



**In association with:
Cornell University**

Cider Making – A Foundation

Programme: 1st – 4th December 2008 **Venue:** NYS Agricultural Experiment Station, Geneva, NY
Class Fees: TBA

Aims: This comprehensive introductory programme aims to provide:

- A thorough introduction to the main principles and practices of cider production;
- Training in the key practical production and laboratory skills necessary for cider making;
- A thorough introduction into the techniques and practice of cider sensory analysis;
- A wealth of knowledge, insight and technical know-how based on many years of practical experience.

Monday	
08.00 – 08.30	Enrolment
08.30 – 10.45	Lecture & workshop
11.00 – 12.30	Lecture & workshop
13.15 – 18.00	Field trip & workshop

Tuesday	
08.30 – 10.45	Lecture & workshop
11.00 – 12.30	Practical work
13.15 – 14.15	Lecture & workshop
14.30 – 16.00	Practical work
16.15 – 17.30	Lecture & workshop

Wednesday	
08.30 – 09.45	Lecture & workshop
10.00 – 12.15	Practical work
13.00 – 14.15	Lecture & workshop
14.30 – 16.15	Workshop & practical
16.30 – 17.30	Lecture & workshop

Thursday	
08.30 – 09.45	Lecture & workshop
10.00 – 11.15	Lecture & workshop
11.15 – 12.30	Workshop & practical
13.15 – 14.00	Lecture & workshop
14.15 – 16.15	Workshop & practical
16.15 – 16.45	Summary. Q&A.

Please note the following:

- A course booklet is provided, but please also bring note-taking materials.
- Warm outdoor clothing and waterproof shoes/boots will be required for the field trip visit.
- Please bring any samples of cider or perry you have for use in the sensory analysis sessions. Also, it is important that you do **not** use perfume and any strong-smelling cosmetics, deodorants or soap on Wednesday & Thursday. **Thank you!**