

Cider Making – Principles and Practice

Programme: 18th – 22nd October 2010

Fees: \$999, due by October 8th, 2010 (Early Bird Discount: \$924 if paid by September 15th)

Venue: WSU Research Station, Mount Vernon, WA

Class Tutor: Peter Mitchell

	08.30	Enrolment
Monday	08.45 – 12.30 Lecture & Workshop	Introduction. Foundations of the Cider Industry: History. Definitions & characteristics of cider. Overview of production. The current market place. SWOT. Cider Production I: Principles of cider production. Fruit selection, harvesting & processing.
	13.30 – 18.00 Workshop & Field-Trip	Cider Orchardng: Site selection & preparation. Selection, planting & establishment of trees. Orchard management (bush & standard) – <i>Gary Moulton</i> Cider Production in the USA (including legislative requirements): Visit to Red Barn Cidery
Tuesday	08.45 – 12.30 Lecture & Workshop	Cider Production II: Cider microbiology. Potential faults and their prevention. Juice preparation. Use of SO ₂ . Establishment & management of fermentation. Racking.
	13.30 – 17.30 Practical Work	Preparation for fermentation: Laboratory analysis (S.G., acidity, pH). Juice preparation.
Wednesday	08.45 – 12.30 Lecture & Workshop	Maturation: Management. Malo-lactic fermentation. Downstream processing: Blending, fining, filtration, pasteurisation, packaging.
	13.30 – 17.30 Practical work	Laboratory analysis & establishment of fermentation: Free & total SO ₂ . Yeast handling It's all in the blending! An introduction to cider blending & product development.
Thursday	06.30 – 21.00 Field-Trip & Workshop	Visit to commercial cider producers (Merridale & Sea Cider) Seminar: Downstream processing (continued). Perry production.
Friday	08.45 – 10.45 Lecture & Workshop	Cider Quality: Quality control. Record keeping. HACCP & quality assurance
	11.00 – 12.30 Lecture & Practical	Cider tasting: Methods & application of sensory analysis. Organoleptic assessment and profiling of cider.
	13.30 – 15.30 Practical & Workshop	Organoleptic assessment and profiling of cider. Trouble-shooting. Summary

Note the following:

- A detailed course booklet is provided, but please also bring note-taking materials.
- Suitable outdoor clothing and waterproof shoes/boots will be required for the visits.
- Please note early start on Thursday – Food will be available en-route. As the visit is into Canada, you should bring appropriate documentation with you e.g. a passport.
- On Friday, please bring any samples of cider or perry you have got or previously made for use in the sensory analysis sessions. Lunch will be provided on this day.