

Master

Vaslin training customer catalogue 2026.



There certification quality has summer delivered At title of there Next category: shares of training.

Develop your staff's skills to express everything THE potential of your teams and equipment.

With our training courses, YOU Benefit from all of Bucher Vaslin's expertise, built on over 75 years of experience. In all THE wine regions of the world.

Good reading !

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Accessibility of there training for people with disabilities

Terms access

A register accessibility East available on THE site Internet : www.buchervaslin.com

A parking space is reserved in front of the training building for the people in disability situation.

Charter Disability

In accordance with the law of February 11, 2005, for "equal rights and opportunities, participation and "Citizenship of disabled people", Bucher vaslin makes its training courses accessible to all.

Our training courses are notably accessible to people presenting of the disabilities, visual, auditory And engines, but in function of degree of disability, he East preferable of We to question.

You can contact the disability liaison officer at the following address:

referent.handicap@buchervaslin.com A disability identification form is available at the following link:

https://www.buchervaslin.com/wp-content/uploads/2026/01/Identification_besoins_handicap.pdf

There charter East findable on OUR site Internet : www.buchervaslin.com



Services and Pricing 2026

Deadline

For all THE training courses, your request (with bulletin registration) must be sent **At minimum 3 weeks before the start date of the training** .

Sessions of training has Chalonnes on Loire .

A price unique of **700 euros HT by day For 8 interns maximum**

THE costs of shift, accommodation And of restoration are has there charge of the interns.

Sessions of training in inter-company - France, out Chalonnes on Loire

A single price

A estimate personalized East established For each request of training.

This price unique East of **1800 euros HT by day For 8 interns maximum** .

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

THE costs of shift, accommodation And of restoration are has there charge of the interns.

Sessions of training inter-company - Out France

A estimate personalized East established For each request of training.

In order to of ensure a quality teaching optimal, THE training courses are dispensed in groups of **8 interns maximum**.

THE estimate will understand there training, THE costs of shift of trainer, THE costs educational, THE costs of preparation And Documentation costs . Travel, accommodation and meal expenses for trainees are their responsibility.

Sessions of training on measure

Bucher Vaslin is able to organize and deliver customized training programs tailored to your needs. These sessions can be held at Bucher Vaslin's premises or at your location if the necessary facilities and teaching methods are in place. allow it.

THE cost of training East **on estimate** including THE costs of shift, accommodation And of restoration of trainer. This price does not include the cost of meals (lunch) for trainees.

In order to to guarantee quality training courses, We We let's reserve THE right of restrict THE number of interns in function material resources made available and health conditions in force.



Bucher training courses

Mastering the operation of the press East A element key To ensure perfect flow management, maintain a high level of juice extraction and thus increase productivity, and finally to guarantee optimal quality of these juices in preparation for winemaking operations.

Being able to intervene quickly for first -level maintenance will bring you safety and reliability during the harvest period.

Number maximum Number of participants: 8

Conduct of Pressing All Bucher presses

Program

Reminder of the instructions of security related to activities of conduct And primary maintenance level .

To understand THE functions of a press :

- Presentation of press, of his different functions (maceration, juice selection, etc.). Importance of filtration, membrane, drains and tank.
- THE role of driver of press.

Know to optimise THE filling of a press :

- There mastery of the contributions.
- Importance of draining.
- THE risks qualitative of a bad filling
- Explanation of the risks of sealing.
- THE different consequences For THE pressing.
- THE settings.

Know program THE presses :

- Adaptation of the programs has there vintage.
- THE consequences oenological of pressing.
- How control there quality of a cycle of pressing.
- THE rules of art of pressing.
- THE different programs of pressing.

To optimise THE emptying of press :

- THE programs of emptying.
- Adaptation of press to constraints of there cellar.

THE washing of press (recommendation Bucher).

Know configure THE process Maestro, Extraflow , Organ And Orias.

First-level maintenance. Winter

storage

Terms and conditions educational

Alternation of parts theoretical And of works practices on THE machines.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer using a rubric. devaluation of there session For each learner. There conclusion by The objective will be sent to the prescriber upon closure of the administrative file.



