



CHAMPAGNE MOOC TUTORIAL



BECOME A
CHAMPAGNE EXPERT

▶ www.champagne-mooc.com



您好，欢迎来到**MOOC du Champagne**，

MOOC平台可使用两种语言：法语和英语。

如选择英语版本，可在视频中添加以下语言字幕：英语、西班牙语、意大利语、德语、俄语、日语或中文。

虽然视频字幕可使用不同语言，但结课测试只会使用英语。

此教程将指导您如何注册及使用平台。

祝您培训愉快！

MOOC du Champagne期待您的参与！



2



点击此处联系我们

点击此处查看讲师

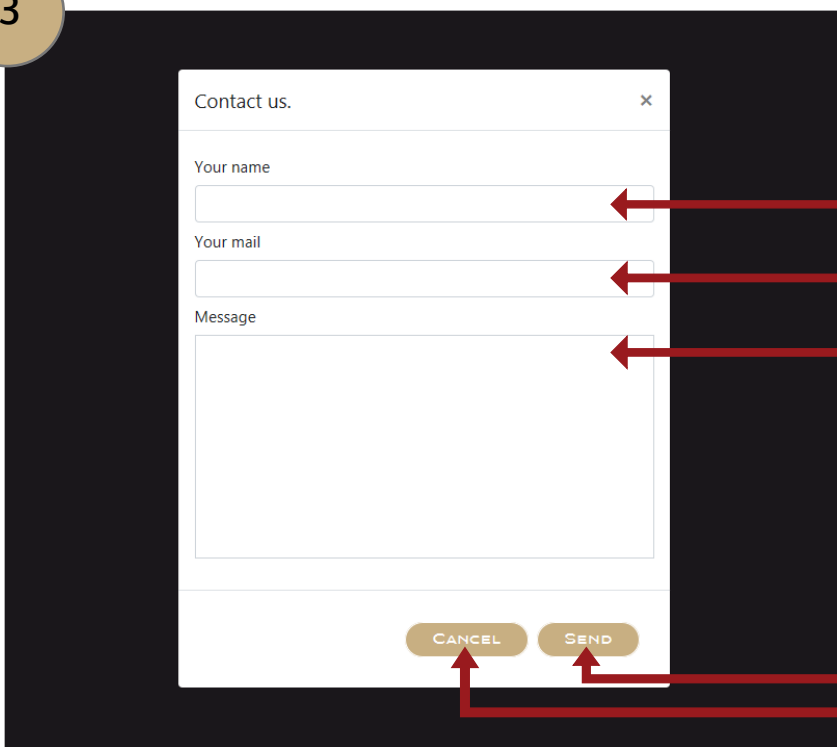
点击此处了解香槟委员会

点击此处登录

点击此处订阅高级版本
(含税价49€)

点击此处订阅基础版本
(免费)

3



联系我们

输入姓氏

输入电邮地址

编辑信息

点击此处发送信息

点击此处取消发送信息



4

注册

REGISTER Sign in

Please complete the following fields to register for an account.
Required fields are noted by **bold text and an asterisk (*)**

E-mail *
example: username@domain.com

Public alias name * Your public alias name must contain no space
example: JaneDoe
Will be shown in any discussions or forums you participate in (cannot be changed later)

Password * Your password must contain at least 8 characters, one uppercase, one lowercase and one digit.

First Name *
example: John

Last Name *
example: Green

Country / Region *
--

Are you working or studying in the wine-related industry? *
No

I agree to the [Terms of Service](#) *

[Create My champagne-mooc Account](#)

[Already have an account?](#)

输入电邮地址

输入用户名

设置密码

输入名字

输入姓氏

选择您所在的国家

您是否在葡萄酒相关领域工作或学习?
(如“否”, 参见p5; 如“是”, 参见p6-7)

同意《通用条款》请勾选方框

点击此处创建账户

5

您是否在葡萄酒相关领域工作或学习?

如“否”

Are you working or studying in the wine-related industry? *

No

I agree to the [Terms of Service](#) *

[Create My champagne-mooc Account](#)

如“否”:
同意《通用条款》请勾选方框
点击此处创建账户



6

您是否在葡萄酒相关领域工作或学习？

如“是” / 正在学习

Are you working or studying in the wine-related industry? *

Yes

You are *

In training

In training

Experienced

Tell us more *

Hospitality/Sommellerie

Hospitality/Sommellerie

Business/Sales

Viticulture/Enology

Marketing/Communication

Law

Journalism

Tourism

Other

如“是”：

“您是*”

选择您的情况

- “正在学习”

“请详细说明*”

选择您的情况

- “旅馆业/酒水”

- “贸易/销售”

- “葡萄种植/酿酒”

- “市场营销/宣传”

- “法律”

- “新闻”

- “旅游”

- “其它”

I agree to the Terms of Service *

同意《通用条款》请勾选方框

Create My champagne-mooc Account

点击此处创建账户





7

Are you working or studying in the wine-related industry? *

Yes

You are *

Experienced

In training

Experienced

Tell us more *

Import-Export

Sales :

Import-Export

Wholesaler

Buyer

Sales rep/Sales agent

Wine retailer

Other

Hospitality & Gastronomy :

Manager

Sommelier

Chef

Caterer

Other

Wine-making industry :

Viticulture

Enology

Marketing - Communication

Hospitality

Other

Others :

Journalism

Tourism

Training-Teaching-Education

Other

您是否在葡萄酒相关领域工作或学习?

如“是”/从业者 1/2

- “您是*”
- 选择您的情况
- 从业者
- “请详细说明*”
- 选择您的情况
- “销售”
 - “进出口贸易”
 - “批发商”
 - “买手”
 - “销售人员/销售代理”
 - “葡萄酒零售商”
 - “其他”
- “旅馆&餐饮”
 - “管理者/经理”
 - “侍酒师”
 - “厨师”
 - “餐饮承办商”
 - “其他”
- “葡萄酒酿造”
 - “葡萄种植”
 - “酿酒”
 - “市场营销-宣传”
 - “接待”
 - “其他”
- “其他行业”
 - “新闻”
 - “旅游”
 - “培训”
 - “其他”

8

您是否在葡萄酒相关领域工作或学习?

如“是”/从业者 2/2

I agree to the Terms of Service *

同意《通用条款》请勾选方框

Create My champagne-mooc Account

点击此处创建账户



9

登录

输入电邮地址

输入密码

如需保存密码请勾选方框

点击此处进入账户

10

您的账户

点击此处进入个人资料

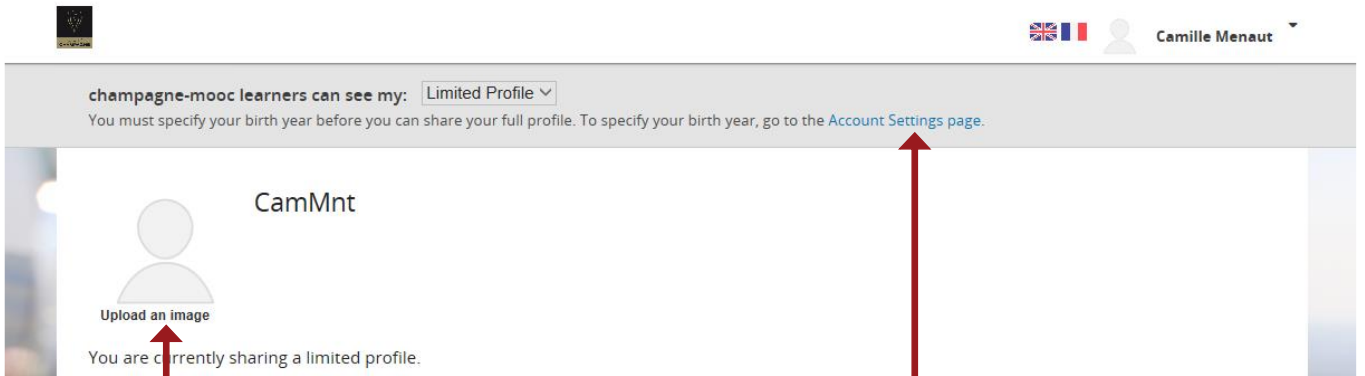
点击此处进入个人资料

点击此处进入课程



11

个人资料

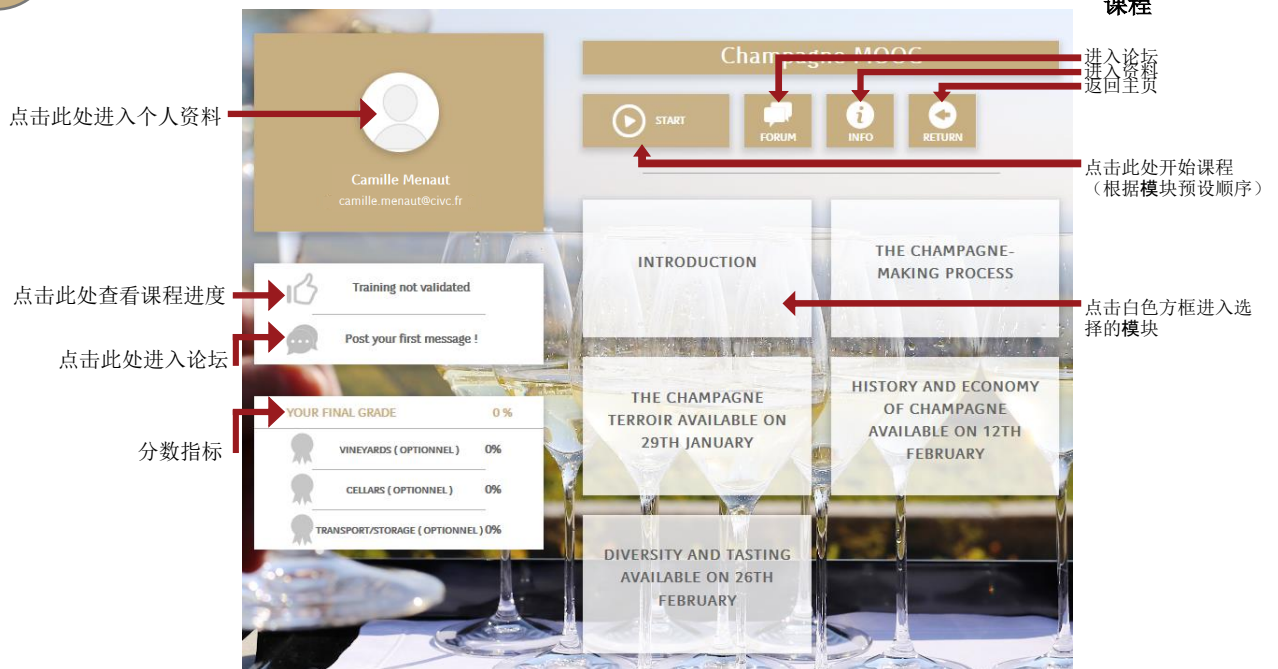


点击此处更新头像

点击此处更改个人信息

12

课程



点击此处进入个人资料

点击此处查看课程进度

点击此处进入论坛

分数指标

进入论坛
进入资料
返回主页

点击此处开始课程
(根据模块预设顺序)

