

Science & Practice of Cider & Perry Production

*Do you want to develop the detailed understanding, knowledge & skills necessary to produce quality cider and perry for the 21st century consumer?
Then, this is THE course to attend!*

Introduction

Tutored by **Peter Mitchell**, this **ADVANCED** practical-based 'master class' builds on foundation level training programs and aims to cover, in depth, the following key aspects of cider & perry production:

- Meeting consumer requirements.
- Management of cider & perry production as biotechnology – its microbiology & biochemistry.
- Selection, application & management of production processes & technologies.
- The flavour of cider & perry and sensory evaluation of the products concerned.
- Quality Assurance and Quality Control of cider & perry production.

Who is the Tutor?

Peter Mitchell – a highly qualified and internationally recognised expert in cider & perry production, leads the course. With over 30 years of practical experience, he is a professional trainer, a UK and USA cider competition judge and an award-winning producer in his own right.

Who is the course for?

Although mainly aimed at those who have previously attended an introductory cider making programme such as **Cider & Perry Production – Principles & Practice**, subject to the requirements outlined below, this course is also suitable for other individuals.

Prerequisites for attendance:

- A basic, but broad knowledge and understanding about cider and methods of its production.
- An understanding of the principles of microbiology, chemistry & biochemistry.
- Previous training in and/or experience of basic laboratory techniques (e.g. titrations).

Course Content

The course is organised into four main sections:

Part 1 (3 days): Fruit Processing & Fermentation Control

- Planning for production. Facilities & plant layout. Hygienic design. Cost analysis & control.
- Cider biotechnology and methods of control. Sanitisation, use of SO₂ and other control methods.
- Fermentation management, yeast selection & use, yeast nutrition and temperature, pH & oxygen control.
- Management of racking & maturation. Malo-lactic fermentation. Trouble shooting

For full details, see this webpage and associated links:

<http://www.cider-academy.co.uk/uk-courses/cider-perry-fruit-processing-fermentation-control>

Part 2 (2 days): Laboratory Quality Control

- Key analytical techniques – classical & instrumental
- Methods of chemical analysis for cider production
- Methods of microbiological analysis for cider production
- Planning & management of laboratory analysis

For full details, see this webpage and associated links:

<http://www.cider-academy.co.uk/uk-courses/cider-perry-sensory-analysis-laboratory-quality-control/>

Part 3 (2 days): Sensory Analysis

- Planning & management of sensory analysis
- Sensory components of cider & perry
- Analytical sensory analysis techniques
- Hedonic sensory analysis techniques

For full details, see this webpage and associated links:

<http://www.cider-academy.co.uk/uk-courses/cider-perry-sensory-analysis-laboratory-quality-control/>

Part 4 (3 days): Blending & Packaging Cider & Perry for the Marketplace

- Product development & blending
- Product preparation, clarification, carbonation & stabilisation
- Bottling & other types of packaging, labelling & casing

For full details, see this webpage and associated links:

<http://www.cider-academy.co.uk/uk-courses/cider-perry-blending-bottling-for-the-marketplace/>

Practical Work

In addition to workshop & lecture-based sessions, considerable hands-on practical work is included in the course, utilising the comprehensive cider & perry production facilities at the **Orchard Centre** along with its well equipped laboratory. "Real-world" hands-on practical work includes:

- Fruit processing, juice preparation and establishing a pilot commercial-scale fermentation.
- Product development, filtration, blending, bottling & pasteurising a product for ultimate sale to the consumer.
- Undertaking laboratory analysis of cider & perry, using a range of classical and instrumental methods.
- Organising, preparing and undertaking a range of analytical and hedonic sensory analysis techniques.

Due to the practical nature of the course, the group size will be small, to ensure maximum benefit is gained by all delegates.

Course venue, forthcoming dates & cost.

Venue: **The Orchard Centre**
Blackwell's End, Hartpury
Gloucestershire. GL19 3DB.

Course dates: 15th – 19th & 22nd – 26th January 2018

Course fees (10 day course): £1,495 + VAT

Course fees includes light lunches & refreshments, a detailed reference manual and electronic copies of spreadsheets & other proforma documentation to be used in cider & perry production.

Early booking discount: For courses booked & paid for at least 2 months in advance, **deduct £50.00** off the course fees.

NOTE: Other than for payments made using a personal UK bank account debit card (**no** additional charge), all other card payments are subject to a 3.5% handling fee.