Products concerned

All Bucher equipped of the options :

- Organ
- Maestro
- Extraflow
- Orias

Audience concerned

Press operators. Beginner

level accepted.

Prerequisites

None.

Goals

To be able to start up and operate a wine press.

Being able to perform maintenance first level.

Duration of there training

1 daytime of 7 hours.

Prices

In France: €1800

Outside France: price upon request

References of there training

B 080- B

Number maximum Number of participants: 8

Conduct of Pressing Presses Bucher Inertys

Program

Reminder of the instructions of security related to activities of conduct And primary maintenance level .

To understand THE functions of a press :

- Presentation of press, of his different functions (maceration, juice selection, etc.). Importance of filtration, membrane, drains and tank.
- THE role of driver of press.

Know to optimise THE filling of a press :

- There mastery of the contributions.
- Importance of draining.
- THE risks qualitative of a bad filling.
- Explanation of the risks of sealing.
- THE different consequences For THE pressing.
- THE settings.

Know program THE presses :

- Adaptation of the programs has there vintage.
- THE consequences oenological of pressing.
- How control there quality of a cycle of pressing.
- THE rules of art of pressing.
- THE different programs of pressing.
- THE pressing below gas inert.

To optimise THE emptying of press :

- THE programs of emptying.
- Adaptation of press to constraints of there cellar.

THE washing of press (recommendation Bucher) .

Know configure THE process Maestro, Extraflow And Organ .

Maintenance First level .

Wintering

Terms and conditions educational

The course alternates between theoretical sessions and practical work on the machines. The learner's progress is continuously assessed.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer using a rubric. devaluation of there session For each learner. There conclusion by The objective will be sent to the prescriber upon closure of the administrative file.



Products concerned

All Bucher Inertys equipped of the options :

- Organ
- Maestro
- Extraflow

Audience concerned

Press operators. Beginner level accepted.

Prerequisites

None.

Goals

To be able to start up and operate a wine press.

Being able to perform maintenance first level.

Duration of there training

1 daytime of 7 hours.

Prices

In France: €1800

Outside France: price upon request

References of there training

B 200- B

Number maximum Number of participants: 8

Conduct of Bucher JLB pressing

Program

Reminder of the instructions of security related to activities of conduct And primary maintenance level .

Know install A press JLB :

- Precautions of transportation And installation.
- Place in road.

To understand THE functions of a press And its programming :

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

Place in practical.

THE washing of press (recommendation Bucher).

First level maintenance . Wintering

.

Terms and conditions educational

Alternation of parts theoretical And of works practices on THE machines.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer using a rubric. devaluation of there session For each learner. There conclusion by The objective will be sent to the prescriber upon closure of the administrative file.



Products concerned

Bucher JLB

Audience concerned

Press operators. Beginner level accepted.

Prerequisites

None.

Goals

To be able to start up and operate a wine press.

Be in measure to perform there First-level maintenance .

Duration of there training

A half daytime either 3.5 hours.

Please note that the training lasts less than 7 hours, **it cannot be covered by your OPCO.**

Prices

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

Out France : **on estimate**

References of there training

B 322- C

Number maximum Number of participants: 8

Conduct of pressing during the grape harvest

Bucher JLB

Program

Reminder of the instructions of security related to activities of conduct And primary maintenance level .

Know install A press JLB :

- Precautions of transportation And installation.
- Place in road.

To understand THE functions of a press And its programming :

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

Accompagnement vintage :

- Follow up of a program of pressing.
- Optimization of program.

THE washing of press (recommendation Bucher).

First-level maintenance.

Winterizing.

Terms and conditions educational

Alternation of parts theoretical And of works practices on THE machines.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer using a rubric. devaluation of there session For each learner. There conclusion by The objective will be sent to the prescriber upon closure of the administrative file.



Products concerned

Bucher JLB

Audience concerned

Press operators. Beginner level accepted.

Prerequisites

During THE grape harvest.

Goals

To be able to start up and operate a wine press.

Be in measure to perform there First-level maintenance .

Duration of there training

1 daytime of 7 hours.

