

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, SO₂
- 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:

- **21st/22nd - 25th Feb. 2011**
- **5th/6th – 9th Sept. 2011**

Costs

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

Part One (Monday): £135 + VAT

Part Two (Tue – Fri): £440 + VAT

Both Parts (Mon – Fri): £560 + VAT

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.