

# Master

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The Bucher Vaslin 2025 customer training courses catalogue.



**Qualiopi**   
processus certifié  
■ ■ RÉPUBLIQUE FRANÇAISE

Our quality certification has been awarded under the following category: training initiatives.

Up-skill your personnel to realise the full potential of your teams and equipment.

With our training courses, you benefit from all the know-how of Bucher Vaslin, based on more than 75 years of experience in all the wine-producing regions of the world.

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# Accessible training for people with disabilities

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## Access conditions

The Training Centre cannot accommodate all visitors, as the premises are not adapted for people with reduced mobility.

A parking space is reserved in front of the training building for people with disabilities.

## Disability Charter

In accordance with the law of 11 February 2005 on "equal rights and opportunities, participation and citizenship for people with disabilities", Bucher Vaslin is pleased to make its training courses accessible to all.

Our training courses are accessible to people with visual, hearing and motor disabilities, but depending on the degree of disability, it's best to talk with us in advance.

The charter can be found on our website: [buchervaslin.com](http://buchervaslin.com)



# Services and pricing 2025

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## Deadline

For all courses, your request (with registration form) must be sent **at least 3 weeks before the course start date.**

## Inter-company training sessions - France, excluding Chalonnes sur Loire

### A single fee

A personalised quote is drawn up for each training request.

This single rate is **1,800 euros excluding VAT for a maximum of 8 trainees per day.**

This rate includes the trainer's travel expenses, teaching costs, preparation costs and documentation costs.

Trainees are responsible for their own travel, accommodation and catering costs.

## Inter-company training sessions - Outside France

A personalised quote is drawn up for each training request.

In order to guarantee optimum teaching quality, courses are given in groups of **no more than 8 trainees.**

The quotation will include the course, the trainer's travel costs, teaching costs, preparation costs and documentation costs.

Trainees are responsible for their own travel, accommodation and catering costs.

## Made-to-measure training sessions

Bucher Vaslin is able to organise and carry out training sessions tailored to your needs. These sessions can be organised at Bucher Vaslin or on your premises if the material and teaching conditions allow.

The cost of training is based **on a quotation** and includes the trainer's travel, accommodation and catering costs. This price does not include catering costs (lunch) for trainees.

In order to guarantee the quality of our training courses, we reserve the right to limit the number of trainees depending on the material resources available and the health conditions in force.

## A team at your service



Thierry CHARRETIER, Jérôme PAULIN, Katia QUINOT, Wilfried DUPEYROUX et Gilles MATEO (from left to right).

**Thierry CHARRETIER**

Trainer

T+33 (0)2 41 74 50 87

[centredeformation@buchervaslin.com](mailto:centredeformation@buchervaslin.com)

**Jérôme PAULIN**

Trainer

T +33 (0)2 44 01 53 17

[centredeformation@buchervaslin.com](mailto:centredeformation@buchervaslin.com)

**Katia QUINOT**

Trainer

T +33 (0)2 52 09 42 20

[centredeformation@buchervaslin.com](mailto:centredeformation@buchervaslin.com)

