

# WELCOME BOOKLET

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## Presentation

The Wine School is a training organization that offers wine tasting and professional training courses for all levels, in French and English, taught by wine professionals.

Our offer includes courses for individuals and professionals that can be adapted to your needs.

Our trainers, wine professionals and passionate about their work, will be happy to share their experiences and anecdotes with you.

Registered with the Ile de France prefecture under the number DA 11 75 53194 75.

## Our trainings

We offer short and certified training courses in wines :

			
<b>Level</b>	<b>WSET 1 "Beginner"</b>	<b>WSET 2 "Intermediate"</b>	<b>WSET 3 "Advanced"</b>
<b>Leadtime</b>	1 day (7 hours)	3 days (21 hours)	5,5 days (43 hours)
<b>Number of wines</b>	10 wines	42 wines	72 wines
<b>Exam</b>	MCQ	MCQ	MCQ + Free questions + Tasting

## Exam pass rates for the year 2023

### WSET 1 (French and English)

Registered Candidates	Graduate Candidates	Success Rate
118	116	98,33 %

### WSET 2 (French and English)

Registered Candidates	Graduated Candidates	Success Rate	Pass*	Pass with Merit*	Pass with Distinction*
74	73	<b>98,65 %</b>	9,59 %	49,32 %	41,10 %

Meaning a 90,41% mention rate for graduated candidates

### WSET 3 (French and English)

Registered Candidates	Graduated Candidates	Success Rate	Pass*	Pass with Merit*	Pass with Distinction*
19	9	<b>47,37 %</b>	0,00 %	55,55 %	44,44 %

Meaning a 100% mention rate for graduated candidates

\* Mentions Levels 2 et 3 :

Pass : 55% to 64% success rate in the exam

Pass with Merit : 65% to 79% success rate in the exam

Pass with Distinction : +80% success rate in the exam

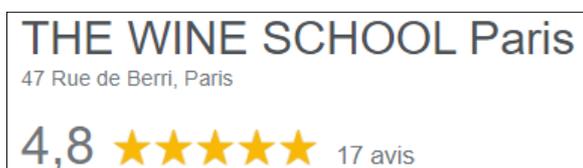
## Our quality commitments

Since 2018, The Wine School has proven its compliance with the 21 quality indicators defined by the law, by obtaining Datadock certification.

Since 2021, The Wine School has also proved its compliance with the 32 quality indicators defined by law, by obtaining Qualiopi certification.

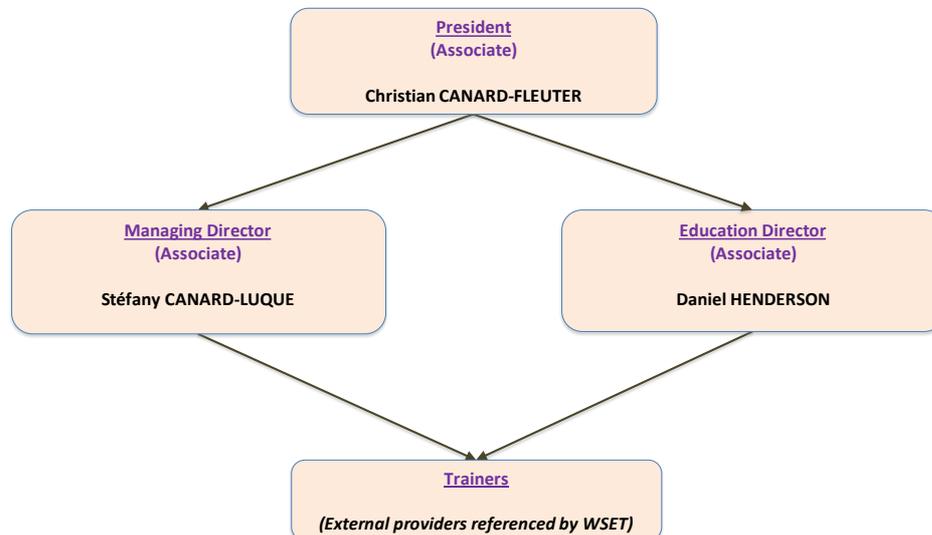
		Satisfaction 91,80%			
Welcome	Content	Team	Means	Guidance	
91,00%	93,64%	93,04%	91,32%	90,00%	

Source : Satisfaction CPF 2022



Source : Satisfaction Google

## Organization chart



## Your contacts

Stéfany CANARD-LUQUE : [contact@thewineschool.fr](mailto:contact@thewineschool.fr)  
Managing Director – Business Development & Quality Officer

Daniel HENDERSON : [daniel@thewineschool.fr](mailto:daniel@thewineschool.fr)  
Education Director

## The teaching team

**Daniel HENDERSON**, Education Director, recruits and supervises our external speakers. Find his profile on [www.angevin-wines.com](http://www.angevin-wines.com) or [Profil LinkedIn](#). He teaches from level 1 to level 3, in French and English.