点击白色方框进入选择的模块



13

点击此处前往上一页
或下一页

点击此处进入选择的
模块

The screenshot shows a course page for 'COMITÉ CHAMPAGNE CIVC'. The page has a top navigation bar with links for 'HOME', 'COURSE', 'DISCUSSION', and 'PROGRESS'. A breadcrumb trail reads 'Introduction > Course presentation > Welcome'. On the left, a sidebar menu lists course modules: 'Introduction', 'Course presentation' (highlighted), 'How does this course work?', 'Introduce yourself!', 'The Champagne-making process', 'The Champagne terroir available on 29th January', 'History and Economy of Champagne available on 12th February', and 'Diversity and tasting available on 26th February'. The main content area is titled 'Welcome' and contains a 'Bookmark this page' link, a welcome message, and a list of course topics. A 'PREVIOUS' button is on the left and a 'NEXT' button is on the right. A progress indicator is visible above the 'NEXT' button. At the bottom, there is a photo of two champagne glasses.



Guten Tag und Herzlich willkommen beim Champagne- MOOC,

Diesen MOOC gibt es in zwei Sprachen: französisch und englisch.

Wenn Sie die englische Version wählen, können Sie zu den Videos Untertitel in einer Sprache ihrer Wahl hinzufügen, und zwar englisch, spanisch, italienisch, deutsch, russisch, japanisch oder chinesisch.

Auch wenn die Videos Untertitel in verschiedenen Sprachen haben, ist das jeweils abschließende Quiz nur in Englisch verfügbar.

Dieses Tutorial soll Sie bei ihrer Anmeldung sowie der Nutzung der Plattform unterstützen.

Wir wünschen ihnen eine sehr erfolgreiche Schulung,

Bis demnächst beim Champagne - MOOC !



2



Hier klicken um Kontakt zu uns aufzunehmen
Hier klicken um alle Beteiligten zu sehen
Hier klicken um das Comité Champagne zu entdecken
Hier klicken um sich anzumelden

Hier klicken um sich für die Premium - Version (49€ TTC) anzumelden
Hier klicken um sich für die Klassik - Version (kostenlos) anzumelden

3

KONTAKT

Name eingeben

E-mail-Adresse eingeben

Ihre Mitteilung

Hier klicken, um die Mitteilung zu versenden

Hier klicken, um den Versand der Mitteilung zu annullieren



4

REGISTER

Sign In

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Password * Your password must contain at least 8 characters, one uppercase, one lowercase and one digit.

First Name *
example: John

Last Name *
example: Green

Country / Region *
--

Are you working or studying in the wine-related industry ? *
No

I agree to the **Terms of Service ***

Create My champagne-mooc Account

Already have an account?

ANMELDUNG

E-mail-Adresse eingeben

Benutzername eingeben

Passwort erstellen

Vorname eingeben

Familienname eingeben

Land auswählen

Bitte angeben, ob Sie in der Weinbranche arbeiten oder nicht (Wenn "nein" s. p5; wenn "ja" s. p6-7)

Kästchen ankreuzen, um die Allgemeinen Geschäftsbedingungen zu akzeptieren

Hier klicken, um ihr Konto zu erstellen

5

ARBEITEN SIE IN DER WEINBRANCHE?

WENN NEIN

Are you working or studying in the wine-related industry ? *

No

Wenn "nein":

Kästchen ankreuzen, um die Allgemeinen Geschäftsbedingungen zu akzeptieren

I agree to the **Terms of Service ***

Hier klicken, um ihr Konto zu erstellen

Create My champagne-mooc Account



6

ARBEITEN SIE IN DER WEINBRANCHE?

WENN JA / AUSBILDUNG

Are you working or studying in the wine-related industry? *

Yes

You are *

In training

In training

Experienced

Tell us more *

Hospitality/Sommellerie

Hospitality/Sommellerie

Business/Sales

Viticulture/Œnology

Marketing/Communication

Law

Journalism

Tourism

Other

Wenn "ja":
« Sie sind* »
Ihren Status auswählen
– « In Ausbildung »

« Erzählen Sie uns mehr* »
Ihren Status auswählen
– « Gastronomie/Sommellerie »
– « Handel/Verkauf »
– « Weinbau/Œnologie »
– « Marketing/Kommunikation »
– « Recht »
– « Journalismus »
– « Tourismus »
– « Sonstiges »

I agree to the Terms of Service *

Kästchen ankreuzen, um die Allgemeinen Geschäftsbedingungen zu akzeptieren

Create My champagne-mooc Account

Hier klicken, um ihr Konto zu erstellen



7

Are you working or studying in the wine-related industry? *

Yes

You are *

Experienced

In training

Experienced

Tell us more *

Import-Export

Sales :

Import-Export

Wholesaler

Buyer

Sales rep/Sales agent

Wine retailer

Other

Hospitality & Gastronomy :

Manager

Sommelier

Chef

Caterer

Other

Wine-making industry :

Viticulture

Enology

Marketing - Communication

Hospitality

Other

Journalism

Tourism

Training-Teaching-Education

Other

ARBEITEN SIE IN DER WEINBRANCHE?

WENN JA /ERFAHREN 1/2

- « Sie sind* »
- Wählen Sie ihren Status
- « Erfahren »
- « Erzählen Sie uns mehr* »
- Wählen Sie ihren Status
- « Vertrieb »
 - « Import-Export »
 - « Grosshändler »
 - « Einkäufer (-in) »
 - « Händler(in)/Vertreter(in) »
 - « Kellermeister »
 - « Sonstiges im Vertrieb »
- « Hotel- und Gaststätten »
 - « Geschäftsführer/Manager »
 - « Sommelier »
 - « Chefkoch »
 - « Caterer »
 - « Sonstiges im Gastgewerbe »
- « Weinbausektor »
 - « Weinbau »
 - « Önologie »
 - « Marketing-Kommunikation »
 - « Besuch und Empfang »
 - « Sonstiges im Weinbausektor »
- « Sonstiges »
 - « Journalismus »
 - « Tourismus »
 - « Ausbildung »
 - « Sonstiges »

8

ARBEITEN SIE IN DER WEINBRANCHE?

WENN JA /ERFAHREN 2/2

I agree to the Terms of Service *

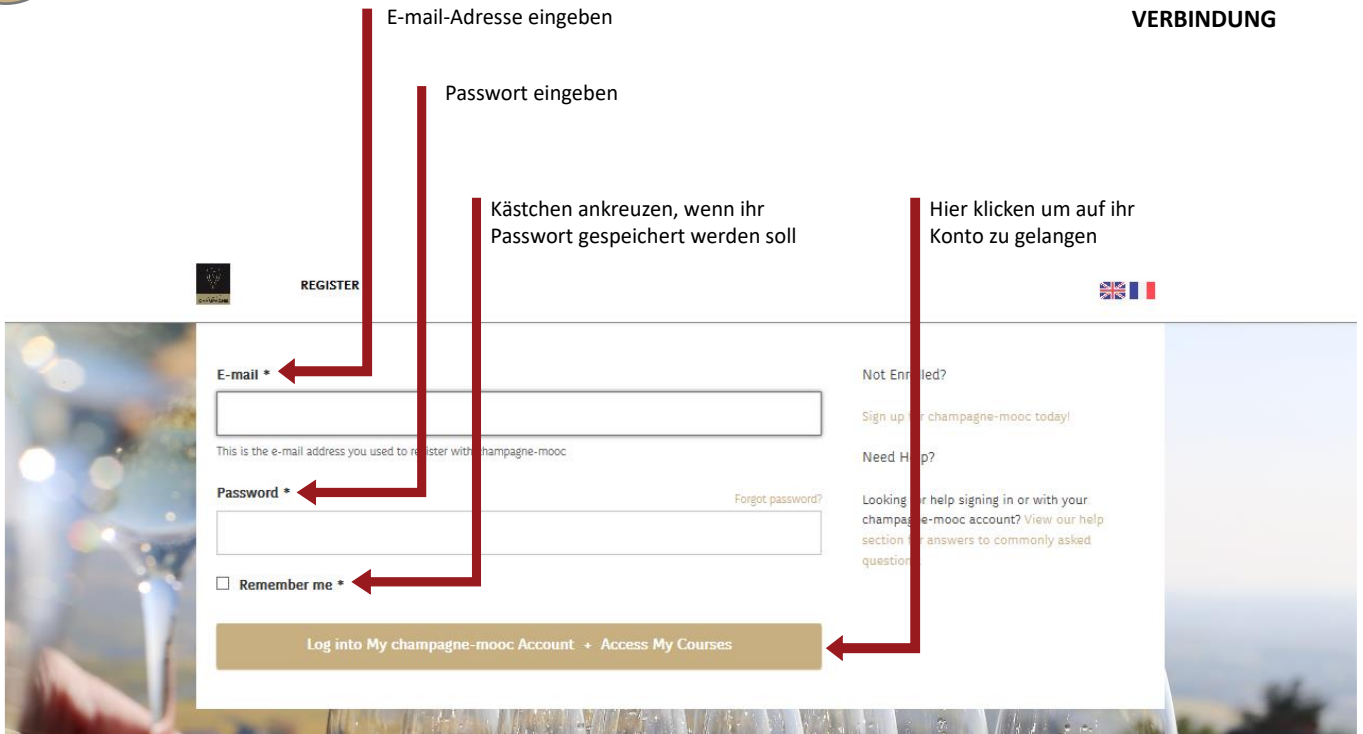
Kästchen ankreuzen, um die Allgemeinen Geschäftsbedingungen zu akzeptieren