**Wilfried DUPEYROUX**

Trainer

T+33 (0)2 44 01 53 62

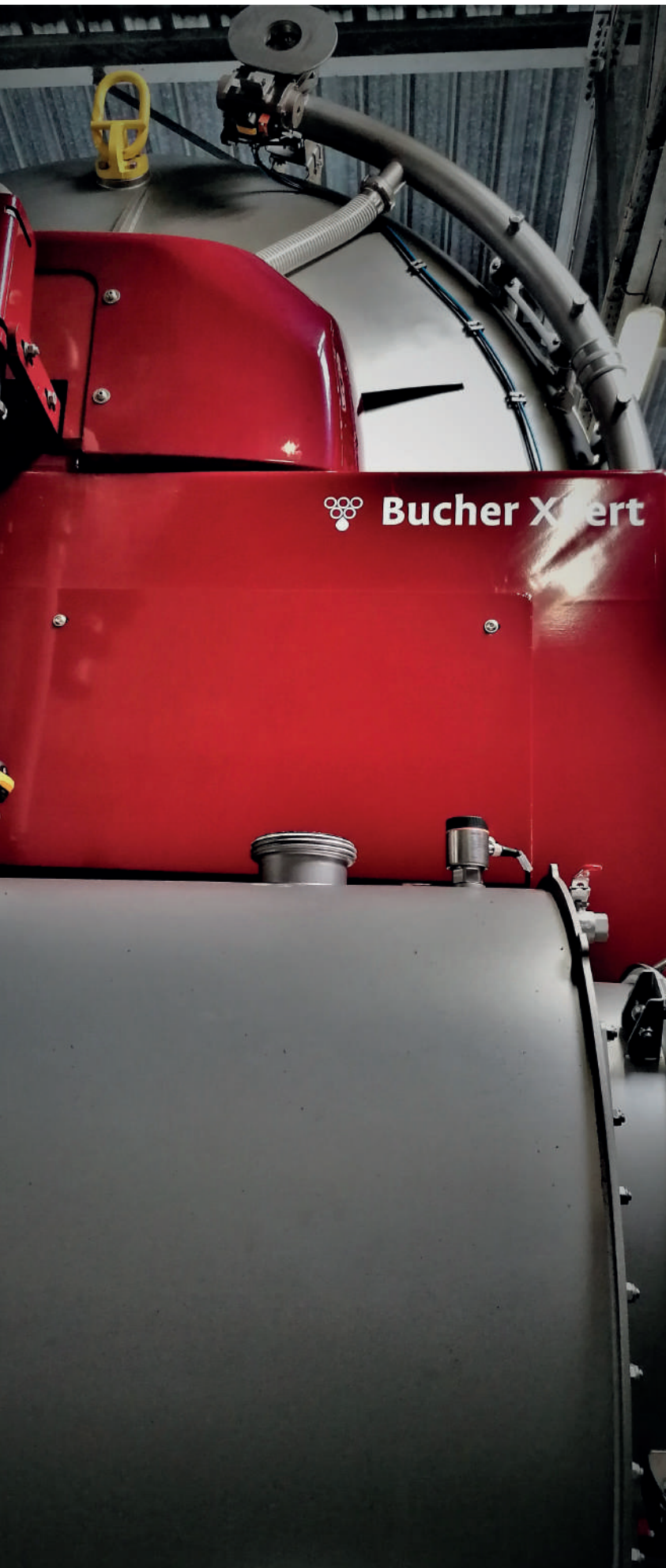
[centredeformation@buchervaslin.com](mailto:centredeformation@buchervaslin.com)

**Gilles MATEO**

Training manager

T+33 (0)2 44 01 52 01

[centredeformation@buchervaslin.com](mailto:centredeformation@buchervaslin.com)



## Bucher training courses

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Competent control of the operation of the press is a key factor in ensuring perfect flow management, maintaining a high level of juice extraction and therefore increasing productivity, and guaranteeing optimum quality of the juice in preparation for the wine-making process.

Being able to intervene quickly for first-level maintenance operations will give you greater autonomy, security and responsiveness during the harvest period.

Maximum number of participants: 8

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## Pressing operations All Bucher presses

### Program

**Reminder overview of safety instructions concerning to operation and first-level maintenance activities.**

#### Understanding the functions of a press :

- Presentation of the press and its various functions (maceration, juice selection, etc.). Importance of filtration, membrane, drains and tanks.
- The role of the press operator.

#### How to optimise the filling of a press :

- Controlling inputs.
- The importance of draining.
- The qualitative risks associated with poor filling.
- Explanation of the risks of clogging.
- The various consequences for pressing.
- Settings and adjustments.

#### How to program presses :

- Adapting programs to the harvest.
- The oenological consequences of pressing.
- How to control the quality of a pressing cycle.
- The art (and rules) of pressing.
- The various pressing programs.

#### Optimising press emptying :

- Emptying programs.
- Adapting the press to the constraints of the winery.

**Washing the press (Bucher recommendations).**

**How to set up the MAESTRO process (optional).**

**First-level maintenance.**

**Winter storage.**

### Teaching methods

Theoretical sessions alternate with practical work on the machines.

### Evaluation methods

The trainer will use a session evaluation grille to check that each learner has achieved the training objectives. The conclusion per objective will be sent to the prescriber when the administrative file is closed.



### Products concerned

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All Bucher equipped with the options :

- Organ
- Maestro
- Extraflow
- Orias

### Public concerned

---

Press operators.

Novice level accepted.

### Prerequisites

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None.

### Goals

---

Be able to start up and operate a press.

### Training course duration

---

One 7-hour day.

### Rates

---

In France: € 1800

Outside France : on quotation

### Training course references

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B 080-B



Maximum number of participants: 8

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## Pressing operations All Bucher presses Inertys

### Program

Reminder overview of safety instructions concerning to operation and first-level maintenance activities.

#### Understanding the functions of a press :

- Presentation of the press and its various functions (maceration, juice selection, etc.). Importance of filtration, membrane, drains and tanks.
- The role of the press operator.