Our principal trainers :

**Alain ECHALIER**, teaches from level 1 to level 2, in French and English

**Anne DUMONT**, teaches from level 1 to level 3, in French : [Profil LinkedIn](#)

**Gérald OLIVIER**, teaches from level 1 to level 2, in French and English : [Profil LinkedIn](#)

**Mélanie PIERMAY**, teaches from level 1 to level 2, in French and English : [Profil LinkedIn](#)

**Sara FEIZ**, teaches from level 1 to level 3, in English : [Profil LinkedIn](#)

**Victor CHEVROT**, teaches from level 1 to level 3, in French and English : [Profil LinkedIn](#)

Our trainers are recognised in our recruitment process for their professional qualities and experience. They maintain their knowledge in their fields of activity.

## Organization of your training

### **The content of your training**

The booking confirmation is sent by email, to which is attached the detailed program of the training and the specifications of the WSET.

The programme sets out the operational objectives of the training, the teaching methods envisaged, the means of supervision and the methods for evaluating the learning outcomes and the satisfaction of the learners.

### **Analysis of your needs**

After registration, you will be asked on your needs to :

- Your trainer should be aware of your business and its environment, your skill level, your learning preferences, any particular technical issues.
- Validate that operational objectives mentioned in the programme correspond to your training project.
- Validate that you have the prerequisites to follow the course with ease, and that we find the necessary solutions to achieve them
- Whether you express any expectations or wishes about a specific work situation or technical issue.

This questionnaire also provides for the handling of situations or difficulties such as physical disabilities or the mastery of the French language. Assistance will then be considered on a case-by-case basis.

### **Your training invitation**

The invitation to the training session you are about to attend will be sent to you by email (*or to your employer*). It mentions :

- The title of the training
- The schedule indicating the dates, duration, times and locations of the meetings for each sequence of the training course
- Your contacts details
- The targeted operational objectives
- A reminder of the knowledge requirements for access to the course
- The specifications of the assessment of new skills

### **Presence and attendance**

You must be present at the training times indicated on your training invitation or agreed with your trainer.

In case of delay, absence or unforeseen circumstances, it is imperative to inform your correspondent at The Wine School as soon as possible.

The control of the trainees' attendance is ensured by electronic signature on each half-day, which is provided to the financer of your training.

Any absence or withdrawal for reasons of force majeure, and which can be justified, will be the subject of a postponement of the training to a future session, where the trainee has withdrawn.

Any absence that is not due to force majeure and/or cannot be justified will result in exclusion from the course without the possibility of taking the final exam and without any reimbursement.

### **Evaluation of satisfaction**

At the end of the course, you will be asked to evaluate your satisfaction with the course. This evaluation allows you to give us your opinion on the organization of the session, the reception conditions, the teaching methods, the means and materials used and the teaching qualities of your trainer.

Your feedback is recorded and analysed in terms of the quality of the course and the trainer. The Wine School has a quality process which takes into consideration any dysfunctions encountered by participants to be proactive in finding the appropriate corrective solution, both for the course itself and for the conditions in which it was run.

## Accessibility for people with disabilities

We ensure that the conditions of welcome of the people concerned are respected and we study all situations of disability on a case-by-case basis to plan integration into the training. If this proves impossible, we provide for referral to appropriate organizations.

If the disability requires a reasonable adjustment to the accommodation and assessment arrangements, the applicant should notify The Wine School upon registration with a minimum of 6 to 8 weeks notice.