Create My champagne-mooc Account

Hier klicken, um ihr Konto zu erstellen

9

VERBINDUNG



REGISTER

E-mail *

Passwort *

Remember me *

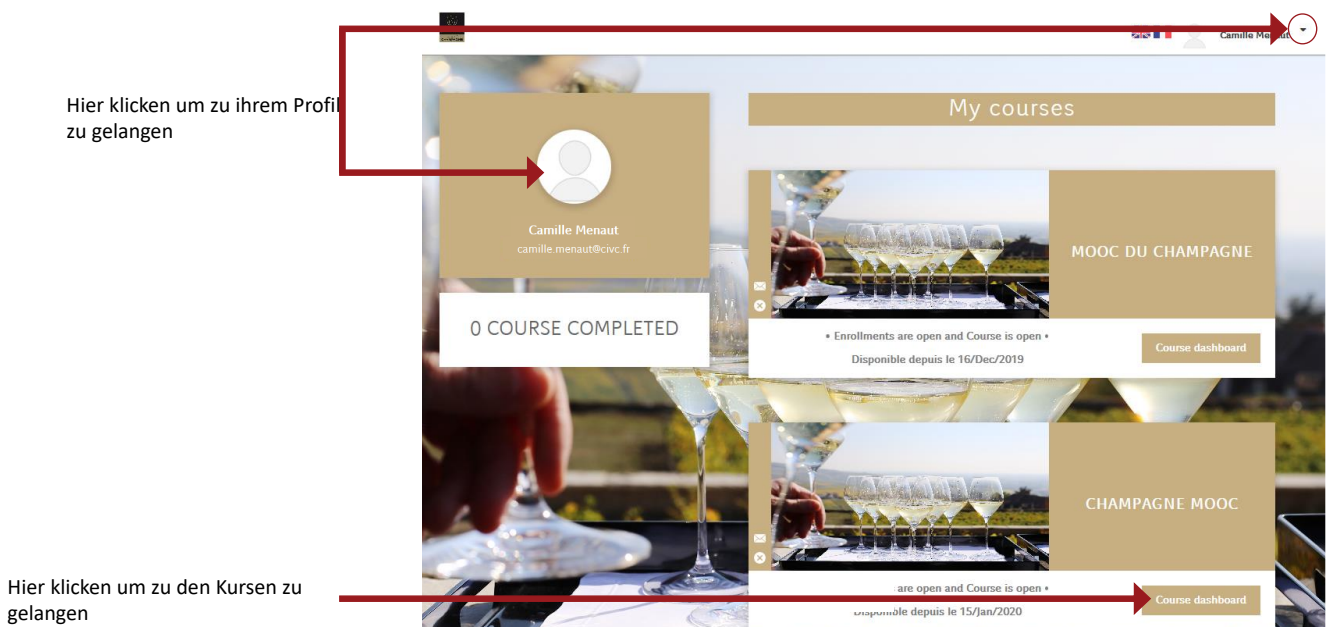
Log into My champagne-mooc Account + Access My Courses

Not Enrolled?
Sign up for champagne-mooc today!

Need Help?
Looking for help signing in or with your champagne-mooc account? View our help section for answers to commonly asked questions

10

IHR KONTO



Hier klicken um zu ihrem Profil zu gelangen

Hier klicken um zu den Kursen zu gelangen

Camille Menaut
camille.menaut@civc.fr

0 COURSE COMPLETED

My courses

MOOC DU CHAMPAGNE

• Enrollments are open and Course is open •
Disponible depuis le 16/Dec/2019

Course dashboard

CHAMPAGNE MOOC

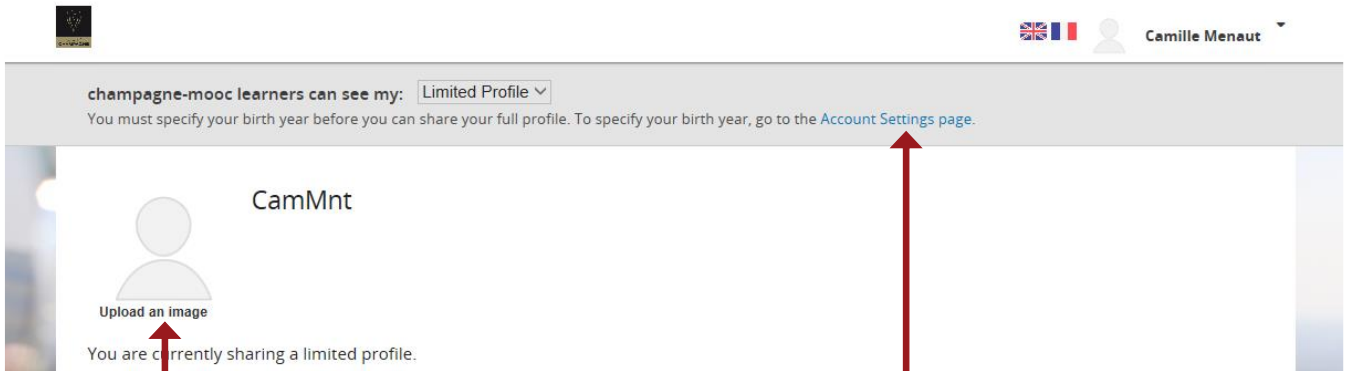
• Enrollments are open and Course is open •
Disponible depuis le 15/Jan/2020

Course dashboard



11

IHR PROFIL



Hier klicken um ihr Profilfoto zu aktualisieren

Hier klicken um ihre persönlichen Angaben zu ändern

12

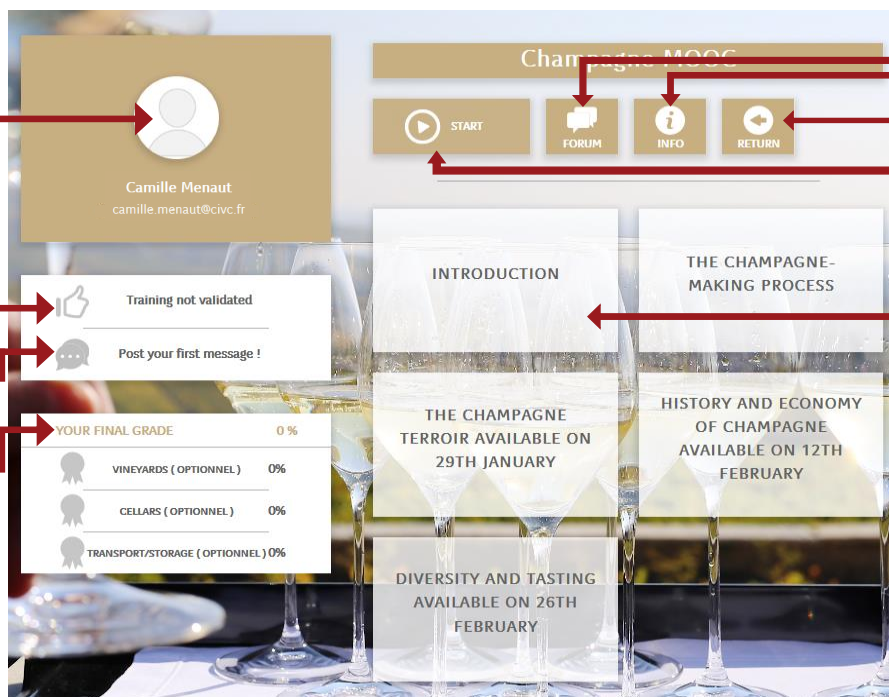
DIE KURSE

Hier klicken um zu ihrem Profil zu gelangen

Hier klicken um ihren Fortschritt zu verfolgen

Hier klicken um auf das Diskussionsforum zu gelangen

Anzeige der Punktzahlen



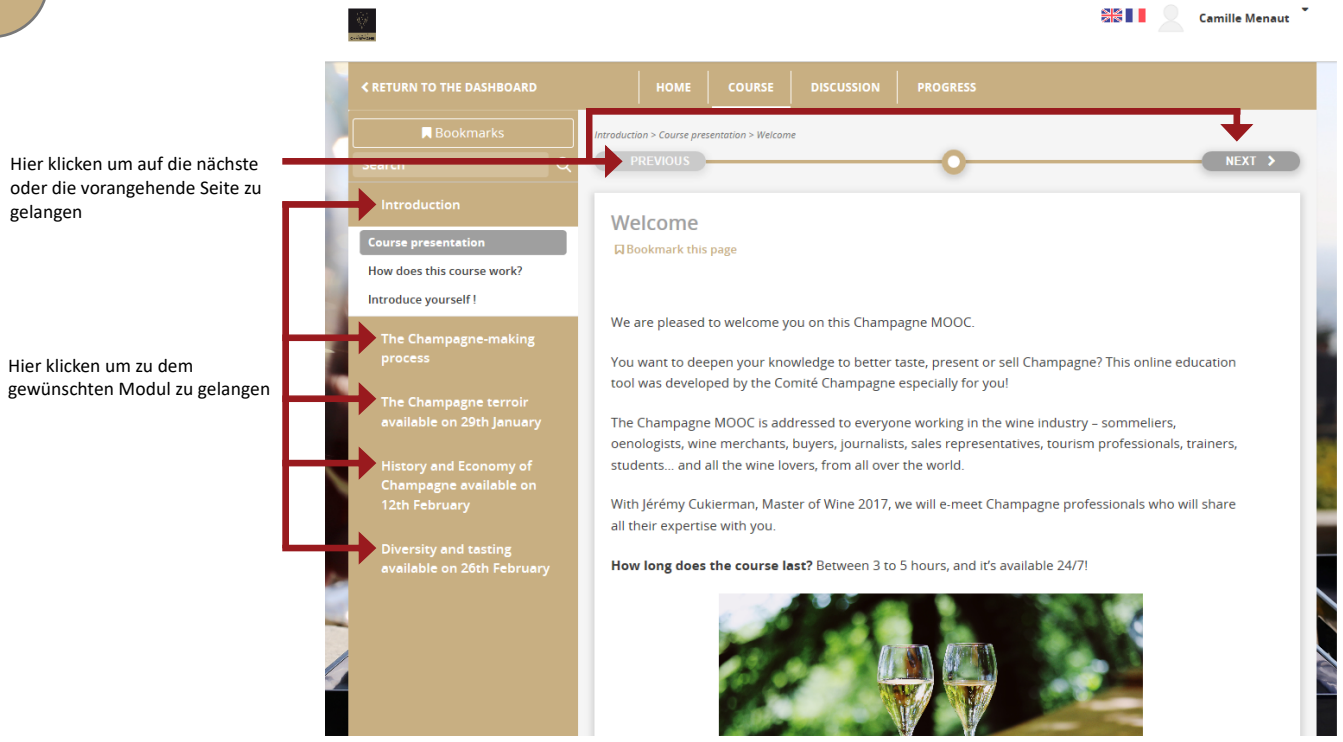
Zugang zum Forum
Zugang zu den Informationen

