

# Cider & Perry Production – 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.

## Who are the Tutors?

**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 in his own right.

The orcharding session involves **John Worle** – one 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 book.
- Documented instructions for all laboratory and other practical methods (plus record proformas) for subsequent use.
- Refreshments and lunch.

## Course Content

### Day 1

- History of cider & perry production
- The current market-place for cider and perry
- Legislative requirements
- Cider & perry production – an overview
- Key principles of cider and perry production
- Cider & Perry tasting – an introduction

### Day 2 - 4

- 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, SO<sub>2</sub>
- 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.
- Quality Control. Record keeping

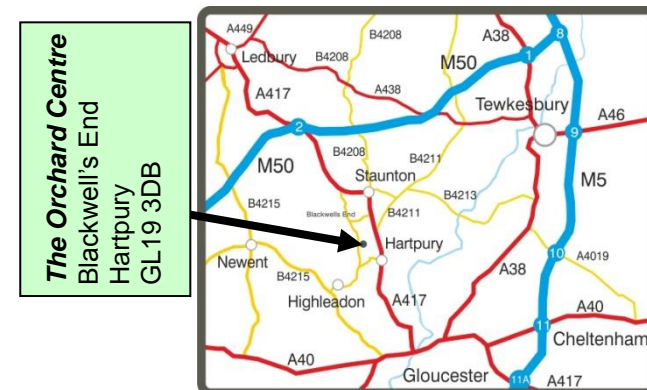
### Day 5

- HACCP and Quality Assurance
- Commercial production – financial aspects
- Trouble-shooting – expert-led problem analysis and solutions.
- Principles of cider apple orcharding: Site selection and preparation, selection, planting and establishment of new trees, orchard management.
- Cider & perry tasting: Methods and application of sensory evaluation of cider and perry

Sessions include expert-led lectures, workshops, practical processing and laboratory work, field-trip & production site visits and cider & perry 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 **Orchard Centre** in Gloucestershire is the main base for this course. The venue incorporates a small-scale demonstration commercial production facility. Some of the sessions for this course will be held in the nearby Dominican Chapel.



## Course Dates (2019)

The next courses are planned for:

- **21<sup>st</sup> – 25<sup>th</sup> January 2019**
- **20<sup>th</sup> – 24<sup>th</sup> May 2019**
- **2<sup>nd</sup> – 6<sup>th</sup> September 2019**

## Costs

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

**£665 + VAT (5 day programme)**

**Discounts.** The following discounts are available:

- **Early Booking:** For courses booked & paid for at least 2 months in advance, deduct £25.00 off the course fees
- **Small Business Grants:** Grants may be available for UK based small businesses & private individuals. **Please enquire for details.**

## Note:

- **UK Cheque Payments:** A handling charge of £2.50 (inc. VAT) is made for all cheque payments drawn on a UK bank. This amount should be added onto the amount to be paid.