

# 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 the world's leading authorities in cider making and orcharding, this course 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 needed for the production of quality products.

## Who is the course for & how is it organised?

Flexibly designed to meet the needs of all individuals, the course is suitable for beginners, new businesses and existing producers (large & small-scale) alike. 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.

The orcharding sessions involve **Liz Copas** and **John Worle** – two of the world's most highly respected experts in cider apple orcharding.

## 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.
- Refreshments and lunch.

## Course Content

### Part One – Principles & Practice of Cider Orcharding.

#### Day 1

- Site selection and preparation
- Selection, planting and establishment of new trees
- Orchard management (Bush and standard trees);
- Control of pests & diseases.
- *Field trip to a cider orchard*

### Part Two – Principles & Practice of Cider Production.

#### Days 2 - 4

- History of cider & perry production
- The current market-place for cider and perry
- Legislative requirements
- Key principles of cider and perry production
- Fruit selection, harvesting and processing
- Juice composition and its preparation prior to fermentation. Cider & perry microbiology
- Practical laboratory techniques for cider making – SG, acidity, pH, SO<sub>2</sub>
- Yeast handling and establishment of fermentation
- Fermentation and its management
- Maturation and its management.
- Practical blending and product development
- An introduction to downstream processing: Application of filtration and pasteurisation. Fining. Packaging

#### Day 5

- 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.
- *Field trip to a commercial cider producer (by minibus)*

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

## Where are the courses 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 courses are planned for:

- **7<sup>th</sup>/8<sup>th</sup> – 11<sup>th</sup> Sept. 2009**
- **22<sup>nd</sup>/23<sup>rd</sup> - 26<sup>th</sup> Feb. 2010**

## Costs

Course costs (ex. VAT), including a buffet lunch, refreshments, supply of materials and notes, are:

**Part One (Monday): £125**

**Part Two (Tue – Fri): £410**

**Both Parts (Mon – Fri): £520**

**Discounts.** The following discounts are available:

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

Part	Early Booking Discount
One	Deduct £15.00
Two	Deduct £25.00
Both	Deduct £40.00

- **Small Business Grants:** Grants may be available for small businesses & private individuals. **Please enquire for details.**

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