Zurück zum Dashboard

Hier klicken um die Kurse zu beginnen (in der vorher festgelegten Reihenfolge der Module)

Weiße Kästchen anklicken um auf das gewünschte Modul zuzugreifen

13



The screenshot shows a user interface for a MOOC. At the top right, there are flags for the UK and France, and the user's name 'Camille Menaut'. The main navigation bar includes 'RETURN TO THE DASHBOARD', 'HOME', 'COURSE', 'DISCUSSION', and 'PROGRESS'. Below this is a breadcrumb trail: 'Introduction > Course presentation > Welcome'. A search bar is visible on the left. The left sidebar contains a list of course modules: 'Introduction', 'Course presentation' (highlighted), 'How does this course work?', 'Introduce yourself!', 'The Champagne-making process', 'The Champagne terroir available on 29th January', 'History and Economy of Champagne available on 12th February', and 'Diversity and tasting available on 26th February'. The main content area displays a 'Welcome' message with a 'Bookmark this page' option and a 'PREVIOUS' / 'NEXT' navigation bar. A red arrow points from the 'PREVIOUS' button to the 'Introduction' module in the sidebar. Another red arrow points from the 'NEXT' button to the 'Course presentation' module. A third red arrow points from the 'PREVIOUS' button to the 'Introduction' module. A fourth red arrow points from the 'NEXT' button to the 'Course presentation' module. A fifth red arrow points from the 'PREVIOUS' button to the 'Introduction' module. A sixth red arrow points from the 'NEXT' button to the 'Course presentation' module.

Hier klicken um auf die nächste oder die vorangehende Seite zu gelangen

Hier klicken um zu dem gewünschten Modul zu gelangen



Buongiorno e benvenuto/a al MOOC sullo Champagne!

Questo MOOC è disponibile in due lingue: francese e inglese.

Scegliendo la versione inglese potrai aggiungere dei sottotitoli ai video in una di queste lingue: inglese, spagnolo, italiano, tedesco, russo, giapponese o cinese.

Anche se i video sono sottotitolati in diverse lingue, i test finali saranno disponibili solo in inglese.

Questo tutorial è a tua disposizione per guidarti durante la registrazione e l'uso della piattaforma.

Ti auguriamo un'ottima formazione.

A prestissimo sul MOOC dello Champagne!



2

- Clicca qui per contattarci
- Clicca qui per visualizzare i partecipanti
- Clicca qui per scoprire il Comitato Champagne
- Clicca qui per accedere

- Clicca qui per iscriverti alla Versione Premium (49€ tasse incluse)
- Clicca qui per iscriverti alla Versione Classica (gratuita)

3

CONTATTACI

- Inserisci il tuo nome
- Inserisci il tuo indirizzo e-mail
- Scrivi il tuo messaggio

- Clicca qui per spedire il messaggio
- Clicca qui per annullare l'invio del messaggio



4

REGISTER

Please complete the following fields to register for an account.
Required fields are noted by **bold text and an asterisk (*)**.

E-mail *
example: username@domain.com

Public alias name * Your public alias name must contain no space
example: JaneDoe
Will be shown in any discussions or forums you participate in (cannot be changed later)

Password * Your password must contain at least 8 characters, one uppercase, one lowercase and one digit.

First Name *
example: John

Last Name *
example: Green

Country / Region *
--

Are you working or studying in the wine-related industry? *
No

I agree to the [Terms of Service](#) *

Create My champagne-mooc Account

Already have an account?

ISCRIZIONE

- ← Inserisci il tuo indirizzo e-mail
- ← Inserisci il tuo nome utente
- ← Crea la tua password
- ← Inserisci il tuo nome
- ← Inserisci il tuo cognome
- ← Scegli il tuo paese
- ← Indica se lavori oppure no nel settore del vino (Se "No" vedi pag. 5; se "Si" vedi pag. 6-7)
- ← Seleziona questa casella per accettare le Condizioni Generali
- ← Clicca qui per creare il tuo account

5

LAVORI NEL SETTORE DEL VINO?

SE "NO"

Are you working or studying in the wine-related industry? *

No

I agree to the [Terms of Service](#) *

Create My champagne-mooc Account

- ← Se "No":
- ← Seleziona la casella per accettare le Condizioni Generali
- ← Clicca qui per creare il tuo account



6

LAVORI NEL SETTORE DEL VINO?

SE "SÌ"/FORMAZIONE

Are you working or studying in the wine-related industry? *

Yes

You are *

In training

In training

Experienced

Tell us more *

Hospitality/Sommellerie

Hospitality/Sommellerie

Business/Sales

Viticulture/Œnology

Marketing/Communication

Law

Journalism

Tourism

Other

I agree to the Terms of Service *

Create My champagne-mooc Account

Se "Sì":
"Tu sei*"

Seleziona il tuo stato:
- "In formazione"

"Dicci qualcosa di più di te*"

Seleziona il tuo stato

- "Industria alberghiera/Sommelier"
- "Commercio/Vendita"
- "Viticultura/Enologia"
- "Marketing/Comunicazione"
- "Diritto"
- "Giornalismo"
- "Turismo"
- "Altro"

Seleziona questa casella per accettare le
Condizioni Generali

Clicca qui per creare il tuo account



7

Are you working or studying in the wine-related industry? *

Yes

You are *

Experienced

In training

Experienced

Tell us more *

Import-Export

Sales :

Import-Export

Wholesaler

Buyer

Sales rep/Sales agent

Wine retailer

Other

Hospitality & Gastronomy :

Manager

Sommelier

Chef

Caterer

Other

Wine-making industry :

Viticulture

Enology

Marketing - Communication

Hospitality

Other

Journalism

Tourism

Training-Teaching-Education

Other

LAVORI NEL SETTORE DEL VINO?

SE "SÌ" / ESPERTO

1/2

- "Tu sei*"
- Seleziona il tuo stato
- "Esperto"
- "Dicci qualcosa di più di te*"
- Seleziona il tuo stato
- "Distribuzione"
 - "Importazione-Esportazione"
 - "Grossista"
 - "Acquirente"
 - "Commerciale/Agente commerciale"
 - "Cantiniere"
 - "Altro nella distribuzione"
- "Industria alberghiera e Ristorazione"
 - "Gestore/Manager"
 - "Sommelier"
 - "Chef"
 - "Gastronomia"
 - "Altro nella ristorazione"
- "Settore viticolo"
 - "Viticultura"
 - "Enologia"
 - "Marketing-Comunicazione"
 - "Visita e ricevimento"
 - "Altro nel settore viticolo"
- "Altro"
 - "Giornalismo"
 - "Turismo"
 - "Formazione"
 - "Altro"

8

LAVORI NEL SETTORE DEL VINO?

SE "SÌ" / ESPERTO

2/2

I agree to the Terms of Service *

Seleziona questa casella per accettare le Condizioni Generali

Create My champagne-mooc Account

Clicca qui per creare il tuo account



9

CONNESSIONE

Inserisci il tuo indirizzo e-mail

Inserisci la tua password

Seleziona questa casella se desideri salvare la password

Clicca qui per accedere al tuo account

REGISTER

E-mail *

Password *

Remember me *

Log into My champagne-mooc Account + Access My Courses

Not Enrolled?

Sign up for champagne-mooc today!

Need Help?

Looking for help signing in or with your champagne-mooc account? View our help section for answers to commonly asked questions.