#### How to optimise the filling of a press :

- Controlling inputs.
- The importance of draining.
- The qualitative risks associated with poor filling.
- Explanation of the risks of clogging.
- The various consequences for pressing.
- Settings.

#### How to program presses :

- Adapting programs to the harvest.
- The oenological consequences of pressing.
- How to control the quality of a pressing cycle.
- The art (and rules) of pressing.
- The various pressing programs.
- Inert gas pressing.

#### Optimising press emptying :

- Emptying programs.
- Adapting the press to the constraints of the winery.

Washing the press (Bucher recommendations).

How to set up the MAESTRO process (optional).

First-level maintenance.

Winter storage.

### Teaching methods

Theoretical sessions alternate with practical work on the machines. This course is subject to continuous assessment of the trainee.

### Evaluation methods

The trainer will use a session evaluation grille to check that each learner has achieved the training objectives. The conclusion per objective will be sent to the prescriber when the administrative file is closed.



### Products concerned

---

All Bucher Inertys equipped with the options :

- Organ
- Maestro
- Extraflow

### Public concerned

---

Press operators.

Novice level accepted.

### Prerequisites

---

None.

### Goals

---

Be able to start up and operate a press.

Be able to carry out first-level maintenance.

### Training course duration

---

One 7-hour day.

### Rates

---

In France: € 1800

Outside France : on quotation

### Training course references

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B 200-B

CPNE code: 1404 - B7 - TE - 21

Maximum number of participants: 8

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## Pressing operations Bucher JLB

### Program

Reminder overview of safety instructions concerning to operation and first-level maintenance activities.

How to install a JLB press :

- Transport and installation precautions.
- Starting-up.

Understanding the functions of a press and its programming :

- Presentation of the machines.
- The pressing programs.
- Modification of settings.

Hands-on practice.

Washing the press (Bucher recommendations).

First-level maintenance.

Winter storage.

### Teaching methods

Theoretical sessions alternate with practical work on the machines.

### Evaluation methods

The trainer will use a session evaluation grille to check that each learner has achieved the training objectives. The conclusion per objective will be sent to the prescriber when the administrative file is closed.



### Products concerned

---

Bucher JLB

### Public concerned

---

Press operators.

Novice level accepted.

### Prerequisites

---

None.

### Goals

---

Be able to start up and operate a press.

Be able to carry out first-level maintenance.

### Training course duration

---

Half a day, i.e. 3.5 hours.

Please note: as the course lasts less than 7 hours, **it cannot be covered by your OPCO.**

### Rates

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In France: **900 €** (subject to another training course being planned in the same sector and at the same time).

Hors France : **on quotation**

### Training course references

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**B 322-C**

Maximum number of participants: 8

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## Pressing during the grape harvest Bucher JLB

### Program

Reminder overview of safety instructions concerning to operation and first-level maintenance activities.

#### How to install a JLB press :

- Transport and installation precautions.
- Starting-up.

#### Understanding the functions of a press and its programming :

- Presentation of the machines.
- The pressing programs.
- Modification of settings.

#### Accompanying the harvest :

- Monitoring a pressing program.
- Optimisation of a program.

Washing the press (Bucher recommendations).

First-level maintenance.

Winter storage.

### Teaching methods

Theoretical sessions alternate with practical work on the machines.

### Evaluation methods

The trainer will use a session evaluation grille to check that each learner has achieved the training objectives. The conclusion per objective will be sent to the prescriber when the administrative file is closed.



### Products concerned

---

Bucher JLB

### Public concerned

---

Press operators.

Novice level accepted.

### Prerequisites

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During the grape harvest.

### Goals

---

Be able to start up and operate a press.

Be able to carry out first-level maintenance.

### Training course duration

---

One 7-hour day.

### Rates

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In France: € 1800

Outside France : on quotation

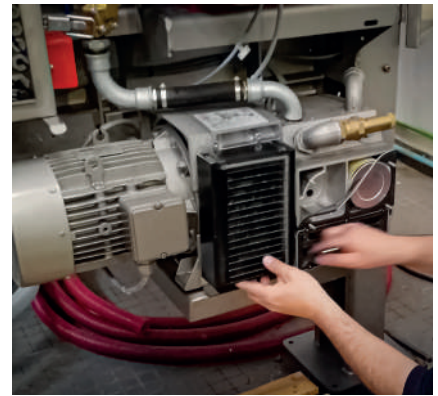
### Training course references

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B 323-B

Maximum number of participants: 8

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## Pressing operations Bucher Sutter

### Program

Reminder overview of safety instructions concerning to operation and first-level maintenance activities.

