

Cider Production – Building Expertise

Do you want to further develop the skills, knowledge & understanding necessary to produce quality cider and perry for the 21st century consumer? Then, this is THE course to attend!

Introduction

This advanced & intensive course builds on **Cider Making – Principles & Practice**. It aims to provide:

- An in-depth understanding of cider microbiology & chemistry and key aspects of technology;
- A detailed insight into the techniques and application of sensory evaluation;
- A thorough appreciation of a range of techniques involved in product development, marketing and the operation of a successful cider production business.

Who is the course for & how is it organised?

Although primarily aimed at those who have previously attended *Cider Making – Principles & Practice*, this course is also suitable for experienced producers and individuals from established and growing cider businesses.

Flexibly designed to meet the needs of all individuals, the course is organised into two main parts. Each section is available separately

Who are the Tutors?

Peter Mitchell – a highly qualified and internationally recognised authority in cider and perry making and tasting, leads the course. With 25 years of practical experience, he is a professional trainer, a UK and USA cider competition judge and an award-winning cider producer in his own right.

Guest speakers – experts in their fields – will also be involved in the course.

What do you get from the course?

- Expert tuition, training in practical methods and **comprehensive** advice & guidance.
- A detailed reference manual & course booklet.
- Documented instructions for all laboratory and other practical methods (plus record proformas) for subsequent use.

Course Content

Part One (Tuesday – Thursday): Science & Technology of Cider Production

Cider Microbiology: Cider yeasts and bacteria. Microbial contamination & spoilage. Fermentation yeast management & nutrition. Application & management of malo-lactic fermentation.

Microbiological Control in Cider Production: Pasteurisation and sterile filtration. Chemical preservation and the use of SO₂. Plant & equipment sanitisation.

Quality Control: Management, methods & application of analysis – chemical, microbiological and sensory analysis & monitoring.

Key Processes & Technologies for Cider Production: Milling & pressing – maximising efficiency. Pumping and pump selection. Filtration. Application of fining and enzymes. Carbonation. Bottling & filling.

Product Development: Background to NPD in cider production. Product recipes & specifications. Adding value – in-bottle fermentation and cider vinegar production.

Practical Work:

- Sensory analysis and product profiling (test conduct, use of flavour wheels & attribute tables, detection of organoleptic faults, hedonic tests & consumer trials).
- Blending and product make-up trials (development of product recipes & specifications, blending & product make-up, application of laboratory analysis).

Part Two (Friday): Aspects of Commercial Production:

Planning, Developing and Operating the Business: Marketing and business planning. Quality Assurance. Planning for production – facilities & plant layout. Hygienic design. Equipment selection. Work schedules & operating procedures. Record keeping.

Where is the course run?

Conveniently located between the UK's two main cider production areas of Herefordshire and the South West of England, the new **Orchard Centre** in Gloucestershire is the main base for this course. The venue incorporates a small-scale demonstration commercial production facility.

The Orchard Centre
Blackwell's End
Hartpury
GL19 3DB

Course Dates

The next course is planned for:

- **1st – 3rd/4th March 2011**

Costs

Course fees, including a buffet lunch, refreshments, supply of materials and notes, are:

Both parts (4 days): £490.00 + VAT

Part 1 only (3 days): £410.00 + VAT

Part 2 only (1 day): £135.00 + VAT

Early Booking Discount: For courses booked & paid for at least 2 months in advance.

Part	Early Booking Discount
One	Deduct £20.00
Two	Deduct £10.00
Both	Deduct £25.00

NB A 2.5% handling fee is added to all payments made by **credit** card.