Prices

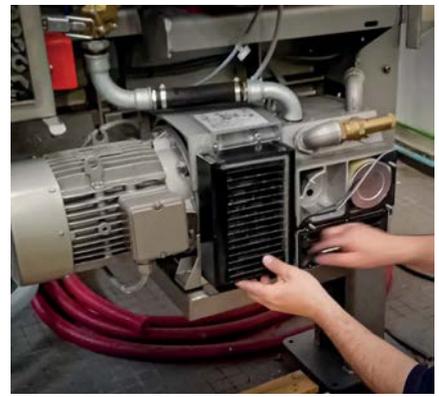
In France: €1800

Outside France: price upon request

References of there training

B 323- B

Number maximum Number of participants: 8



Conduct of Bucher Sutter pressing

Program

Reminder of the instructions of security related to activities of conduct And primary maintenance level .

Know **put in road A press Sutter** :

- Identification of the organs of orders
- Knowledge of the different fashions of functioning

To understand THE functions of a press And its programming :

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

Place in practical.

THE washing of press (recommendation Bucher).

Maintenance First level.

Wintering.

Terms and conditions educational

Alternation of parts theoretical And of works practices on THE machines.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer using a rubric. devaluation of there session For each learner. There conclusion by The objective will be sent to the prescriber upon closure of the administrative file.

Products involved

Bucher Sutter EPC

Public concerned

Press operators. Beginner level accepted.

Prerequisites

None.

Goals

To be able to start up and operate a wine press.

Be in measure to perform there First-level maintenance .

Duration of there training

A half daytime either 3.5 hours.

Please note that the training lasts less than 7 hours, **it cannot be covered by your OPCO** .

Prices

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

Out France : **on estimate**

References of there training

B 2051- B

Number maximum Number of participants: 8

Maintenance of the Presses All Bucher Presses

Program of base

Reminder of the instructions of security related to activities of troubleshooting.

Pneumatic :

- Identification of the components.
- Reading of plan pneumatic.
- Maintenance And settings of the components.
- Replacement And repair of the membranes.

Electric :

- Identification of the components.
- Reading of plan electric.
- Maintenance And setting of the components.
- Verification of there line of security.

Mechanical :

- Verification of the pieces wear and tear.
- Verification of the settings.
- Maintenance on THE components mechanical.

Interview And Wintering :

- Interview preventive.
- Wintering.
- Check List preventive.
- Traceability of the interventions.
- THE operations usual.

Methodology has apply For ensure THE interventions in all security.

Terms and conditions educational

Works practices on THE machines.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer using a rubric. devaluation of there session For each learner. There conclusion by The objective will be sent to the prescriber upon closure of the administrative file.



Products concerned

All presses Bucher

Audience concerned

Technicians loaded to ensure preventive maintenance and first-level maintenance .

Prerequisites

Authorization electric.

Good knowledge in pneumatics, electricity and mechanics.

Goals

Acquire the ability to maintain the equipment in working order.

Be in measure to perform there preventive maintenance .

Duration of there training

On estimate.

Prices

In France: upon request

Outside France: upon request.

References of there training

B 325- C

Flavy training courses

Filtration is a key step in THE process winemaking. Mastering it impacts productivity but also the final qualitative result.

Our filter operation training courses provide you with essential knowledge about our tangential flow filtration process. of the mud And wines, on our recommendations for there preparation of the products to be filtered. This allows you to optimize the operating parameters of the filters and ensure of the cycles of work with complete peace of mind. Thanks to this training, maintenance teams can intervene with efficiency For all diagnostic and troubleshooting actions, and implementation of our operating procedures For there preventive maintenance , in order to preserve the filter in perfect working order throughout its entire life cycle.



Number maximum Number of participants: 8



Conduct of the filters tangential has Flavy membranes

Program

Reminder of the instructions of security related to activities of conduct And of maintenance of first level.

To understand there microfiltration tangential :

- THE principle of there microfiltration tangential.
- Principle of functioning of the filters Flavy .
- THE domains application of the filters Flavy .

Know perform a Good preparation of the products has filter :

- The injection of products oenological in line (Bentonite UF, Vegecoll).
- Influence of the products oenological.
- Study of case on of the problems linked has there preparation of wine.
- There preparation of the Bourbes And of the lies (notion of MY).

