



Cider Making – Principles & Practice



Do you want to acquire the skills, knowledge & understanding necessary to produce quality cider and perry? Then, this is **THE** course to attend!

Introduction

Involving one of the world's leading experts in cider production – in association with the *North West Cider Society* - this class aims to provide you with:

- ✓ a thorough grounding in the main principles and practices of orcharding and cider and perry making;
- ✓ a wealth of knowledge, insight and technical know-how, drawn from many years of practical experience;
- ✓ the skills, knowledge and understanding necessary for the production of quality cider and perry.

Who is the course for?

The course is suitable for beginners, new businesses and existing producers (large & small-scale) alike.

How is the course organised?

Flexibly designed to meet the needs of all individuals, the class is organised to cover the following key components:

- o Foundations of the industry, the cider market & cider as a business opportunity;
- o Orcharding;
- o Methods & management of production;
- o Quality and its control

Sessions include expert-led lectures, workshops, practical processing and laboratory work, field-trip visits and cider tasting.

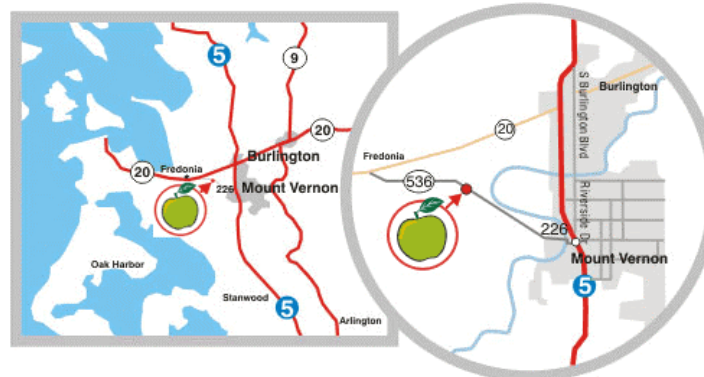


Syllabus

Days 1 – 4

This part of the course includes practical work and field trips to an orchard and a commercial cider producer

- History of cider & perry production
- The current market-place for cider and perry
- Legislative requirements
- Key principles of cider and perry production
- Principles & practice of cider orcharding:
 - o Site selection and preparation
 - o Selection, planting and establishment of new trees
 - o Orchard management;
 - o Control of pests & diseases.
 - o *Field trip to a cider orchard*
- Fruit selection, harvesting and processing
- Juice composition and its preparation prior to fermentation. Cider & perry microbiology
- Basic laboratory techniques for cider making – SG, acidity, pH, SO₂
- Yeast handling and establishment of fermentation
- Fermentation and its management
- Maturation and its management. Blending
- An introduction to downstream processing: Application of filtration and pasteurisation. Fining. Packaging
- *Field trip to a commercial cider producer*



Syllabus (continued)

Day 5

This part of the course includes, cider & perry tasting

- Methods and application of sensory evaluation of cider and perry. Cider & perry tasting.
- Quality Control. Record keeping
- HACCP and Quality Assurance
- Trouble-shooting – expert-led problem analysis and solutions.

Class Dates & Costs

- Date: **23rd – 27th June 2009**
- Cost: **TBA (Contact as below)**

Class fees include refreshments

Where is the class run and who is the tutor?

Classes are based at:

Washington State University's Northwest Research and Extension Center (NWREC)

16650 State Route 536,

Mount Vernon

WA 98273-4768

Contact: Debra Lancaster – Tel. 360-416-7605;

email: Debra.Lancaster@skagit.edu

The tutor:

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