#### Understanding the functions of a press :

- Presentation of the machines.
- Installation.
- The different types of pressing programs.
- The role of a press operator.

Hands-on practice.

Washing the press (Bucher recommendations).

First-level maintenance.

Winter storage.

### Teaching methods

Theoretical sessions alternate with practical work on the machines.

### Evaluation methods

The trainer will use a session evaluation grille to check that each learner has achieved the training objectives. The conclusion per objective will be sent to the prescriber when the administrative file is closed.

### Products concerned

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Bucher Sutter EPC

### Public concerned

---

Press operators.

Novice level accepted.

### Prerequisites

---

None.

### Goals

---

Be able to start up and operate a press.

Be able to carry out first-level maintenance.

### Training course duration

Half a day, i.e. 3.5 hours.

Please note : as the course lasts less than 7 hours, **it cannot be covered by your OPCO.**

### Rates

---

In France : **900 €** (subject to another training course being planned in the same sector and at the same time).

Hors France : **on quotation**

### Training course references

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**B 2051-B**



Maximum number of participants: 8

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## Presses maintenance

### All Bucher Presses

#### Basic training programme

Reminder of the safety instructions related to repair activities.

##### Pneumatic :

- Components identification.
- Reading the pneumatic schematic.
- Maintenance and adjustment of components.
- Replacement and repair of membranes.

##### Electrics :

- Components identification.
- Reading the electrical schematic.
- Maintenance and adjustment of components.
- Checking the safety line.

##### Mechanical :

- Checking wear parts.
- Checking settings.
- Maintenance on mechanical components.

##### Servicing and Winter storage :

- Preventive maintenance.
- Winter storage.
- Preventive maintenance check list.
- Traceability of interventions.
- Standard operations.

Methodology to ensure safe intervention operations.

#### Teaching methods

Hands-on practical work on the machines.

#### Evaluation methods

The trainer will use a session evaluation grille to check that each learner has achieved the training objectives. The conclusion per objective will be sent to the prescriber when the administrative file is closed.



#### Products concerned

---

All Bucher presses

#### Public concerned

---

Technicians responsible for preventive and first-level maintenance.

#### Prerequisites

---

Electrical accreditation.

Practical knowledge of pneumatics, electricity and mechanics.

#### Goals

---

Learn how to maintain equipment in good condition.

Be able to carry out preventive maintenance.

#### Training course duration

---

On quotation.

#### Rates

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In France : on quotation

Outside France : on quotation

#### Training course references

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B 325



# Flavy training courses

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Filtration is a key stage in the wine-making process. Mastering filtration has an impact not only on productivity, but also on the final quality of the wine.

Our filter operation training courses provide you with essential knowledge about our tangential filtration process for sediments and wines, and our recommendations for preparing the products to be filtered. This means you can optimise filter operating parameters and ensure trouble-free working cycles.

Thanks to this training, maintenance teams can intervene effectively for any diagnostic or troubleshooting action, and implement our operating procedures for preventive maintenance, to keep the filter in perfect working order throughout its life cycle.

Maximum number of participants: 8

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## Operation and troubleshooting of Flavy membrane tangential filters

### Program

**Reminder overview of safety instructions concerning to operation and first-level maintenance activities.**

**Understanding tangential microfiltration :**

- The principle of tangential microfiltration.
- Flavy filters operating principle.
- Application domains for Flavy filters.

**Know how to properly prepare the products to be filtered :**

- In-line injection of oenological products (Bentonite UF, Vegecoll).
- Influence of oenological products.
- Case study on problems linked to the preparation of wine.
- Sediment preparation (concept of MES).

**Understanding the influence of water quality on filter performance :**

- Notion of Fouling Index, and of water hardness. Water analysis.
- Importance of water temperature.

**Be able to launch a filtration :**

- The filter connections.
- Adjust settings to suit different types of wine. How to appreciate/judge the complexity of a wine.
- Checks to be carried out during filtration. Introduction of the concept of TMP and DeltaP.

**How to wash your filter :**

- Choosing and dosing with chemical products.
- Checks.
- Long duration stoppage.
- Clogging / Blocking.

### Teaching methods

Theoretical sessions alternate with practical work on the machines. This course is subject to continuous assessment of the trainee.

### Evaluation methods

The trainer will use a session evaluation grille to check that each learner has achieved the training objectives. The conclusion per objective will be sent to the prescriber when the administrative file is closed.

### Products concerned

---

All Flavy tangential filters

### Public concerned

---

Novices accepted.

Filtration operators.