10

IL TUO ACCOUNT

Clicca qui per accedere al tuo profilo

Clicca qui per accedere ai corsi

My courses

Camille Menaut
camille.menaut@civc.fr

0 COURSE COMPLETED

MOOC DU CHAMPAGNE

Enrollments are open and Course is open •
Disponible depuis le 16/Dec/2019

Course dashboard

CHAMPAGNE MOOC

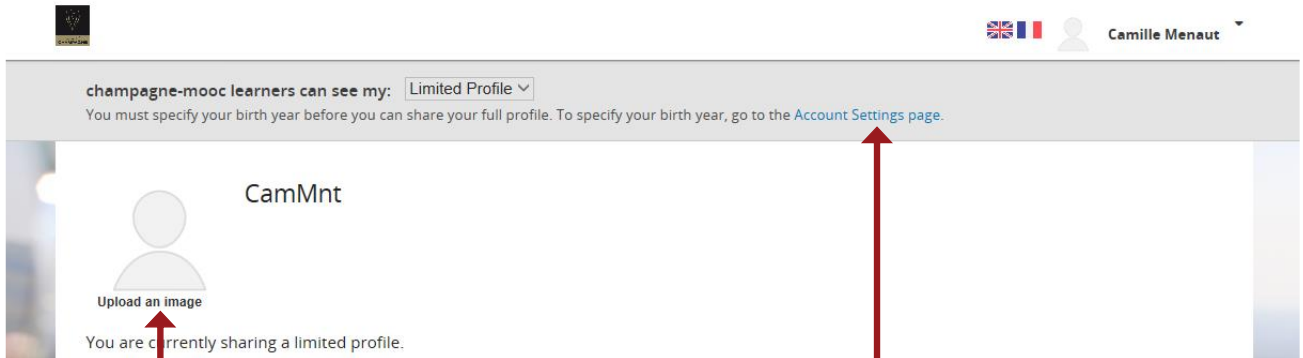
are open and Course is open •
Disponible depuis le 15/Jan/2020

Course dashboard



11

IL TUO PROFILO



Clicca qui per aggiornare la tua foto profilo

Clicca qui per modificare i tuoi dati personali

12

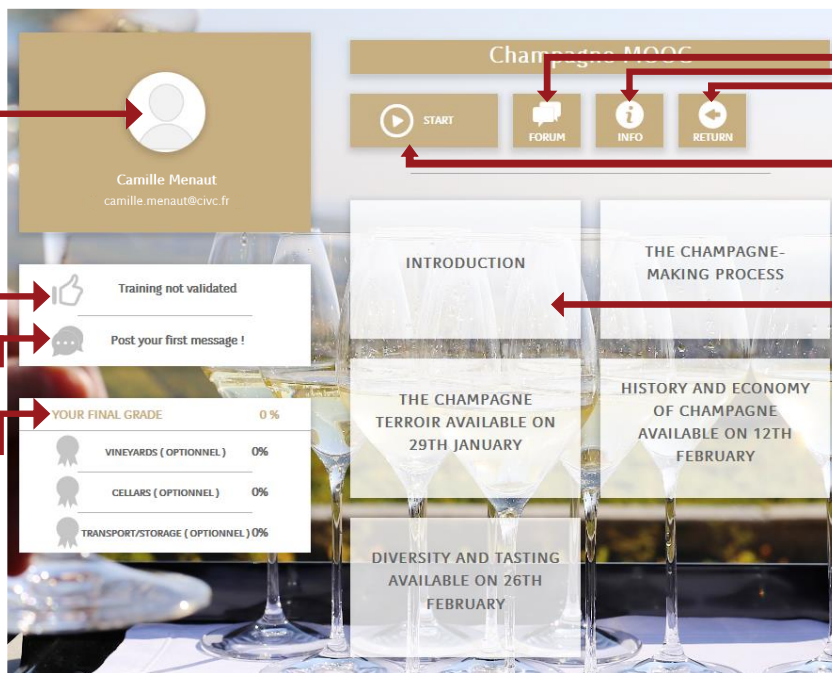
I CORSI

Clicca qui per accedere al tuo profilo

Clicca qui per seguire i tuoi progressi

Clicca qui per accedere al forum delle discussioni

Indicazione dei punteggi



Accesso al forum
Accesso alle informazioni
Torna al dashboard

Clicca qui per iniziare i corsi (nell'ordine predefinito dei moduli)

Clicca sulle caselle bianche per accedere al modulo che hai scelto

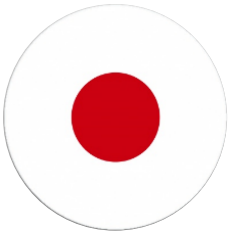


13

Clicca qui per andare alla pagina precedente o a quella successiva

Clicca qui per accedere al modulo che hai scelto

The screenshot shows a user interface for a MOOC. At the top right, there is a user profile for 'Camille Menaut' with flags for the UK and France. The main navigation bar includes 'RETURN TO THE DASHBOARD', 'HOME', 'COURSE', 'DISCUSSION', and 'PROGRESS'. Below this is a 'Bookmarks' section and a search bar. A breadcrumb trail reads 'Introduction > Course presentation > Welcome'. The left sidebar contains a menu with items: 'Introduction', 'Course presentation' (highlighted), 'How does this course work?', 'Introduce yourself!', 'The Champagne-making process', 'The Champagne terroir available on 29th January', 'History and Economy of Champagne available on 12th February', and 'Diversity and tasting available on 26th February'. The main content area displays a 'Welcome' message, a 'Bookmark this page' button, and a paragraph of introductory text. At the bottom of the main content, there is a photo of two champagne glasses. Red arrows from the annotations point to the 'PREVIOUS' and 'NEXT' navigation buttons, the 'Course presentation' menu item, and the 'How does this course work?' menu item.



シャンパーニュのMOOC（ムーク）へようこそ。

こちらのムークはフランス語または英語で受講できます。

英語版を選択すると、字幕付きで動画が見られます。字幕は、英語、スペイン語、イタリア語、ドイツ語、ロシア語、日本語、中国語の中からご選択ください。

字幕は各国語でご用意していますが、最後のクイズは英語で出題されます。

また、ご登録やプラットフォーム操作方法を説明するチュートリアルをご準備しています。

当講座へようこそ。

シャンパーニュのムークをどうぞお楽しみください。



2



- お問合せはこちらをクリック
- 講師の閲覧はこちらをクリック
- シャンパーニュ委員会についてはこちらをクリック
- ログインはこちらをクリック

- プレミアム版 (税込49€) のご登録はこちらをクリック
- 通常版 (無料) のご登録はこちらをクリック

3

お問合せフォーム

- ご氏名を入力
- メールアドレスを入力
- お問合せ内容を入力

- お問合せの送付はこちらをクリック
- お問合せの送付取消しはこちらをクリック



4

REGISTER

Sign in

Please complete the following fields to register for an account.
Required fields are noted by **bold text and an asterisk (*)**.

E-mail *
example: username@domain.com

Public alias name * Your public alias name must contain no space.
example: JaneDoe
Will be shown in any discussions or forums you participate in (cannot be changed later)

Password * Your password must contain at least 8 characters, one uppercase, one lowercase and one digit.

First Name *
example: John

Last Name *
example: Green

Country / Region *
--

Are you working or studying in the wine-related industry? *
No

I agree to the [Terms of Service](#) *

Create My champagne-mooc Account

Already have an account?

登録

メールアドレスを入力してください

ユーザー名を入力してください

パスワードを設定してください

「名」を入力してください

「姓」を入力してください

国名を選択してください

ワイン業界関係者かどうかをご記入ください
(「no(いいえ)」の場合は5ページ参照、「yes(はい)」
の場合は6ページまたは7ページ参照)

利用規約に同意するにはこちらをチェックしてください
こちらをクリックしてアカウントを作成

5

ワイン業界との関連
関係者でない場合

Are you working or studying in the wine-related industry? *

No

「いいえ」の場合

利用規約に同意するにはこちらをチェックしてください

こちらをクリックしてアカウントを作成

I agree to the [Terms of Service](#) *

Create My champagne-mooc Account



6

ワイン業界との関連

学習・研修中の場合

Are you working or studying in the wine-related industry? *

Yes

You are *

In training

In training

Experienced

Tell us more *

Hospitality/Sommellerie

Hospitality/Sommellerie

Business/Sales

Viticulture/Enology

Marketing/Communication

Law

Journalism

Tourism

Other

I agree to the Terms of Service *

Create My champagne-mooc Account

- 「はい」の場合
- 「ステータス*」
- ステータスを選択してください
 - 「学習・研修中」
- 「分野を選択*」
- 分野を選択してください
 - 「ホテル業・ソムリエ業」
 - 「営業・販売業」
 - 「ブドウ栽培・ワイン醸造」
 - 「マーケティング・広報」
 - 「法務関連」
 - 「報道関連」
 - 「観光業」
 - 「その他」

利用規約に同意するにはこちらを
チェックしてください

こちらをクリックしてアカウントを作成





7

Are you working or studying in the wine-related industry? *

Yes

You are *

Experienced

In training

Experienced

Tell us more *

Import-Export

Sales :

Import-Export

Wholesaler

Buyer

Sales rep/Sales agent

Wine retailer

Other

Hospitality & Gastronomy :

Manager

Sommelier

Chef

Caterer

Other

Wine-making industry :

Viticulture

Enology

Marketing - Communication

Hospitality

Other

Journalism

Tourism

Training-Teaching-Education

Other

ワイン業界との関連

業界での職歴がある場合

1/2

「ステータス*」

ステータスを選択してください

「業界での職歴あり」

「分野を選択*」

分野を選択してください

「流通業」

- 「貿易」

- 「卸売業」

- 「バイヤー」

- 「営業・代理店」

- 「ワイン小売業」

- 「その他流通業」

「ホテル・レストラン業」

- 「支配人・マネージャー」

- 「ソムリエ」

- 「シェフ」

- 「ケータリング」

- 「その他外食産業」

「ワイン醸造関連産業」

- 「ブドウ栽培業」

- 「ワイン醸造業」

- 「マーケティング・広報」

- 「見学・レセプション」

- 「その他のワイン醸造関連産業」

「その他」

- 「報道関連」

- 「観光業」

- 「研修・教育」

- 「その他」

8

ワイン業界との関連

業界での職歴がある場合

2/2

I agree to the Terms of Service *

利用規約に同意するにはこちらを
チェックしてください

Create My champagne-mooc Account

こちらをクリックしてアカウントを作成



9

メールアドレスを入力してください

パスワードを入力してください

パスワードを保存する場合には
こちらをチェック

こちらをクリックしてログイン

ログイン

The screenshot shows a login form with the following elements: a 'REGISTER' button, a language selector (UK, FR), an 'E-mail *' field with a note 'This is the e-mail address you used to register with champagne-mooc', a 'Password *' field with a 'Forgot password?' link, a 'Remember me *' checkbox, and a 'Log into My champagne-mooc Account + Access My Courses' button. On the right, there are links for 'Not Enrolled?' and 'Need Help?'. Red arrows point from the Japanese text to these specific elements.