To know influence of there quality of water on THE performance of a filtered :

- Notion of Fouling Index, of hardness. Analysis of water.
- Importance of there temperature of water.

Be able of throw a filtration :

- THE connections of filtered.
- Adjustment of the settings in function of the different types of wine.
- How appreciate there difficulty of a wine.
- Controls to be carried out during filtration. Introduction of the concepts of PTM and DeltaP .

Know wash her filtered :

- THE choice And THE dosage of the products chemicals.
- THE controls.
- The stop long duration.
- Sealing / Blockage.

Terms and conditions educational

Alternation of parts theoretical And of works practices on THE machines. This internship will be subject to continuous assessment of the learner.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer through An evaluation grid for each learner will be created for the session. The conclusion, broken down by objective, will be sent to the referring party upon completion of the administrative file.

Products concerned

All filters tangential Flavy

Audience concerned

Beginners welcome.

Operators filtration.

Prerequisites

None.

Goals

Be able of put in road And to conduct a tangential filter .

Duration of there training

1 daytime of 7 hours.

Prices

In France: €1800

Outside France: price upon request

References of there training

F 064- H

Number maximum Number of participants: 8



Maintenance of the filters tangential Flavy

Program

Reminder of the instructions of security related to activities of troubleshooting.

Know troubleshoot A filtered :

- Disassembly of a insert of filtration.
- Repair of the capillaries / Test.
- Calibration of the pumps dosing machines.
- Change of a sleeve of retrofiltration .
- Settings of the scrapers Bourbes And lies.

Know diagnose :

- Efficiency of the backfiltrations .
- How prevent THE sealing ?
- Plugging / Sealing.

The environment of filtered :

- THE positioning of filtered.
- There quality of water.
- THE fouling Index.

THE products of washing :

- How realize a solution.
- THE settings.
- Procedures.

Terms and conditions educational

The course alternates between theoretical sessions and practical work on the machines. The learner will be subject to continuous assessment throughout the course.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer using a rubric. devaluation of there session For each learner. There conclusion by The objective will be sent to the prescriber upon closure of the administrative file.

Products concerned

All filters tangential Flavy out FM

Audience concerned

Beginners welcome.

Operators filtration.

Prerequisites

Electrical authorization .

Good knowledge in automation and electricity .

Goals

Be able of put in road And to conduct a tangential filter .

Duration of there training

1 daytime of 7 hours.

Prices

In France: €1800

Outside France: price upon request

References of there training

F 925- D

Operating a Flavy filter FGC

Program

Reminder of the instructions of security related to activities of conduct
And of maintenance 1st level.

To understand there microfiltration tangential :

- THE principle of there microfiltration tangential.
- Principle of functioning of the filters Flavy FGC.
- THE domains application of the filters Flavy FGC.

Know perform a Good preparation of the products has filter :

- The injection of products oenological in line (Bentonite UF, Vegecoll).
- Influence of the products oenological.
- Study of case on of the problems linked has there preparation of wine.

To know influence of there quality of water on THE performance of a filtered :

- Notion of Fouling Index, of hardness. Analysis of water.
- Importance of there temperature of water.

Be able of throw a filtration :

- THE connections of filtered.
- Adjustment of the settings in function of the different types of wine.
- How appreciate there difficulty of a wine.
- Controls to be carried out during filtration. Introduction of the concepts of PTM and DeltaP .

Know wash her filtered :

- THE choice And THE dosage of the products chemicals.
- THE controls.
- The stop long duration.
- Sealing / Blockage.

Maintenance First level.

Terms and conditions educational

The course alternates between theoretical sessions and practical work on the machines. The learner will be subject to continuous assessment throughout the course.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer using a rubric. devaluation of there session For each learner. There conclusion by The objective will be sent to the prescriber upon closure of the administrative file.



Products concerned

Flavy FGC

Target audience

Beginners welcome.

Operators filtration.

Prerequisites

None.

Goals

To be able to activate a tangential filter.

Duration of there training

1 day of 7 hours.