**If you have any questions concerning a disability, whatever it may be, and in order to evaluate and anticipate the accommodations necessary for your participation, please contact Stéfany at 01 44 77 99 92 or [contact@thewineschool.fr](mailto:contact@thewineschool.fr).**

## Site and practical information

✉ 47 rue de Berri - Paris 8<sup>e</sup>

☎ 01 44 77 99 92

@ [contact@thewineschool.fr](mailto:contact@thewineschool.fr)

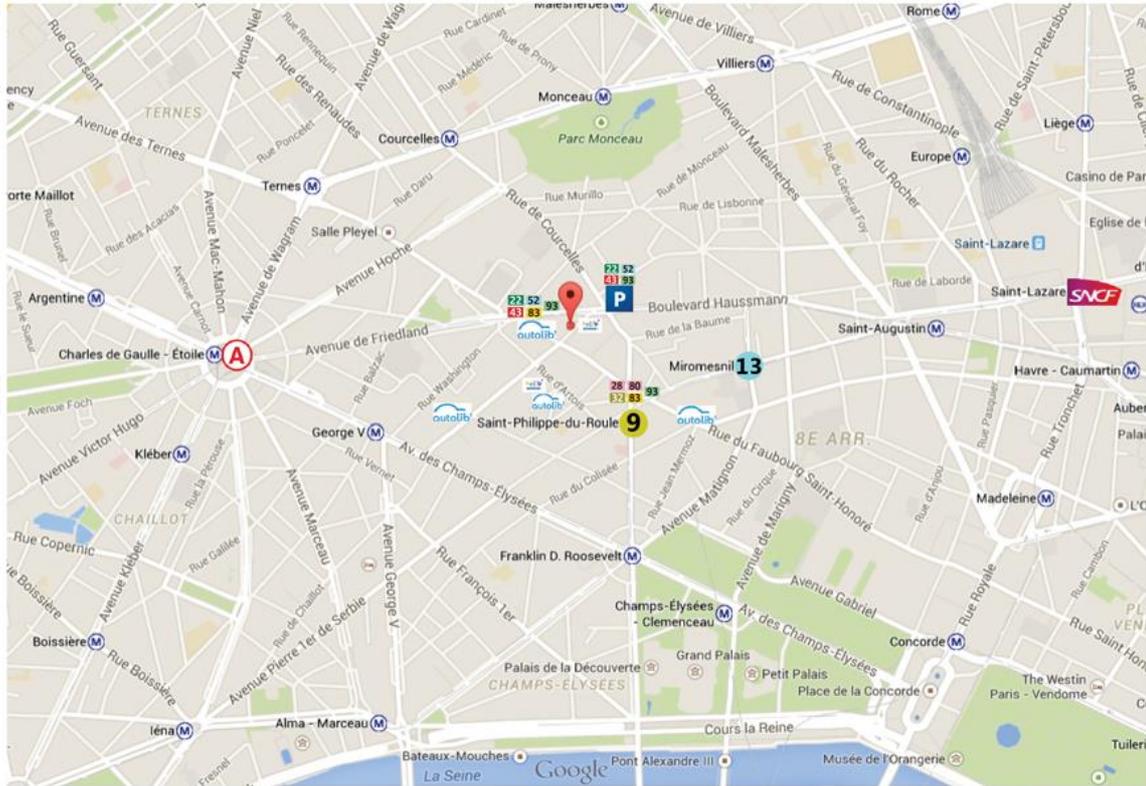


We propose 2 training rooms equipped with a flip chart, a video projector with a large screen.



## Access

Near Charles de Gaulle Etoile and Miromesnil stations, numerous car parks are available in the district.



**22** **52**  
**28** **80**  
**32** **83**  
**43** **93**

Arrêts ► Haussmann-Courcelles  
ou  
Friedland-Haussmann  
ou  
St Philippe du Roule



► 161, Rue du Fg Saint Honoré  
► 123, rue du Fg Saint Honoré  
► 10, rue de Berri  
► 11, rue d'Artois



► 49, rue de Berri  
► 31, rue d'Artois



► Ligne **9** Arrêt : Saint Philippe du Roule  
► Ligne **13** Arrêt : Miromesnil



**A** De Gaulle Etoile - Sortie Av. Friedland  
(8 mn à pied)



Gare Paris Saint Lazare + Bus **22** ou **28** ou **43**



Haussmann-Berri - 164, Boulevard Haussmann - 75008 PARIS



► Station Matignon - 7 avenue Matignon  
► Station Ternes - 272 rue du Faubourg St Honoré  
► Station Alma - 1 avenue George V  
► Station Monceau - Place Rio de Janeiro  
► Station Madeleine - Place de la Madeleine  
► Station Iéna - Place d'Iéna  
► Station Friedland - Avenue de Friedland  
► Station Saint Augustin - Place Saint Augustin