10

アカウント情報

自分のプロフィールを見るには
こちらをクリック

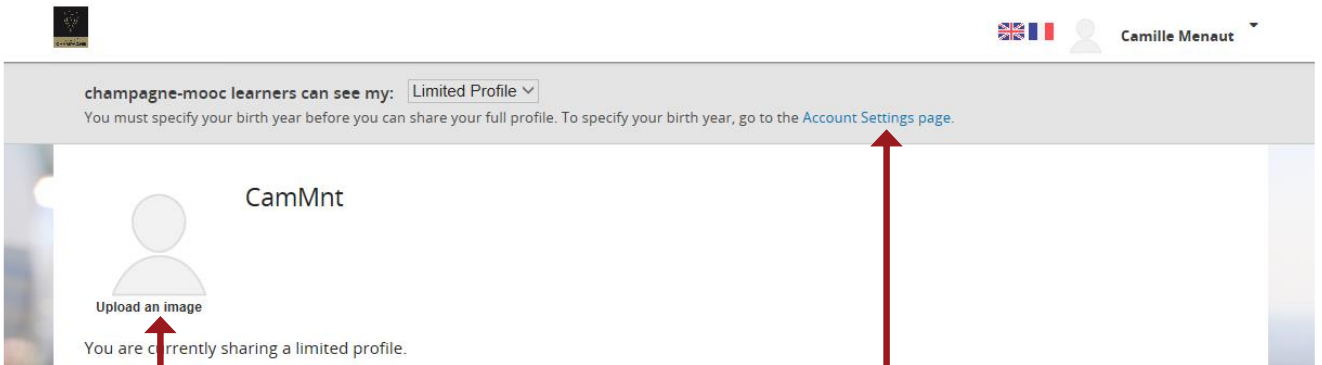
こちらをクリックして講座へ

The screenshot shows a user profile for 'Camille Menaut' (camille.menaut@civc.fr) with '0 COURSE COMPLETED'. Under 'My courses', there are two course cards: 'MOOC DU CHAMPAGNE' (available since 16/Dec/2019) and 'CHAMPAGNE MOOC' (available since 15/Jan/2020). Red arrows point from the Japanese text to the profile icon and the course cards.



11

プロフィール情報



プロフィール写真の更新には
こちらをクリック

個人情報の編集には
こちらをクリック

12

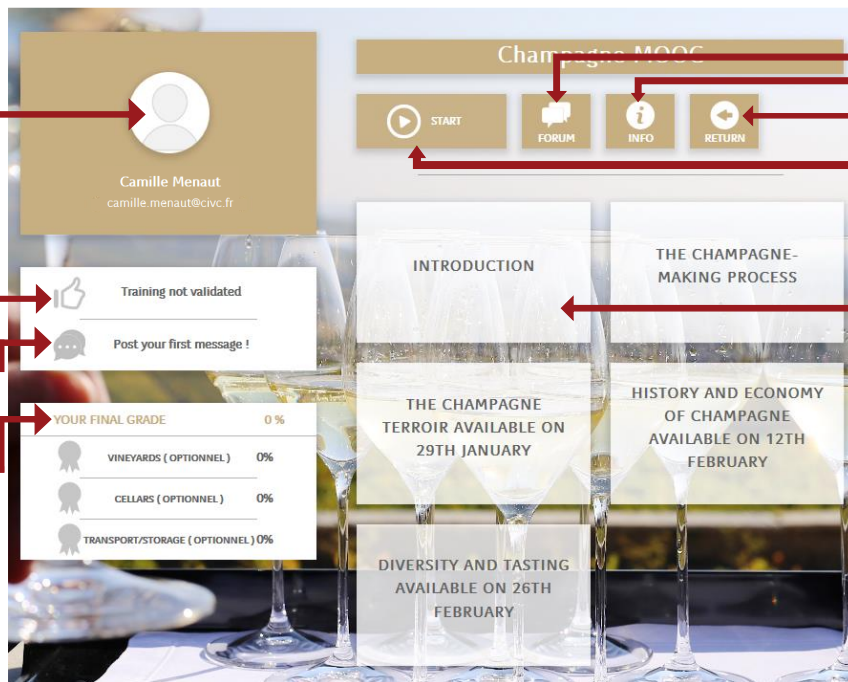
講座

自分のプロフィールを
見るにはこちらをクリック

進捗の確認には
こちらをクリック

ディスカッション・フォーラム
へアクセスするには
こちらをクリック

スコアの表示



フォーラムにアクセス
インフォメーションにアクセス
ダッシュボードに戻る

受講開始には
こちらをクリック
(既定のモジュール順
にて)

クリックしてモジュールを
選択



13

The screenshot shows a web interface for a MOOC. At the top right, there are flags for the UK, France, and Germany, and a user profile for 'Camille Menaud'. The main navigation bar includes 'RETURN TO THE DASHBOARD', 'HOME', 'COURSE', 'DISCUSSION', and 'PROGRESS'. Below this is a 'Bookmarks' section and a breadcrumb trail: 'Introduction > Course presentation > Welcome'. A progress indicator shows the current position. The left sidebar contains a list of course modules: 'Introduction', 'Course presentation', 'How does this course work?', 'Introduce yourself!', 'The Champagne-making process', 'The Champagne terroir available on 29th January', 'History and Economy of Champagne available on 12th February', and 'Diversity and tasting available on 26th February'. The main content area is titled 'Welcome' and contains introductory text and a 'How long does the course last?' section. A photo of two champagne glasses is at the bottom.

前ページまたは次ページに移るにはこちらをクリック

クリックしてモジュールを選択



Здравствуйте! Добро пожаловать на Массовые Открытые Онлайн Курсы MOOK Шампанского.

Этот курс доступен на двух языках: французском и английском.

Выбрав английскую версию, вы сможете добавлять субтитры к видео на любом языке: английском, испанском, итальянском, немецком, русском, японском или китайском.

Хотя видео с субтитрами и на разных языках, финальные викторины доступны только на английском.

Это пособие поможет вам при регистрации и при использовании платформы.

Желаем вам хорошей подготовки,

До скорой встречи на MOOK Шампанского!



2



Нажмите здесь, чтобы связаться с нами

Нажмите здесь, чтобы увидеть докладчиков

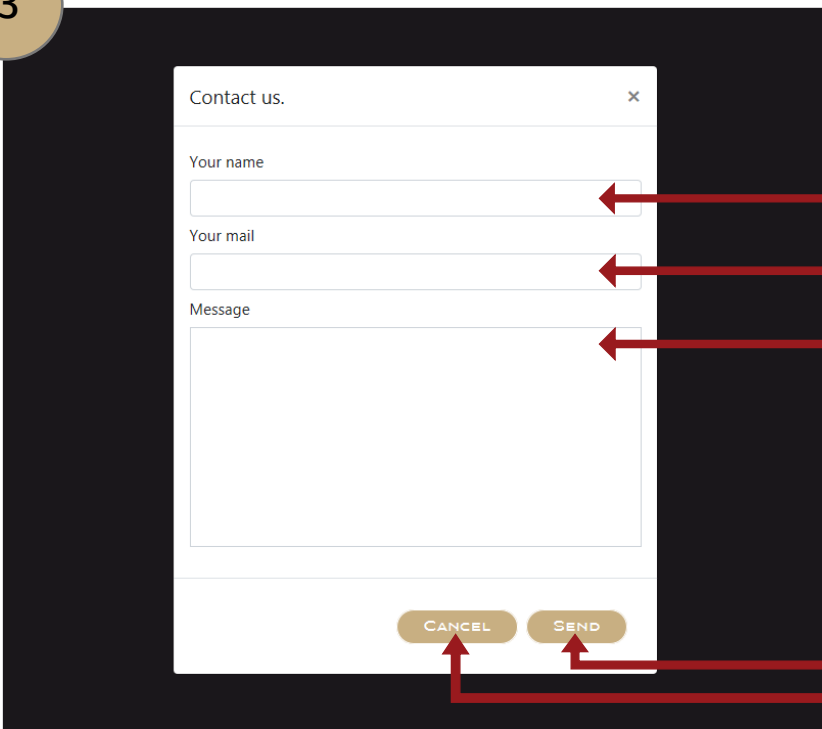
Нажмите здесь, чтобы открыть для себя Комитет шампанского

Нажмите здесь, чтобы войти

Нажмите здесь, чтобы подписаться на премиум- версию (49€ с учетом НДС)

Нажмите здесь, чтобы подписаться на классическую версию (бесплатно)

3



СВЯЖИТЕСЬ С НАМИ

Введите свое имя

Введите свой адрес электронной почты

Напишите свое сообщение

Нажмите здесь, чтобы отправить сообщение

Нажмите здесь, чтобы отменить отправку



4

REGISTER Sign in

Please complete the following fields to register for an account.
Required fields are noted by **bold text and an asterisk (*)**

E-mail *
example: username@domain.com

Public alias name * Your public alias name must contain no space
example: JaneDoe
Will be shown in any discussions or forums you participate in (cannot be changed later)

Password * Your password must contain at least 8 characters, one uppercase, one lowercase and one digit

First Name *
example: John

Last Name *
example: Green

Country / Region *
--

Are you working or studying in the wine-related industry ? *
No

I agree to the Terms of Service *

Create My champagne-mooc Account

Already have an account?

Введите свой адрес электронной почты

Введите имя пользователя

Создайте свой пароль

Введите своё имя

Введите свою фамилию

Выберите свою страну

Укажите, работаете ли вы в сфере вина (Если "нет" см. п. 5; если "да" см. п. 6 - 7)

Установите флажок, чтобы принять Общие условия

Нажмите здесь, чтобы создать свою учетную запись

РЕГИСТРАЦИЯ

5

ВЫ РАБОТАЕТЕ В ВИННОМ БИЗНЕСЕ ?

ДА НЕТ

Are you working or studying in the wine-related industry ? *

No

Если "нет":

I agree to the Terms of Service *

Установите флажок, чтобы принять Общие условия

Нажмите здесь, чтобы создать свою учетную запись

Create My champagne-mooc Account



6

ВЫ РАБОТАЕТЕ В ВИННОМ БИЗНЕСЕ ?