Prices

In France: €1800

(excluding VAT) France

Outside France : on

estimate

References of there training

F 960- B



Operating a Flavy FGC Musts and Wines filter

Program

Reminder of the instructions of security related to activities of conduct
And of maintenance 1st level.

To understand there microfiltration tangential :

- THE principle of there microfiltration tangential.
- Principle of functioning of filtered
- THE domains application of filtered (Musks) And wines)

Know perform a Good preparation of the products has filter :

- The injection of products oenological in line (Bentonite UF, Vegecoll).
- Influence of the products oenological.
- Notion of MY, hustle.

To know influence of there quality of water on THE performance of a filtered :

- Notion of Fouling Index, of hardness. Analysis of water.
- Importance of there temperature of water.

Be able of throw a filtration :

- THE connections of filtered.
- Adjustment of the settings in function of the different types of product.
- How appreciate there difficulty of product has filter.
- Controls to be carried out during filtration. Introduction of the concepts of PTM and Delta P.

Know wash her filtered :

- THE choice And THE dosage of the products chemicals.
- THE controls.
- The stop long duration.
- Sealing / Blockage.

Maintenance First level.

Terms and conditions educational

The course alternates between theoretical sessions and practical work on the machines. The learner will be subject to continuous assessment throughout the course.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer using a rubric. devaluation of there session For each learner. There conclusion by The objective will be sent to the prescriber upon closure of the administrative file.

Products concerned

Flavy FGC

Target audience

Beginners welcome.

Operators filtration.

Prerequisites

None.

Goals

To be able to activate a tangential filter.

Duration of there training

1 day of 7 hours.

Prices

In France: €1800

(excluding VAT) France

Outside France : on

estimate

References of there training

F 9 8 0

Number maximum Number of participants: 8

Conduct of a Flavy ML/MT reverse osmosis system

Program

Reminder of the instructions of security related to activities of conduct And of maintenance 1st level.

To understand THE functions of a reverse osmosis system :

- Theory simplified of osmosis reverse.
- Functions of a reverse osmosis system.
- Presentation of the devices.
- Facility In THE wine cellar.
- THE applications of osmosis reverse.

Know prepare And put in road A reverse osmosis system :

- Preparation of the musts Before osmosis.
- Place in road And stop of there machine.
- THE cycles of washing.
- THE settings of the reverse osmosis systems.

Terms and conditions educational

The course alternates between theoretical sessions and practical work on the machines. The learner will be subject to continuous assessment throughout the course.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer using a rubric. devaluation of there session For each learner. There conclusion by The objective will be sent to the prescriber upon closure of the administrative file.



Products concerned

Flavy MT / ML

Audience concerned

Beginners welcome.

Operators filtration.

Prerequisites

Notion development of the wines desired .

Goals

To be able to start up a reverse osmosis system .

Duration of there training

1 daytime of 7 hours.

Prices

In France: €1800

Outside France: price upon request

References of there training

O 903- B



There Delta training

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

You will also gain more independence In there maintenance of your receiving equipment.

Number maximum Number of participants: 8

Facility, setting, conduct And maintenance of a Delta Vistalys HD line

Program

Reminder of the instructions of security related to activities of sorting And of maintenance 1st level.

To understand THE sorting optical :

- Presentation And principle of there line of sorting.

Know install there line Delta Vistalys HD In THE wine cellar.

Know to use the interface of vision :

- Presentation of the interface.
- There management of the colors.
- THE controls operators.

THE washing :

- Recommendations Bucher Vaslin.
- Periodicity.

THE procedures wintering.

Terms and conditions educational

The course alternates between theoretical sessions and practical work on the machines. The learner will be subject to continuous assessment throughout the course.

Terms and conditions devaluation

The achievement of the training objectives will be validated by the trainer using a rubric. devaluation of there session For each learner. There conclusion by The objective will be sent to the prescriber upon closure of the administrative file.



Products concerned

Delta Vistalys HD

Audience concerned

Beginners accepted.

Operators loaded to ensure there driving a line of sorting optical Delta Vistalys .

Prerequisites

None .

Goals

To be able to use a sorting line. To know to use and adjust the software sorting. To know The terms of cleaning and maintenance first level of there machine.

