

Cider & Perry Production: Advanced Master Class Modules (2020)

*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**, these three **ADVANCED** practical-based modules follow on from the **Foundation Master Class (Principles & Practice)** programme and aim to cover, in depth, the following key aspects of cider & perry production:

- Meeting consumer requirements.
- Management of cider & perry production as biotechnology – it's 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 35 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 primarily aimed at those who have previously attended the **Cider & Perry Production – Principles & Practice** course **plus** have also gained practical experience **after** attendance on this Foundation programme - subject to the requirements outlined below, this course may also be suitable for other individuals.

Prerequisites for attendance:

- Previous professional experience in cider making, with a broad knowledge and understanding about cider and the 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

1. Science, Practice & Quality Assured Production (4 days)

Primarily a lecture / workshop-based course, which includes significant back-ground information & science 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.
- 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.
- Meeting consumer requirements & principles of NPD.
- **Practical sensory evaluation & group workshops**

2. Product Development & Sensory Analysis (4 ½ days)

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

- Application, planning & management of analytical and hedonic sensory analysis.
- Sensory components of cider & perry and flavour chemistry.
- Development of product specifications & recipes
- Downstream processing & packaging including blending, filtration & fining, carbonation, final product stabilisation (pasteurisation, sterile filtration & use of preservatives), bottling, canning, kegging & labelling.
- **Practical analytical & hedonic sensory analysis techniques.**
- **Practical NPD: From Concept to bottle**

3. Practical Production & Laboratory Skills (4 days)

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

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

What will you get from the module 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, Hartpur
Gloucestershire. GL19 3DB. UK

Course dates & Fees:

1. **Science & Practice:** 16th – 19th March 2020
£685.00 + VAT
2. **Product Development:** 20th – 24th April 2020
£875.00 + VAT
3. **Practical Skills:** 19th – 22nd Oct. 2020
£825.00 + VAT

**Fees for all 3 courses in one 12-month period:
£2,275 + 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 (4 courses), a specially framed certificate will also be included on final completion.