ЕСЛИ ДА / Начинаящий

Are you working or studying in the wine-related industry? *

Yes

You are *

In training

In training

Experienced

Tell us more *

Hospitality/Sommellerie

Hospitality/Sommellerie

Business/Sales

Viticulture/Enology

Marketing/Communication

Law

Journalism

Tourism

Other

I agree to the Terms of Service *

Create My champagne-mooc Account

Если "да":

«Вы - *»

Выберите свой статус

– «Начинаящий»

«Расскажите нам подробнее о себе*»

Выберите свой статус

– «Гостиничное дело/Сомелье»

– «Бизнес/продажи»

– «Виноградарство/Энология»

– «Маркетинг/Связь с общественностью»

– «Право»

– «Журналистика»

– «Туризм»

– «Прочее»

Установите флажок, чтобы принять Общие условия

Нажмите здесь, чтобы создать свою учетную запись





7

Are you working or studying in the wine-related industry? *

Yes

You are *

Experienced

In training

Experienced

Tell us more *

Import-Export

Sales :

Import-Export

Wholesaler

Buyer

Sales rep/Sales agent

Wine retailer

Other

Hospitality & Gastronomy :

Manager

Sommelier

Chef

Caterer

Other

Wine-making industry :

Viticulture

Enology

Marketing - Communication

Hospitality

Other

Journalism

Tourism

Training-Teaching-Education

Other

ВЫ РАБОТАЕТЕ В ВИННОМ БИЗНЕСЕ ?

Если ДА / Имеется опыт 1/2

- « Вы... »
- Выберите Ваш статус
- « Имеется опыт »
- « Подробнее о Вашем опыте* »
- Выберите Ваш статус
- « Продажи »
 - « Импорт - Экспорт »
 - « Оптовик »
 - « Закупщик / закупщица »
 - « Торговый представитель / Торговый агент »
 - « Розничные продажи »
 - « Прочее »
- « Гостиничное дело и гастрономия »
 - « Управляющий »
 - « Сомелье »
 - « Шеф повар »
 - « Поставщик »
 - « Прочее »
- « Производство вин »
 - « Виноградарство »
 - « Энология »
 - « Маркетинг / Связь с общественностью »
 - « Гостиничное дело и экскурсии »
 - « Прочее »
 - « Журналистика »
 - « Туризм »
 - « Обучение и тренинги »
 - « Прочее »

8

ВЫ РАБОТАЕТЕ В ВИННОМ БИЗНЕСЕ ?

Если ДА / Имеется опыт 2/2

I agree to the Terms of Service *

Установите флажок, чтобы принять Общие условия

Create My champagne-mooc Account

Нажмите здесь, чтобы создать свою учетную запись



9

СОЕДИНЕНИЕ

Введите свой адрес электронной почты

Введите пароль

Установите флажок, чтобы сохранить свой пароль

Нажмите здесь, чтобы получить доступ к вашей учетной записи

10

ВАША УЧЕТНАЯ ЗАПИСЬ

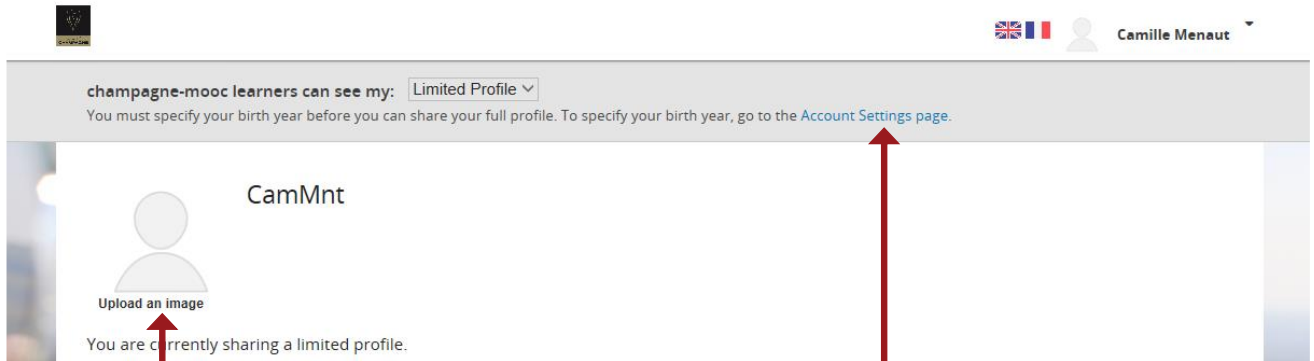
Нажмите здесь, чтобы перейти к вашему профилю

Нажмите здесь, чтобы перейти к курсам



11

ВАШ ПРОФИЛЬ

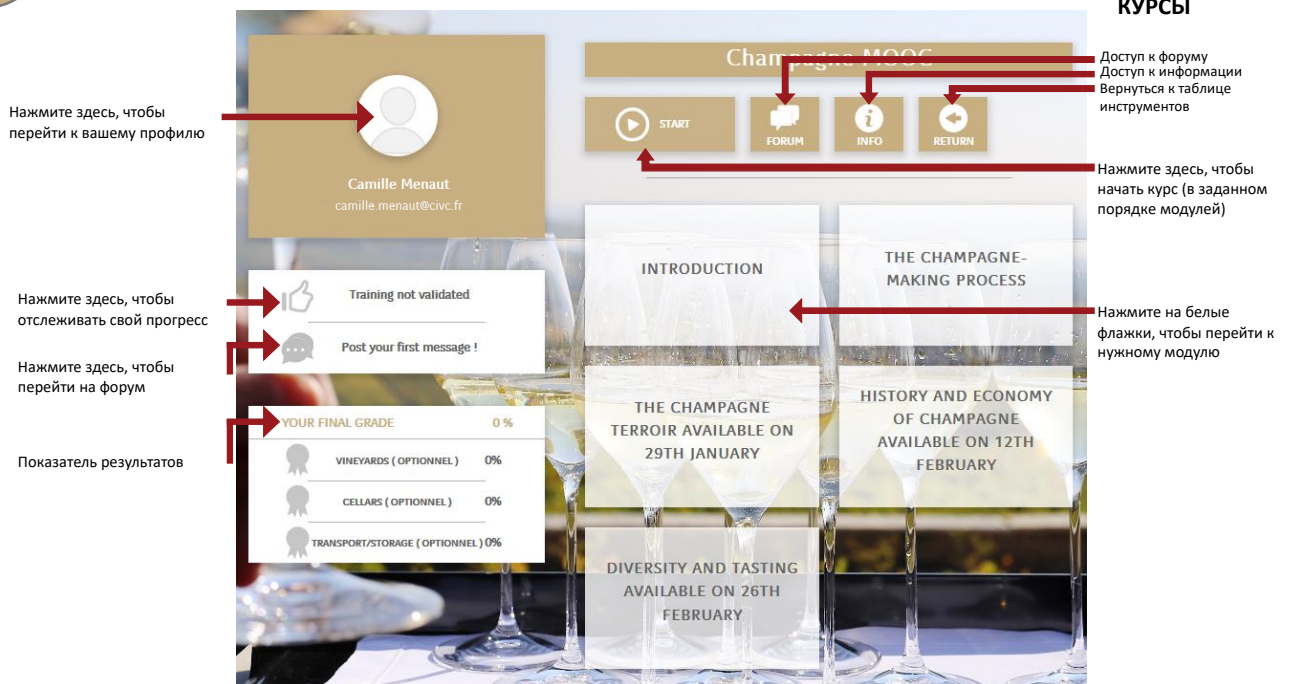


Нажмите здесь, чтобы обновить фотографию профиля

Нажмите здесь, чтобы изменить личную информацию

12

КУРСЫ



Нажмите здесь, чтобы перейти к вашему профилю

Нажмите здесь, чтобы отслеживать свой прогресс

Нажмите здесь, чтобы перейти на форум

Показатель результатов

Доступ к форуму
Доступ к информации
Вернуться к таблице инструментов

Нажмите здесь, чтобы начать курс (в заданном порядке модулей)

Нажмите на белые флажки, чтобы перейти к нужному модулю



13

The screenshot shows a MOOC interface for Champagne. At the top right, there is a language selector (UK, FR) and a user profile for Camille Menaut. The navigation bar includes links for RETURN TO THE DASHBOARD, HOME, COURSE, DISCUSSION, and PROGRESS. A breadcrumb trail reads: Introduction > Course presentation > Welcome. A search bar is located below the navigation bar. The left sidebar contains a list of course modules: Introduction, Course presentation (highlighted), How does this course work?, Introduce yourself!, The Champagne-making process, The Champagne terroir available on 29th January, History and Economy of Champagne available on 12th February, and Diversity and tasting available on 26th February. The main content area displays a 'Welcome' message with a 'Bookmark this page' option. The text reads: 'We are pleased to welcome you on this Champagne MOOC. You want to deepen your knowledge to better taste, present or sell Champagne? This online education tool was developed by the Comité Champagne especially for you! The Champagne MOOC is addressed to everyone working in the wine industry – sommeliers, oenologists, wine merchants, buyers, journalists, sales representatives, tourism professionals, trainers, students... and all the wine lovers, from all over the world. With Jérémy Cukierman, Master of Wine 2017, we will e-meet Champagne professionals who will share all their expertise with you. How long does the course last? Between 3 to 5 hours, and it's available 24/7!' Below the text is an image of two champagne flutes. Red arrows point from the annotations to the 'PREVIOUS' and 'NEXT' buttons, the 'Course presentation' module, and the 'Diversity and tasting' module.

Нажмите здесь для перехода к предыдущей или следующей странице

Нажмите здесь для доступа к нужному модулю



Buenos días y bienvenido al MOOC del Champagne,

Este MOOC está disponible en dos idiomas: francés e inglés.

Al optar por la versión inglesa tendrá la posibilidad de añadir subtítulos a los vídeos en el idioma de su elección: inglés, español, italiano, alemán, ruso, japonés o chino.

Aunque los vídeos estén subtítulos en distintos idiomas, los cuestionarios finales sólo están disponibles en inglés.

Este tutorial está a su disposición con el fin de guiarle durante su inscripción así como en la utilización de la plataforma.

Le deseamos una muy buena formación,

¡Hasta muy pronto en el MOOC del Champagne!