Duration of there training

1 daytime of 7 hours.

Prices

In France: €1800

Outside France: price
upon request

References of there training

D 100- H

Bulletin registration 2026

HAS complete And has return At minimum 3 weeks Before there training.

Company

Name :
Address :
Code postal : City :
Such : Port :
Person in charge of case :
E mail (OBLIGATORY):
Applicant of there training (if different) :
E mail (OBLIGATORY):

Participant(s)

1 : Name : First name : Function :
E mail (OBLIGATORY) :
THE intern does he want to announce A disability : Yes No

Training

Titled of internship :
Reference of internship : Period desired :
Session inter-company has Chalonnnes
Session inter-company in region (place wish) :
Session on measure (place wish) :

Information

By completing this form, you consent to the processing of the information collected, which is intended solely for the use of the Bucher Vaslin Service Department . This information will be used, in particular, for sending administrative documents.

In accordance with law 78-17 of 6 January 1978 amended in 2004 relating to information technology, files and freedoms, you have the right to rectify data concerning you via the manager of the Bucher Vaslin training centre (centredeformation@buchervaslin.com) on request written And After to have justified of your identify.

Statement activity recorded below THE number 52490508749 with of prefect of region of PAYS-DE-LA- LOIRE

By mail :

[Terms and conditions](#)

centredeformation@buchervaslin.com

registration

By mail :

Bucher Vaslin
Training center

BP 70028 - Rue Gaston Bernier
F - 49290 Chalonnnes sur Loire

Terms general sales

2026

Registration And costs of training

Registration for vocational training must be subject to document writing, sign by the employer or Or of the participants, below there shape of bulletin registration Or of a confirmation written on paper on company letterhead.

THE deadline registration East At minimum of 3 weeks Before there training. The booking request must include:

- THE title of the action of training And its reference
- THE dates of the action chosen
- THE places of the action chosen
- THE) names) and first name(s) participants
- THE contact details precise of the company (address, phone, fax)
- THE RECIPIENT of there Invoice And his contact details

The address sending of there summons when she East different of that of invoice recipient.

THE Price includes the training as well as training materials .

Regulations fees

There Invoice YOU East addressed has the outcome of there training. THE regulation of The balance is payable in cash, without discount, upon receipt.

THE regulation can be accomplished by A OPCO. He YOU will be SO request of We in provide THE contact details of the the registration And of YOU ensure of the successful completion of the payment.

For any funding body requiring the Bucher Training Centre Vaslin to carry out the administrative procedures for taking charge, You will be charged a management fee (see price list).

Withdrawal Or report registration

In case due to an impediment, We YOU offer there possibility of replace has All moment THE intern prevented, by a other person having THE same profile and same training needs.

If this option is not feasible, you are asked to contact the training center as soon as possible in order to find a solution.

In the event of interruption of a session started by the trainee, the full price is due.

Funding of there training

For THE employees, there training can be socket in charge by THE plan of company training or by the OPCO to which the company contributes (except training courses digital).

Modification And cancelation of internship

Any request to cancel a registration initiated by the participant Or of responsible of the registration must be notified by writing has Bucher Vaslin And arrived At less 30 days calendars Before THE beginning of there training.

For all cancelation registration, of do of responsible of the registration, performed less of 30 days Before THE beginning of there training concerned, Bucher Vaslin will charge has the company registered A repudiation of 50 % of price of the training, amount not chargeable to the training budget of the company registered.

For all cancelation registration, of do of responsible of the registration, performed less of 10 days Before THE beginning of there training concerned or in the event of absence of registered participants, Bucher Vaslin will invoice to the registered company 100% of the training price, amount not chargeable to the training budget of the registered company.

All training started East due in totality. However, when a participant born can really not to assist has a training has which He is registered, he can be replaced by a colleague from the same business.

By elsewhere, Bucher Vaslin se reserve there possibility of to modify THE dates of a internship For A best balance of the sessions, Or GOOD to cancel or postpone the session if the number of registered participants is insufficient.

In case of unavailability of trainer by following of case of strength major (disease, event insurmountable And stranger At Center of training) resulting in the cancellation of the training, the sums paid are Refunds are not available. Cancellation of the internship does not entitle you to payment. for damages of any kind. Bucher Vaslin will then propose new dates.

