

Cider Production - Advanced A Seminar Series

Programme: 13th – 17th December 2010

Fees: \$999, due by December 1st, 2010 (Early Bird Discount: \$924 if paid by October 15th 2010)

Venue: Northwestern Washington Research & Extension Centre, Mount Vernon, WA

Class Tutor: Peter Mitchell

Monday		
	08.15 – 08.45 Enrolment	
Commercial Production	08.45 – 12.30 Lecture, workshop & practical work	<i>Meeting consumer requirements. Considerations for commercial production. Product Development – Key principles and practices. Product specifications. NPD Project.</i>
	13.30 – 17.30 Workshop	<i>Marketing & business planning.</i>
Tuesday		
	08.45 – 12.30 Lecture & workshop	<i>Principles of microbial contamination, growth & control. Yeasts & bacteria in cider making. Microbial control - beverage pasteurisation, sterile filtration and chemical preservation. Sanitisation</i>
Microbiology & hygiene control.	13.30 – 17.30 Practical & workshop	<i>Aseptic technique. Total Viable Counts. Basic microbiological identification. Microbiological laboratory techniques in cider making. Hygiene monitoring</i>
Wednesday		
	08.45 – 12.30 Lecture, workshop & practical work	<i>Planning for production – facilities & plant layout. Hygienic design. Equipment selection. Preparing products for the marketplace - downstream processing & packaging. Work schedules & operating procedures. Record keeping. Quality Assurance & HACCP.</i>
Commercial Production	13.30 – 17.30 Workshop & practical work	<i>Sensory analysis: Objectives, test conduct, understanding sensory analysis. Product profiling. NPD project (Continued)</i>
Thursday		
	08.30 – 09.30 Optional lecture	<i>Principles of biochemistry</i>
Science, technology & Quality Control (ST&QC)	09.45 – 12.30 Lecture & workshop	<i>Fermentation biochemistry. Yeast nutrition, fermentation control & management. Malo-lactic fermentation. Maturation management. Fining</i>
	13.30 – 17.30 Practical & workshop	<i>Laboratory Quality Control – Key principles & applications. Sampling, data analysis & interpretation. Laboratory organisation, safety & Quality Assurance. Product specifications and laboratory analysis: Alcohol; SO₂, total acidity & pH; CO₂.</i>
Friday		
ST&QC	08.45 – 11.30 Lecture & workshop	<i>Fruit processing, milling & pressing. Use of concentrate. Enzymes. Pumps. Cider chemistry – phenolics.</i>
Commercial Production	11.30 – 12.30 Practical	<i>Sensory analysis: Product profiling</i>
	13.30 – 16.30 Workshop & practical	<i>Adding value: Organic production, in-bottle fermentation, vinegar production. Sensory analysis: Hedonic tests & consumer evaluation. Summary</i>

Please note the following:

- Detailed course notes are provided, but please also bring note-taking materials.
- Please bring any samples of cider or perry you have got or previously made – including any ‘problem’ samples.