## Restaurants

Nom	Cuisine	Adresse	Téléphone	Prix moyen	Ouvertures
Natumi	Poke Bowl	48 Rue de Berri 75008 Paris	01 40 74 02 24	15€	<u>Lun au Ven</u> Midi
Côme	Salade & Soupes	172 Bd Haussmann 75008 Paris	01 42 89 48 98	15€	<u>Lun au Ven</u> Midi et Soir
Mogo	Coréen	48 Rue de Berri 75008 Paris	01 44 07 23 88	15€	<u>Lun au Ven</u> Midi
Le Tire Bouchon	Français	40 Rue de Berri 75008 Paris	01 45 63 90 36	25€	<u>Lun au Ven</u> Midi et Soir
O'Sullivan's	Français	63 Av Franklin Delano Roosevelt 75008 Paris	01 45 63 28 34	30€	<u>Lun au Dim</u> Midi et Soir
Truffes Folies	Truffes	48 Rue de Berri 75008 Paris	01 44 18 05 41	40€	<u>Lun au Sam</u> Midi et Soir
L'Attilio Paris	Français	184 Rue du Faubourg St-Honoré 75008 Paris	01 59 30 10 72	50€	<u>Lun au Dim</u> Midi et Soir

## Hotels

Nom	Catégorie	Adresse	Téléphone	Mail	Prix moyen
Arc Elysées	3*	45 Rue Washington 75008 Paris	01 45 63 69 33	reservations@hotelarcelysees.com	130€
Le Marianne Elysées	4*	11 Rue Paul Baudry 75008 Paris	01 45 04 30 30	reception@lemarianne.com	150€
Bradfort Elysées	4*	10 Rue Saint-Philippe du Roule 75008 Paris	01 45 63 20 20	reservation.bradford@astotel.com	190€

## Internal regulations

### **Article 1 : Generalities**

These rules have been drawn up in accordance with the provisions of articles L.6352-3 and L.6352-4 and R.6352-1 to R.6352-15 of the French Labour Code. They apply to all trainees for the duration of the course.

### **Article 2 : Discipline**

It is strictly forbidden for trainees to:

- Bring alcoholic beverages onto the organisation's premises;
- Attend training courses in an intoxicated state;
- Take away or modify training materials;
- Change computer settings;
- Eat in the classroom;
- Use mobile phones during training sessions;

### **Article 3 : Penalties**

Any behaviour considered to be misconduct by THE WINE SCHOOL management, depending on its nature and seriousness, may be subject to one or other of the following sanctions in ascending order of importance :

- Written warning from the Managing Director
- Reprimand
- Permanent exclusion from the course

### **Article 4 : Absence or Withdrawal**

THE WINE SCHOOL imposes an obligation to attend courses and examinations in order to guarantee the seriousness of the training provided. You must be present at the training times indicated on your training invitation or agreed with your Trainer.

Attendance is checked by signing the attendance sheet every half day, which is sent to the financer of your course.

***Absence during the course*** : trainees must notify THE WINE SCHOOL by e-mail of any absence as soon as possible. If the trainee fails to turn up, THE WINE SCHOOL will contact the trainee by email to find out the reason for the absence. If the absence is due to a case of force majeure (*pandemic, lockdown, death, serious illness, etc.*), and on presentation of proof, the trainee will be able to continue the course. It is the trainee's responsibility to make up any missed classes. If the case of force majeure is not proven, no postponement of enrolment in the examination or refund will be possible.

***Withdrawal*** : Any training module started must be paid for in full. In the event of a student's non-attendance, THE WINE SCHOOL will contact the student by email to find out the reason for the absence.

If the withdrawal is due to force majeure (*pandemic, confinement, death, serious illness, etc.*), and can be proved on presentation of documentary evidence, participation in the course will be postponed to a later session at the same stage as the withdrawal.

If the cancellation is made before the start of the course, a cancellation fee may be charged (*see GTC/CGU*).

### **Article 5 : Interview prior to a sanction and procedure**

No penalty may be imposed on a trainee without the latter being informed at the same time and in writing of the grievances against him/her. When THE WINE SCHOOL is considering imposing a sanction, it will summon the trainee by registered letter with acknowledgement of receipt or delivered to the person concerned in return for a receipt, indicating the purpose of the summons, the date, time and place of the interview, unless the sanction envisaged has no impact on the trainee's attendance for the rest of the training.