Bucher Vaslin then notified the people registered Thus that their body employer in order to to study new possibilities.

Validation of there training

A training agreement will be sent to you for each registration. And must We returned signed And coated of stamp of your business, before the start of the training activity.

Assessment of there training / Sanction of there training

A quiz devaluation East sent has each intern has the outcome of the session to ensure his satisfaction. This allows us to check there quality of our services And of allow their improvement if necessary. All THE training courses make the object of a assessment continues Or final.

The training courses are validated by an individual certificate of training. Some training courses will also be validated by a Bucher Vaslin approval.

Right applicable And jurisdiction competent

In case of dispute relative notably has the interpretation of the present conditions, or the validity, performance or non-performance of sales concluded in their application, of convention express, THE right French will be applicable And THE courts of spring of there court Appeal from Angers will be solely competent, even in the event of a warranty claim or plurality of defendants.

Information on there certification Qualiopi

THE center of training Bucher Vaslin East certified Qualiopi Since THE 05/02/2021. Qualiopi East a certification quality training providers.

HAS leave of 2022, this certification East OBLIGATORY For THE funding of training and/or ascent in SKILLS. Certification Qualiopi allow in effect of benefit of the funding shared And of the funds audiences of there vocational training . This certification takes in account notably THE specifics of the audiences welcomed, of which THE people in situation disability (PSH).

THE Center of Training Bucher Vaslin East A establishment receiving of audience (ERP, he must SO put has arrangement a public accessibility register. This register aims to inform you of the degree of accessibility of the Center of Training Bucher Vaslin. He precise THE provisions sockets For allow has all And notably to disabled people, regardless of their disability, to benefit from training services.

THE Register Audience Accessibility of Center of Training Bucher Vaslin (SERV CF MO 003) East consultable on the following link:

<https://www.buchervaslin.com/wp-content/uploads/2026/01/Registre-public-accessibiite-Centre-de-Formation.pdf>

If the trainee needs special assistance to attend a training course at the Bucher Vaslin Training Centre, will take care himself of there socket in charge of this help (organizational) And financial). He will in inform At prior THE Center of Training Bucher Vaslin.



Public Accessibility Register for establishments open to the public (ERP Ref.6624E)

The purpose of this register is to inform the public about the level of accessibility of establishments open to the public (ERP). and its services.

He precise THE provisions sockets For allow has all, And notably to people disabled, what that either their disability, of benefit of the services in view which ones the establishment has summer designed. It is A tool communication between the ERP and its audience.



BUREAU
VERITAS

Bureau Veritas Certification

BUCHER VASLIN

STREET GASTON BERNIER
49290 CHALONNES ON LOIRE - FRANCE

No. SIREN : 0582 00 189
No. STATEMENT ACTIVITY : 52 49 02028 49

Bureau Veritas Certification certifies that the services of the aforementioned company have been evaluated and found to comply with the characteristics set out in the certification framework and the certification program in force on the date of issue of this certificate:

Reference document national on there quality of the shares competing to skills development

in application of the article L. 6316-1 of code of work And of there Law no. 2018-771 of 05/09/2018



CATEGORY ACTION CONCERNED :

L. 6313-1 – 1° The shares of training

Date of beginning of cycle of certification : **05 FEBRUARY 2024**

Subject to compliance with contractual provisions and positive results of the monitoring carried out, this certificate is valid until: **February 4, 2027**

Date expiration date of cycle previous : **04 FEBRUARY 2024**

Date audit of certification/ recertification : **12 December 2023**

Date original of certification : **05 FEBRUARY 2021**

Certificate No. : **FR086018- 1**

Affair No. : **19523299**

Date of revision : **29 January 2024**

Samuel DUPRIEU - President

Address of the certification body: Bureau Veritas Certification France 1
Place Zaha Hadid - 92400 Courbevoie

Further information regarding the scope of this certificate as well as The applicability of the requirements of the standard can be obtained by consulting the organization. To verify the validity of this certificate, you can call: +33 (0)1 41 97 00 60.



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January 2026