2



- Pulse aquí para contactarnos
- Pulse aquí para ver los interventores
- Pulse aquí para descubrir el Comité Champagne
- Pulse aquí para conectarse

- Pulse aquí para inscribirse a la Versión Premium (49€ IVA incluido)
- Pulse aquí para inscribirse a la Versión Clásica (gratuita)

3

CONTACTARNOS

- Introduzca su nombre
- Introduzca su dirección de correo electrónico
- Redacte su mensaje.
- Pulse aquí para enviar el mensaje
- Pulse aquí para anular el envío del mensaje



4

REGISTER Sign in

Please complete the following fields to register for an account.
Required fields are noted by **bold text and an asterisk (*)**.

E-mail *
example: username@domain.com

Public alias name * Your public alias name must contain no space.
example: JaneDoe
Will be shown in any discussions or forums you participate in (cannot be changed later)

Password * Your password must contain at least 8 characters, one uppercase, one lowercase and one digit.

First Name *
example: John

Last Name *
example: Green

Country / Region *
--

Are you working or studying in the wine-related industry ? *
No

I agree to the [Terms of Service](#) *

Create My champagne-mooc Account

[Already have an account?](#)

INSCRIPCIÓN

Introduzca su dirección de correo electrónico

Introduzca su nombre de usuario

Cree su contraseña

Introduzca su nombre

Introduzca su apellido

Elija su país

Indique si trabaja o no en el ámbito del vino
(Si "no" ver. p5; si "sí" ver. P6-7)

Marque la casilla para aceptar las Condiciones
Generales

Pulse aquí para crear su cuenta

5

¿TRABAJA EN EL ÁMBITO DEL VINO?

SÍ NO

Are you working or studying in the wine-related industry ? *

No

Si "no":

Marque la casilla para aceptar las Condiciones
Generales

Pulse aquí para crear su cuenta

I agree to the [Terms of Service](#) *

Create My champagne-mooc Account



6

¿TRABAJA EN EL ÁMBITO DEL VINO?

EN CASO AFIRMATIVO / FORMACIÓN

Are you working or studying in the wine-related industry? *

Yes

You are *

In training

In training

Experienced

Tell us more *

Hospitality/Sommellerie

Hospitality/Sommellerie

Business/Sales

Viticulture/Enology

Marketing/Communication

Law

Journalism

Tourism

Other

I agree to the [Terms of Service](#) *

Create My champagne-mooc Account

Si "sí" :

« Usted está* »

Seleccione su estado

- « En formación »

« Díganos más* »

Seleccione su estado

- « Hostelería/Sumillería »

- « Comercio/Venta »

- « Viticultura/Enología »

- « Marketing/Comunicación »

- « Derecho »

- « Periodismo »

- « Turismo »

- « Otro »

Marque la casilla para aceptar las Condiciones Generales

Pulse aquí para crear su cuenta





7

Are you working or studying in the wine-related industry? *

Yes

You are *

Experienced

In training

Experienced

Tell us more *

Import-Export

Sales :

Import-Export

Wholesaler

Buyer

Sales rep/Sales agent

Wine retailer

Other

Hospitality & Gastronomy :

Manager

Sommelier

Chef

Caterer

Other

Wine-making industry :

Viticulture

Enology

Marketing - Communication

Hospitality

Other

Journalism

Tourism

Training-Teaching-Education

Other

¿TRABAJA EN EL ÁMBITO DEL VINO?

EN CASO AFIRMATIVO / EXPERIMENTADO/2

« Usted es* »

Seleccione su estado

« Experimentado »

« Díganos más* »

Seleccione su estado

« Distribución »

– « Importación-Exportación »

– « Mayorista »

– « Comprador(a) »

– « Comercial/Agente comercial »

– « Minorista de vino »

– « Otros en la distribución »

« Hostelería y Restauración »

– « Gerente »

– « Sumiller »

– « Chef de cocina »

– « Catering »

– « Otros en la restauración »

« Sector vitícola »

– « Viticultura »

– « Enología »

– « Marketing-Comunicación »

– « Visita y recepción »

– « Otros en el sector del vitícola »

« Otros »

– « Periodismo »

– « Turismo »

– « Formación »

– « Otro »

8

¿TRABAJA EN EL ÁMBITO DEL VINO?

EN CASO AFIRMATIVO / EXPERIMENTADO/2

I agree to the Terms of Service *

Marque la casilla para aceptar las Condiciones Generales

Create My champagne-mooc Account

Pulse aquí para crear su cuenta



9

CONEXIÓN

Introduzca su dirección de correo electrónico

Introduzca su contraseña

Marque la casilla si desea guardar su contraseña

Pulse aquí para acceder a su cuenta

REGISTER

E-mail *

Password *

Remember me *

Log into My champagne-mooc Account + Access My Courses

Not Enrolled?

Sign up for champagne-mooc today!

Need Help?

Looking for help signing in or with your champagne-mooc account? View our help section for answers to commonly asked questions.

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SU CUENTA

Pulse aquí para acceder a su perfil

Pulse aquí para acceder a los cursos

Camille Menaut

camille.menaut@civc.fr

0 COURSE COMPLETED

My courses

MOOC DU CHAMPAGNE

• Enrollments are open and Course is open • Disponible depuis le 16/Dec/2019

Course dashboard

CHAMPAGNE MOOC

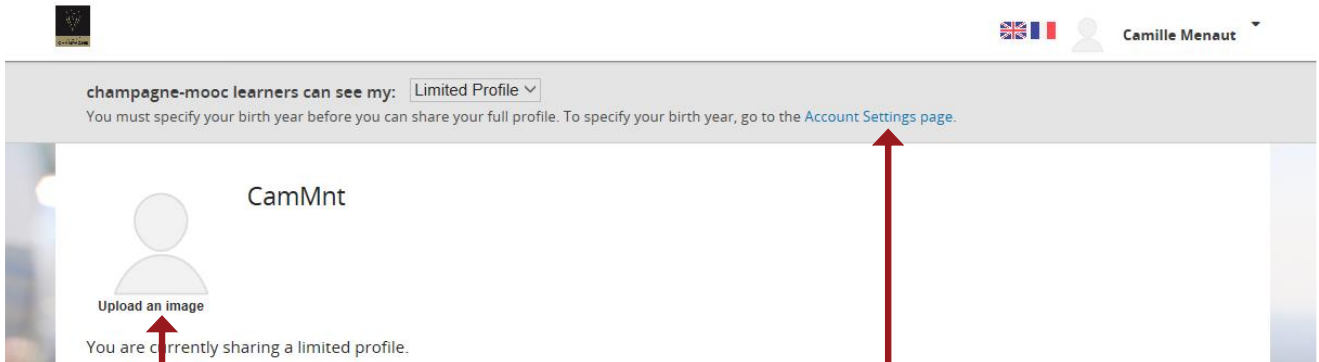
are open and Course is open • Disponible depuis le 15/Jan/2020

Course dashboard



11

SU PERFIL



Pulse aquí para actualizar su foto de perfil

Pulse aquí para modificar su información personal

12

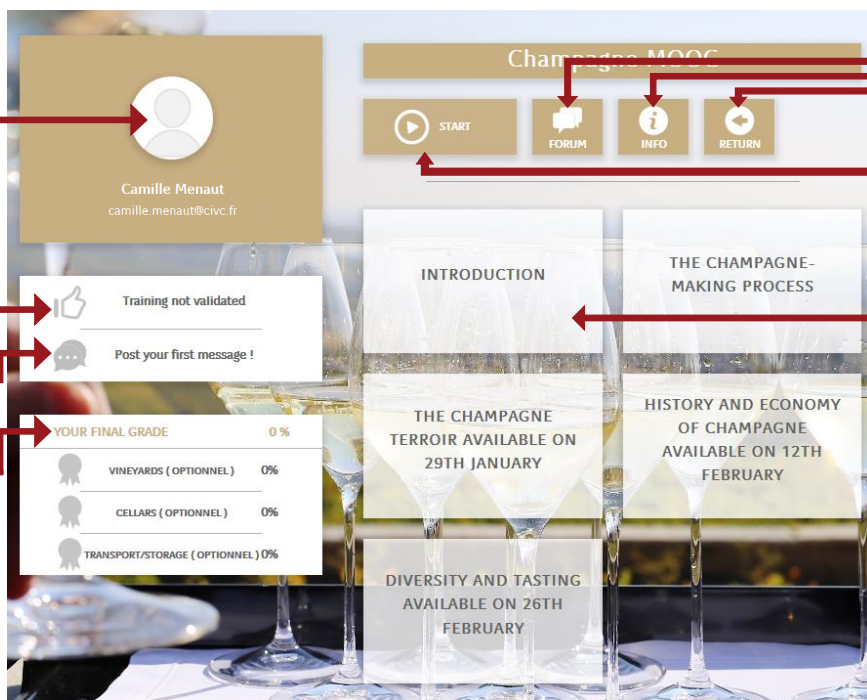
LOS CURSOS

Pulse aquí para acceder a su perfil

Pulse aquí para seguir su progreso

Pulse aquí para acceder al foro de debate

Indicación de las puntuaciones



Acceso al foro
Acceso a las informaciones
Retorno al cuadro de mando

Pulse aquí para comenzar los cursos (en el orden predefinido de los módulos)

Pulse en los cuadros blancos para acceder al módulo de su elección.



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Pulse aquí para ir a la página anterior o siguiente

Pulse aquí para acceder al módulo de su elección

RETURN TO THE DASHBOARD HOME COURSE DISCUSSION PROGRESS

Bookmarks

Introduction > Course presentation > Welcome

PREVIOUS NEXT

Introduction

Course presentation

How does this course work?

Introduce yourself!

The Champagne-making process

The Champagne terroir available on 29th January

History and Economy of Champagne available on 12th February

Diversity and tasting available on 26th February

Welcome

Bookmark this page

We are pleased to welcome you on this Champagne MOOC.

You want to deepen your knowledge to better taste, present or sell Champagne? This online education tool was developed by the Comité Champagne especially for you!

The Champagne MOOC is addressed to everyone working in the wine industry – sommeliers, oenologists, wine merchants, buyers, journalists, sales representatives, tourism professionals, trainers, students... and all the wine lovers, from all over the world.

With Jérémy Cukierman, Master of Wine 2017, we will e-meet Champagne professionals who will share all their expertise with you.

How long does the course last? Between 3 to 5 hours, and it's available 24/7!