### Prerequisites

---

None.

### Goals

---

Be able to start up and operate a tangential filter.

### Training course duration

---

One 7-hour day.

### Rates

---

In France: € 1800

Outside France : on quotation

### Training course references

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F 064-H

Maximum number of participants: 8

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## Maintenance of Flavy tangential filters

### Program

**Reminder of the safety instructions related to repair activities.**

**How to troubleshoot a filter :**

- Remounting a filtration insert.
- Capillary repair / Test.
- Calibration of dosing pumps.
- Interbus diagnostics.
- Traceability of interventions.

**Learn how to carry out diagnostics :**

- Back-filtration efficiency.
- How to prevent clogging?
- Clogging.

**The filter environment :**

- Positioning of the filter.
- Water quality.
- Fouling Index.

**Washing products :**

- How to produce a solution.
- Settings.
- Procedures.

### Teaching methods

Theoretical sessions alternate with practical work on the machines. This course is subject to continuous assessment of the trainee.

### Evaluation methods

The trainer will use a session evaluation grille to check that each learner has achieved the training objectives. The conclusion per objective will be sent to the prescriber when the administrative file is closed.

### Products concerned

---

All Flavy tangential filters excluding FM

### Public concerned

---

Technicians responsible for preventive maintenance and first-level repairs.

### Prerequisites

---

Electrical accreditation.

Practical knowledge PLC automatism and electrical skills.

### Goals

---

Be able to troubleshoot a tangential filter.

### Training course duration

---

One 7-hour day.

### Rates

---

In France: € 1800

Outside France : on quotation

### Training course references

---

F 925-D



Maximum number of participants: 8

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## Operating a filter Flavy FGC

### Program

**Reminder overview of safety instructions concerning to operation and first-level maintenance activities.**

**Understanding tangential microfiltration :**

- The principle of tangential microfiltration.
- Flavy FGC high capacity filters operating principle.
- Application domains for Flavy FGC filters.

**Know how to properly prepare the products to be filtered :**

- In-line injection of oenological products (Bentonite UF, Vegecoll).
- Influence of oenological products.
- Case study on problems linked to the preparation of wine.

**Understanding the influence of water quality on filter performance :**

- Notion of Fouling Index, and of water hardness. Water analysis.
- Importance of water temperature.

**Be able to launch a filtration :**

- The filter connections.
- Adjust settings to suit different types of wine. How to appreciate/judge the complexity of a wine.
- Checks to be carried out during filtration. Introduction of the concept of TMP and DeltaP.

**How to wash your filter :**

- Choosing and dosing with chemical products.
- Checks.
- Long duration stoppage.
- Clogging / Blocking.

**First-level maintenance.**

### Teaching methods

Theoretical sessions alternate with practical work on the machines. This course is subject to continuous assessment of the trainee.

### Evaluation methods

The trainer will use a session evaluation grille to check that each learner has achieved the training objectives. The conclusion per objective will be sent to the prescriber when the administrative file is closed.



### Products concerned

---

Flavy FGC

### Public concerned

---

Novices accepted.

Filtration operators.

### Prerequisites

---

None.

### Goals

---

Be able to start up a tangential filter.

### Training course duration

---

One 7-hour day.

### Rates

---

In France: € 1800

Outside France : on quotation

### Training course references

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F 960-B

CPNE code: 1404 - B7 - TE - 39

Maximum number of participants: 8

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## Osmosis unit operation Flavy ML/ MT

### Program

Reminder overview of safety instructions concerning to operation and first-level maintenance activities.

#### Understanding the functions of an Osmosis unit :

- Simplified theory of reverse osmosis.
- Osmosis unit functions.
- Presentation of equipment.
- Installation in the winery.
- Reverse osmosis applications.

#### Preparation start up of an Osmosis unit :

- Preparation of must before osmosis.
- Switching the machine on and off.
- Washing cycles.
- Osmosis unit settings.

### Teaching methods

Theoretical sessions alternate with practical work on the machines. This course is subject to continuous assessment of the trainee.

### Evaluation methods

The trainer will use a session evaluation grille to check that each learner has achieved the training objectives. The conclusion per objective will be sent to the prescriber when the administrative file is closed.



### Products concerned

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Flavy MT / ML

### Public concerned

---

Novices accepted.

Filtration operators.

### Prerequisites

---

Practical notions of wine-making recommended.

### Goals

---

Be able to start up an Osmosis unit.

### Training course duration

---

One 7-hour day.

