

Cider & Perry Production – Principles & Practice (June Dates Only)

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?

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

How is the June course organised?

The whole 5 day course is split into two parts as follows:

- **Part 1 – Cider Orchardling** (1st day).
- **Part 2 – Cider Production** (Day 2 - 5). Each part is available separately if required.

Who are the Tutors?

- **Part 1** (Cider Orchardling) is led by **John Worle** – one of the world's most highly respected experts in cider apple orcharding.
- **Part 2** (Cider Production) is led by **Peter Mitchell** – a highly qualified and internationally recognised authority in cider and perry making and tasting, leads the course. With 30 years of practical experience, he is a professional trainer, a UK and USA cider competition judge and an award-winning cider producer.

What do you get from the course?

- Expert tuition, training in practical methods and **comprehensive** advice & guidance.
- A detailed reference manual & course book.
- Documented instructions for all laboratory and other practical methods (plus record proformas) for subsequent use.
- Refreshments and lunch.

Course Content **June dates only**

Part 1 (Friday)

- Principles of cider apple orcharding: Site selection and preparation, selection, planting and establishment of new trees, orchard management.

Part 2 (Monday – Thursday following week)

- History of cider & perry production
- The current market-place for cider and perry
- Legislative requirements
- 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, racking & maturation management.
- Practical blending and product development
- Introduction to downstream processing: Application of filtration and pasteurisation. Fining. Packaging.
- Quality Control & Assurance. Records. HACCP.
- Commercial production – financial aspects
- Cider & perry tasting: Methods and application of sensory evaluation of cider and perry

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



Certification



This course is also designed for individuals who wish to gain a recognised industry qualification – **The Cider Institute of North America's (CINA) Foundation Certificate in Cider and Perry Production.**

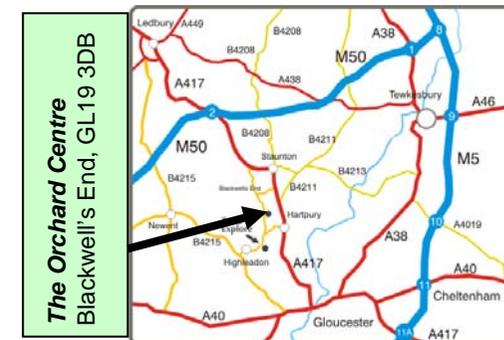
To gain this qualification, the candidate should successfully complete:

- 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.

The examination will be run on the day following the completion of the course. The tasting notes will be developed during the tasting sessions during the course.

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 **Orchard Centre** in Gloucestershire is the main base for this course. The venue incorporates a small-scale demonstration commercial production facility.



Course Dates (2017)

The next course is planned for:

- **9th June 2017 (Part 1)**
- **12th – 15th June 2017 (Part 2)**

Costs

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

- **Whole course (5 days): £625.00 + VAT**
- **Part 1 Only (Orcharding): £150 + VAT**
- **Part 2 Only (Cider Production): £525 + VAT**
- **Registration for CINA certification (Optional): £190.00 + VAT**

Discounts (Whole 5 day course only):

- **Early Booking:** For courses booked & paid for at least 2 months in advance, deduct £30.00 off the course fees
- **Small Business Grants:** Grants may be available for UK based small businesses & private individuals. **Please enquire for details.**

NB Other than for payments made using a personal UK bank account debit card (**no** additional charge), all other card payments are subject to a 3% handling fee.