During the interview, the trainee may be assisted by a person of his/her choice, either a trainee or an employee of THE WINE SCHOOL. The summons referred to in the previous article will mention this option. During the interview, the trainee will be informed of the reason for the proposed sanction: he/she will then have the opportunity to give any explanation or justification for the acts of which he/she is accused.

When THE WINE SCHOOL considers it essential to take the precautionary measure of temporary exclusion with immediate effect, no definitive sanction relating to the misconduct at the origin of this exclusion may be taken without the trainee having first been informed of the charges against him/her and, if applicable, having been summoned to an interview and having had the opportunity to explain himself/herself before a Disciplinary Committee.

The penalty may not be imposed less than one clear day or more than 15 days after the interview or, where applicable, after the Disciplinary Committee has given its opinion.

The trainee will be notified of the penalty in writing, stating the reasons, by registered letter or by letter delivered against receipt. THE WINE SCHOOL will at the same time inform the employer, and possibly the joint body paying the training costs, of the sanction taken.

### **Article 6 : Representation of trainees**

When a course lasts more than 500 hours, a full delegate and an alternate delegate are elected in a two-round uninominal ballot. All trainees are entitled to vote and to stand for election, with the exception of prisoners admitted to take part in a vocational training course.

The training organisation organises the ballot, which takes place during training hours, no earlier than 20 hours and no later than 40 hours after the start of the course. If it is not possible to appoint trainee representatives, the training organisation shall draw up a statement of default and send it to the regional prefect with territorial jurisdiction.

The delegates are elected for the duration of the training course. Their functions end when they cease, for whatever reason, to participate in the training course.

If the titular delegate and the alternate delegate cease to hold office before the end of the training session, a new election is held under the conditions set out in articles R.6352-9 to R.6352-12.

The trainees' representatives shall make any suggestions for improving the running of the courses and the living conditions of the trainees in the training organisation. They shall submit all individual or collective complaints relating to these matters, to health and safety conditions and to the application of the internal regulations.

### **Article 7 : Trainee behaviour**

Trainees are required to show respect for the premises of THE WINE SCHOOL and the co-ownership.

Trainees are required to consult the books provided on the premises.

In accordance with decree no. 2006-1386 of 15 November 2006 and the order of 22 January 2007 banning smoking and vaping in places intended for collective use, including open areas such as the courtyards of public and private establishments intended for training, the use of tobacco and vaping is strictly forbidden upon entering the building.

The Management may request the exclusion of a trainee, with or without prior warning, in the event of serious or repeated breaches of the rules of discipline and attendance obligations in lessons and examinations.

In the event of exclusion, no reimbursement will be made by THE WINE SCHOOL.

### **Article 8 : Disabled persons**

We take care to ensure that the reception conditions for the groups concerned are respected, and we study all situations of disability on a case-by-case basis in order to envisage their integration into the course.

If this proves impossible, we will refer the disabled to appropriate organisations.

If the disability requires a reasonable adjustment to the conditions of reception and assessment, the candidate must inform The Wine School as soon as he/she registers, with a minimum delay of 6 to 8 weeks.

**If you have any questions about a disability of any kind, and would like to assess and anticipate the adjustments required for your participation, please contact Stéfany on 01 44 77 99 92 or [contact@thewineschool.fr](mailto:contact@thewineschool.fr)**

### **Article 9 : Health and safety**

The prevention of accidents and illness is imperative and requires everyone to comply fully with all applicable health and safety regulations. To this end, the general and specific safety instructions in force within the organisation, where they exist, must be strictly complied with, failing which disciplinary action will be taken.

When training takes place on the company's site, the general and specific safety instructions applicable are those of the company.

### **Article 10 : Responsible consumption**

Every effort is made to make professionals and amateurs aware of the need to consume responsibly during training courses. Our trainers will teach you the best practices for reconciling tasting and moderation.

Wine should be consumed with reason and pleasure in order to appreciate its true value. Excessive consumption can lead to dependency, risky behaviour and considerably reduce life expectancy.

Our courses are designed to introduce students to the world of wine, and to enhance their knowledge of the field through wine tasting. Each student is provided with water and a spittoon so that they do not consume the wines they taste.

If necessary, alcohol tests are available to check blood alcohol levels at the end of the course. The Wine School accepts no responsibility for excessive consumption of alcohol contrary to our internal rules.

### **Article 11 : Visibility of the rules**

A copy of these rules is included in the welcome booklet given to trainees. They are also displayed in the training centre.