### Rates

---

In France: € 1800

Outside France : on quotation

### Training course references

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903-B

CPNE code: 1404 - B7 - TE - 38



## Delta training course

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Training in operating a Delta Vistalys optical sorting line will give you the essential tools you need to understand and master the operation of a Delta Vistalys optical sorting line and its settings.

You will also be able to maintain your reception equipment independently.

Maximum number of participants: 8

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## Installation, settings adjustment, operation and troubleshooting of a Delta Vistalys HD line

### Program

Reminder of safety instructions relating to sorting and first-level maintenance activities.

#### Understand optical sorting :

- Presentation and principle of the sorting line.

Know how to install the Delta Vistalys HD line in the winery.

#### Know how to use the vision interface :

- Presentation of the interface.
- Colours management.
- Operator controls.

#### Washing :

- Bucher Vaslin recommendations.
- Frequency.

Winter storage procedures

### Teaching methods

Theoretical sessions alternate with practical work on the machines. This course is subject to continuous assessment of the trainee.

### Evaluation methods

The trainer will use a session evaluation grille to check that each learner has achieved the training objectives. The conclusion per objective will be sent to the prescriber when the administrative file is closed.



### Products concerned

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Delta Vistalys HD

### Public concerned

---

Novices accepted.

Technicians responsible for operating a Delta Vistalys optical sorting line.

### Prerequisites

---

None.

### Goals

---

Be able to use a sorting line.

Know how to use and adjust the sorting software.

Be able to perform first-level cleaning and maintenance the machine.

### Training course duration

---

One 7-hour day.

### Rates

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In France: € 1800

Outside France : on quotation

### Training course references

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D 100-H

CPNE code: 1404 - B7 - TE - 25





## E-learning on-line training courses

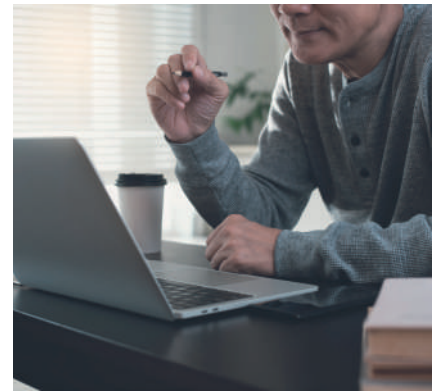
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E-learning courses are on-line training modules that can be accessed from the location of your choice. The engaging learning materials created by our qualified trainers will provide you with a suitable learning environment. You can progress without pressure and at your own pace.

An ideal way to review the basics of operating your equipment before starting a vintage.

No restriction on the number of participants

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## On-line pressing training

### Program

#### How to optimise the filling of a press :

- Controlling inputs.
- The importance of draining.
- The qualitative risks associated with poor filling.
- Explanation of the risks of clogging.
- The various consequences for pressing.
- Settings and adjustments.

#### Know how to program presses :

- Adapting programs to the harvest.
- The oenological consequences of pressing.
- How to control the quality of a pressing cycle.
- The art (and rules) of pressing.
- The various pressing programs.

### Teaching methods

Theoretical sessions alternate with practical work on the machines. This course is subject to continuous assessment of the trainee.

### Training course availability

The maximum connection period is 3 months.

### Products concerned

---

All presses in the Bucher range, excluding Inertys and Extraflow

### Public concerned

---

Open to all.

Novices accepted.

### Prerequisites

---

None.

### Goals

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Be able to:  
Manage axial-filling or filling through the doors.

Manage draining and pressing.

Know how to set up, use and optimise sequential, automatic or Organ pressing programmes.

### Training course duration

---

3 hours (depending on your level).

### Rates

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€ 130 per person.

This training is not covered by an OPCO at present

### Training course references

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BD F 6110

No restriction on the number of participants

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## On-line X-Wine wine filtration training

### Program

#### Understanding tangential microfiltration :

- The principle of tangential microfiltration.
- Flavy filters operating principle.
- Application domains for Flavy filters.

#### Know how to properly prepare the products to be filtered :

- Recommendations for wine preparation.
- Influence of oenological products

#### Be able to launch a filtration :

- The filter connections.
- Adjust settings to suit different types of wine. How to appreciate/judge the complexity of a wine.
- Checks to be carried out during filtration.

#### How to wash your filter :

- Choosing and dosing with chemical products.
- Checks.
- Long duration stoppage.
- Clogging / Blocking.

#### Understanding the influence of water quality on filter performance :

- Hardness, clogging and water temperature.

### Teaching methods

A Bucher Vaslin certificate will be awarded on successful completion of the final assessment.

### Training course availability

The maximum connection period is 3 months.

