
- *vintner*
- *or I can carry out various experimentations, development or expertise projects, give technical advice or follow up projects dealing with administrative management and evaluation within professional organizations.*

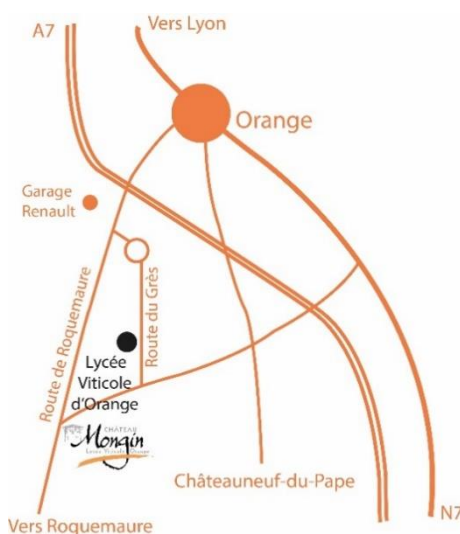
*I can also carry on to a vocational Bachelor.*

## Projected weekly schedule

| BTS1 | BTS2 | MODULES                                                   |
|------|------|-----------------------------------------------------------|
| 1h   | 1h   | APPP                                                      |
| 2h   | 2h   | Economie                                                  |
| 1h   | 2h   | French                                                    |
| 2h   | 3h   | ESC                                                       |
| 2h   | 0h   | Documentation                                             |
| 2h   | 2h   | English                                                   |
| 2h   | 2h   | Sport                                                     |
| 1h   | 2h   | Statistiques                                              |
| 2h   | 0h   | Informatique                                              |
| 2h   | 2h   | Markets, distribution and territories                     |
| 6h   | 7h   | Winegrowing techniques                                    |
| 7h   | 6h   | Wine making and wine storage techniques                   |
| 2h   | 2h   | Chimie                                                    |
| 1h   | 2h   | Management systems in quality, safety and the environment |
| 2h   | 2h   | wine growing and wine making business                     |

## CERTIFICATION CAPABILITIES

|                                                                      |
|----------------------------------------------------------------------|
| C1.1 Grasping the challenges of socio-economic reality               |
| C1.2 Situating oneself in social issues                              |
| C1.3 Arguing a point of view in a societal debate                    |
| C2.1 Engage in an active and supportive lifestyle                    |
| C2.2 Fit into a professional environment                             |
| C2.3 Adapting to particular issues or contexts                       |
| C2.4 Conduct a project                                               |
| C3.1 Responding to information needs for oneself and for an audience |
| C3.2 Communicating in a foreign language                             |
| C3.3 Communicate with appropriate means                              |
| C4.1 Propose a provisional technical itinerary                       |
| C4.2 Managing wine production                                        |
| C4.3 Carry out technical viticultural operations                     |
| C4.4 Evaluate a posteriori a technical itinerary                     |
| C5.1 Propose a provisional itinerary for wine making                 |
| C5.2 Manage the development of a wine                                |
| C5.3 Implement work to make a wine                                   |
| C5.4 Evaluate a posteriori a winemaking itinerary                    |
| C6.1 Manage a team at work                                           |
| C6.2 Implement the quality and safety environment approach           |
| C6.3 Manage the company's production activity                        |
| C7.1 Evaluate a production strategy                                  |
| C7.2 Propose an evolution of the company's wine system               |
| C8.1 Formalize an action plan for technical change                   |
| C8.2 Produce technical references                                    |
| C8.3 Provide advice                                                  |



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