

Cider & Perry Production: The Master Class Series (2019)

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

Introduction

Tutored by **Peter Mitchell**, this **ADVANCED** practical-based 'master class' builds on foundation level training programmes 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.
- Laboratory analysis, Quality Control & Quality Assurance.

Who is the Tutor?

Peter Mitchell – a highly qualified and internationally recognised authority in cider & perry production, leads the course. With well over 30 years of practical experience, he is a professional trainer, a world-wide 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 a 'start-up' cider making programme, such as **Cider & Perry Production: Principles & Practice** – **plus** have also gained practical experience **after** attendance on the course - subject to the requirements outlined below, this course may also be 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).

When booking the course, it is essential that you provide details of your previous training, experience and background in line with the above prerequisites.

Programme Content

Science, Technology & Quality Assured Production (3 days)

Primarily a lecture / workshop-based course, which includes significant back-ground information associated with the other two courses in this Master Class series.

- Planning for production. Facilities & plant layout. Hygienic design. Cost analysis & control. Legal requirements. Quality Assurance & Control. Sanitisation.
- Selection & processing of fruit – maximising efficiency.
- Microbiology of cider & perry & effective microbial control (*pH, SO₂ & other preservatives, oxygen, temperature*).
- Fermentation biochemistry. Yeast management & nutrition strategies. Trouble shooting.
- Racking & maturation. Application of malo-lactic fermentation. Storage & maturation control.
- **Practical sensory evaluation**

Product Development, Blending & Sensory Analysis (5 days)

A practical-based course, including development & production of a packaged product for ultimate sale to the consumer.

- Key aspects of marketing including use of consumer (hedonic) sensory assessment.
- Development of product specifications & recipes
- **Practical blending & New Product Development of cider & perry. Downstream processing & packaging including filtration & fining, carbonation, and final product stabilisation (pasteurisation & use of preservatives). Bottling, canning & kegging, labelling.**
- Planning & management of sensory analysis.
- Sensory components of cider & perry and flavour chemistry.
- **Practical analytical & hedonic sensory analysis techniques.**

Practical Production & Laboratory Skills (4 days)

Primarily a practical-based course run in the cider making season to provide for a 'real-life' experience.

- **Practical development of Fermentation Plans.**
- **Practical fruit processing & juice preparation. Planning, establishing & monitoring a 'commercial'-scale fermentation. Use of pumps & other 'hands-on' work.**
- In-bottle fermentation.
- Planning & management of chemical & microbiological analysis for cider production.
- **Practical laboratory analysis – classical & instrumental.**

What will you get from the course programme?

- Expert tuition & hands-on training in a wide range of practical production, laboratory methods & sensory analysis techniques.
- A detailed reference manual & course-notes.
- Documented instructions for laboratory analysis.
- A comprehensive electronic **Technical Manual**, which includes proforma documents and spreadsheets for use in cider & perry production.

Due to the practical nature of the courses, group sizes 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. UK

Course dates & Fees:

Science & Technology:	2nd – 4th April 2019 £625.00 + VAT
Product Development:	8th – 12th April 2019 £875.00 + VAT
Practical Production & Analysis:	21st – 24th Oct. 2019 £825.00 + VAT

Fees for all 3 courses in one year: £2,175 + VAT
(All booked & paid for together)

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

In addition, for those who attend the whole of the Master Class series, a specially framed certificate will also be included.