### Products concerned

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Flavy X-Wine (still wine), excluding Flavy FGC

### Public concerned

---

Open to all.

Novices accepted.

### Prerequisites

---

Use the Chrome browser.

Have a sound system.

### Goals

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Be able to:  
Control the tangential filter.

Interpret and react to clogging or plugging problems.

Maintain the filter in good working order.

### Training course duration

---

3 hours (depending on your level).

### Rates

---

€ 130 per person

This training is not covered by an OPCO at present.

### Training course references

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FD F 7000

# 2025 Training registration form

To be completed and returned at least 3 weeks before the course.

### Company

Name: .....

Address: .....

Postal code: ..... Town: .....

Tel: ..... Mobile: .....

Person managing the file: .....

E-mail (required): .....

Applicant for training (if different): .....

E-mail (required): .....

### Participant(s)

1: Name: ..... First name: ..... Job title: .....

E-mail (required): .....

2: Name: ..... First name: ..... Job title: .....

E-mail (required): .....

### Training

Course title: .....

Training course reference: ..... Preferred period: .....

Inter-company session in Chalonnes

Regional inter-company session (preferred location): .....

Tailor-made session (preferred location): .....

### Information

By completing this form, you agree that the information collected may be processed exclusively by Bucher Vaslin's Services Department. This information will be used in particular to send administrative documents.

In accordance with the French Data Protection Act 78-17 of 6 January 1978, amended in 2004, you have the right to rectify your personal data by contacting the head of the Bucher Vaslin training centre ([centredeformation@buchervaslin.com](mailto:centredeformation@buchervaslin.com)) on written request and after providing proof of your identity.

### How to register

**By mail:**  
 Bucher Vaslin  
 Centre de formation (Training Centre)  
 BP 70028 - Rue Gaston Bernier  
 F - 49290 Chalonnes sur Loire

**By e-mail:**  
[centredeformation@buchervaslin.com](mailto:centredeformation@buchervaslin.com)



# General sales terms and conditions 2025

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## Registration and training course fees

Registration for professional training must be made in writing, signed by the employer of the participant(s), in the form of a registration form or written confirmation on company letterhead.

The registration deadline is at least 3 weeks before the course.

The reservation request must include:

- the title of the training course and its reference number
- the dates of the chosen training course
- the location of the chosen training course
- the surname(s) and first name(s) of the participants
- precise contact details for the company (address, telephone, fax)
- the recipient of the invoice and their contact details

The address to which the invitation is sent, if different from that of the invoice recipient.

The price comprises the course and training materials.

## Payment

The invoice will be sent to you at the end of the course. The balance is payable in cash, without discount, on receipt.

Payment can be made by an OPCO (professional funding body). You will then be asked to provide us with the contact details when you register and to ensure that payment is made correctly.

For any funding body that requires the Bucher Vaslin Training Centre to carry out the administrative procedures for reimbursement, you will be billed a handling fee (see price list).

## Withdrawal or deferral of registration

If the trainee is unable to attend, we offer you the possibility of replacing him or her at any time with another person with the same profile and training needs.

If this is not possible, please contact the training centre as soon as possible to find a solution.

If the trainee interrupts a session that has already begun, the full price is payable.

## Training course financing

For employees, the training can be paid for by the company's training plan or by the OPCO to which the company contributes (except for on-line training).

## Changes and cancellations

Bucher Vaslin must be notified in writing of any request to cancel an enrolment made by the participant or the person responsible for the enrolment, at least 30 calendar days before the start of the course.

If the person responsible for the registration cancels it less than 30 days before the start of the training course concerned, Bucher Vaslin will invoice the registered company for a cancellation fee of 50% of the price of the training course, which cannot be charged to the registered company's training budget.

If the person responsible for the registration cancels it less than 10 days before the start of the training course concerned, or if the registered participants are absent, Bucher Vaslin will invoice the registered company 100% of the price of the training course, which cannot be charged to the registered company's training budget.

Any course started must be paid for in full. However, if a participant is unable to attend a course for which he or she has registered, he or she may be replaced by an employee of the same company.

In addition, Bucher Vaslin reserves the right to change the dates of a course to achieve a better balance of sessions, or to cancel or postpone the session if the number of persons registered is insufficient.

In the event that the trainer is unavailable due to force majeure (illness, insurmountable event outside the control of the Training Centre) resulting in the cancellation of the course, the sums paid will be reimbursed. Cancellation of the course may not give rise to the payment of damages or interest on any grounds whatsoever. Bucher Vaslin will then propose new dates.

