

## Cleaning and preparation of our spaces

- ❁ **Labelling by Socotec group**, world expert in hygiene and safety,
- ❁ **Cleaning and disinfection of all our spaces,**
- ❁ **Implementation of health protocols,**
- ❁ **Development of a regular cleaning plan during the day,**
- ❁ **Regular disinfection** of door handles, stair railings, entrance and exit areas...,
- ❁ **Systematic cleaning of the training rooms** before and after each training session,
- ❁ **Regular ventilation of spaces,**
- ❁ **Purging of our water supply systems,**
- ❁ **Display of sanitary measures,**
- ❁ **Training of our teams in health protocols.**

## Flow and organisation

- ❁ **Implementation of social distancing in our training rooms, dining rooms and lounges** whilst maintaining the possibility of convivial exchanges with other trainees and trainers;
- ❁ **Limitation of the number of persons per training room and table;**
- ❁ **Improvement of the management of customer movement throughout the site to reduce contact and cross traffic** (road markings, specific routes per group, etc.).  
For Juniors courses, priority is given to on-site activities and excursions in the vicinity and in the open air;  
Organisation of activities in “bubbles”.

## Additional measures to meet health standards

- ❁ **Provision of masks for our customers and talents;**
- ❁ **Availability of hydro-alcoholic gel** in all our spaces;
- ❁ **Adaptation of our catering and presentation of meals and breaks;**
- ❁ **For learners aged over 18:** personal and disinfected training materials. No sharing of physical media during training (digital media);
- ❁ **Application of the emergency protocol** imposed by the local authorities if necessary;
- ❁ **Availability of rooms in case of recommended isolation.**