



# 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.*

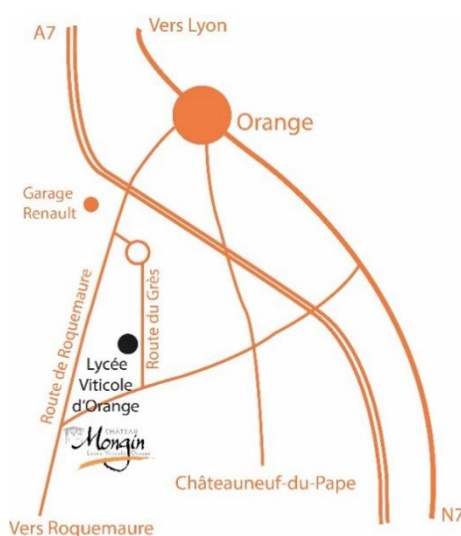
*I can also carry on to a vocational Bachelor.*

## 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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