Bucher Vaslin will then give at least a week's notice to the people registered and their employing organisation, so that new opportunities can be explored.

## Training course validation

For each registration, a training agreement is sent to you and must be signed and stamped by your company before the start of the training course.

## Course assessment / Course completion

A course assessment questionnaire is sent to each trainee at the end of the session to ensure satisfaction. This enables us to check the quality of our services and improve them if necessary.

All courses are subject to continuous or final assessment.

Training courses are certified by an individual training certificate. Some training courses will also be certified by Bucher Vaslin.

## Applicable law and competent jurisdiction

In the event of any dispute relating in particular to the interpretation of these terms and conditions, or to the validity, performance or non-performance of sales concluded pursuant to them, French law will be applicable and the courts of the jurisdiction of the Court of Appeal of Angers will have sole jurisdiction, even in the event of a third party claim or multiple defendants.

# Information on Qualiopi certification

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The Bucher Vaslin training centre has been Qualiopi certified since 05/02/2021. Qualiopi is a quality certification scheme for training providers.

From 2022, this certification has been compulsory for funding training and/or upgrading skills. Qualiopi certification means you can benefit from mutualised funding and public funds for vocational training.

This certification takes into account the specific needs of the public, including people with disabilities.

The Bucher Vaslin Training Centre is an establishment open to the public and must therefore provide a public accessibility register. The purpose of this register is to inform you about the degree of accessibility of the Bucher Vaslin training centre. It specifies the measures taken to ensure that everyone, and in particular disabled people, regardless of their disability, can benefit from training services.

The Public Accessibility Register for the Bucher Vaslin Training Centre (SERV CF MO 003) can be consulted at the Bucher Vaslin Training Centre and can be sent by e-mail on request to: [centredereformation@buchervaslin.com](mailto:centredereformation@buchervaslin.com)

In the event of needing special assistance to follow a Bucher Vaslin Training Centre course, the trainee will be responsible for arranging this assistance (organisational and financial).

The Bucher Vaslin Training Centre must be informed in advance.

## Important information

All Bucher Vaslin training courses are currently being audited to renew their Qualiopi certificate.



## Public Accessibility Register for establishments open to the public Ref.6624E

The purpose of this register is to inform the public about the degree of accessibility of the establishment receiving the public and its services.

It specifies the measures taken to enable everyone, and in particular disabled people, whatever their disability, to benefit from the services for which the establishment was designed. It is a communication tool between establishments open to the public and the general public.

The accessibility register must be available for public consultation at the establishment's main accessible reception point.



BUREAU  
VERITAS

Bureau Veritas Certification

# BUCHER VASLIN

RUE GASTON BERNIER  
49290 CHALONNES SUR LOIRE - FRANCE

N° SIREN : 0582 00 189  
N° DECLARATION D'ACTIVITE : 52 49 02028 49

*Bureau Veritas Certification certifie que les prestations de l'entreprise susmentionnée ont été évaluées et jugées conformes aux caractéristiques énoncées dans le référentiel de certification et au programme de certification en vigueur à la date d'édition du présent certificat :*

## Référentiel national sur la qualité des actions concourant au développement des compétences

en application de l'article L. 6316-1 du code du travail et de la Loi n° 2018-771 du 05/09/2018



### CATEGORIE D'ACTION CONCERNEE :

**L. 6313-1 – 1°** Les actions de formation

Date de début du cycle de certification : **05 février 2024**

Sous réserve du respect des dispositions contractuelles et des résultats positifs des surveillances réalisées, ce certificat est valable jusqu'au : **04 février 2027**

Date d'expiration du cycle précédent : **04 février 2024**

Date d'audit de certification/recertification : **12 décembre 2023**

Date originale de certification : **05 février 2021**

Certificat n°: **FR086018-1**

Affaire n°: **19523299**

Date de révision : **29 janvier 2024**

**Samuel DUPRIEU - Président**

Adresse de l'organisme certificateur : Bureau Veritas Certification France  
1 Place Zaha Hadid - 92400 Courbevoie

Des informations supplémentaires concernant le périmètre de ce certificat ainsi que l'applicabilité des exigences du référentiel peuvent être obtenues en consultant l'organisme. Pour vérifier la validité de ce certificat, vous pouvez téléphoner au : + 33 (0)1 41 97 00 60.



# Notes

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[buchervaslin.com](https://buchervaslin.com)

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Bucher Vaslin  
5 Rue Gaston Bernier  
49290 Chalonnes sur Loire, France  
T +33 (0)2 41 74 50 50  
[connect.buchervaslin.com/contact](https://connect.buchervaslin.com/contact)