

Cider & Perry Production – A Foundation

**Do you want to gain a broad understanding of cider & perry and acquire the main skills & knowledge necessary to make quality products?
Then, this is THE class to attend!**

Introduction & Class Aims

This class was developed by **Peter Mitchell**, one of the world's leading authorities in cider production and founder of the highly regarded **Cider & Perry Academy**. The course is now tutored by carefully selected experts based at North American universities and training centers, with Peter acting in an advisory capacity. The class aims to provide:

- ✓ **Knowledge & understanding** of the main principles & methods of cider and perry production.
- ✓ **A broad appreciation** of the main styles of cider & perry, along with an understanding of the Cider Industry - including its historical development, its current position in the alcoholic drinks market and its future development;
- ✓ Training in the **practical skills** necessary for production of quality cider and perry.

Class Structure

This **four-day** class involves hands-on practical work, lectures & workshops and cider tasting. The class includes:

- A detailed step-by-step guide to cider & perry production.
- An essential grounding in the chemistry and microbiology of cider & perry.
- Practical training in the key skills of cider production and methods of laboratory analysis.
- Sensory analysis of cider & perry.

What do you get from the Class?

- Expert tuition, training in practical methods and wide ranging advice & guidance.
- A detailed reference manual, produced by Peter Mitchell, along with workshop notes.
- Documented instructions for laboratory analysis.

Class Content

- Historical development of cider & perry production and the current market-place for cider and perry.
- Types & styles of cider & perry and a comparison with the production of other alcoholic beverages.
- Legislative requirements, definitions & characteristics.
- Cider orcharding – an outline. Fruit selection, harvesting and processing
- Juice composition and its preparation prior to fermentation.
- Cider & perry chemistry & microbiology.
- Key laboratory techniques for cider making: *SG, acidity, pH, SO₂*.
- Yeast handling and establishment of fermentation.
- Fermentation and its management.
- Maturation and its management. Malolactic fermentation.
- Blending.
- Downstream processing: *Application of filtration and pasteurisation. Fining. Packaging.*
- Quality Assurance & Control. Record keeping.
- Methods and application of organoleptic assessment of cider & perry: *Objectives. Descriptive analysis. Development of product profiles. Recognition of key attributes & sensory faults.*
- Resource requirements.
- Looking forward – future development & sustainability of the Cider Industry & its products. Meeting consumer requirements.



When and where are the classes run?

Classes are currently run on the West **and** East Coasts of the USA and are scheduled throughout the year.

Details of current dates and specific locations, along with the contact details for enquires, are published on the **Cider & Perry Academy** website:

<http://www.cider-academy.co.uk/usa-classes/>

Class fees include light lunches & refreshments. An additional registration fee is payable for those wishing to enter for certification.

Certification

This class is also designed for individuals who wish to gain a recognised industry qualification – **The Foundation Certificate in Cider and Perry Production**.

To gain this qualification, the candidate should successfully complete:

- A 90 minute examination made up of 20 multi-choice and 20 short answer questions;
- A portfolio of organoleptic assessment notes for at least 6 products to confirm a knowledge and understanding of a range of different styles of cider and perry.

The examination will be offered on the day following the completion of the class. A portfolio of tasting notes will be developed during the sensory analysis sessions run during the class itself.

