

Cider & Perry – Fruit Processing & Fermentation Control

**Do you want to develop the advanced skills, knowledge & understanding necessary to produce quality cider & perry?
Then, this is THE course to attend!**

Introduction

This **advanced** hands-on **practical** course aims to:

- Provide training, experience and a comprehensive insight into the steps involved in processing fresh fruit, juice handling, analysis & pre-fermentation preparation and establishing, monitoring & managing cider & perry fermentation & maturation.
- Provide detailed guidance to enterprises & individuals with respect to the overall requirements for fruit processing and fermentation & maturation management - thus assist in future planning and business development;
- Enable individuals transfer the practical skills, knowledge, understanding and information gained to different production environments.
- Provide training for those who wish to utilise the Orchard Centre facilities in the future.

Who is the course for?

The course is primarily designed for individuals & businesses who have already attended the *Cider & Perry Production – Principles & Practice* course or undertaken other comprehensive training in cider production. It may also be suitable for those who have previous experience and wish to further develop their management skills, knowledge & understanding. Please contact us if you have any queries about your suitability to attend.

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

Who is the Tutor?

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

Other specialists may be involved in providing some of the training as appropriate.

Course Content & Practical Work

Utilising the comprehensive facilities at the Orchard Centre, this course includes the following:

Planning, Preparation & Operational Control: Facility, equipment, services, materials & resource requirements. Financial aspects & cost control. Health & Safety. Quality Control & Quality Assurance. Preparation & care of facilities & equipment. Sanitisation. HACCP issues. Legal aspects – food safety, excise. Application of laboratory analysis. Production efficiency.

Fruit Processing: Fruit selection, handling & washing. Milling & pressing – maximising efficiency. Maceration. Use of enzymes.

Juice Preparation for Fermentation: Juice specifications for fermentation and its quality control. Juice analysis. pH control.

Fermentation Management: Yeast selection, handling & management. Yeast nutrition. Oxygen & temperature control. Fermentation biochemistry. Monitoring and quality control. Trouble-shooting. Practical management of fermentation. Establishing & managing the end of fermentation.

Post-Fermentation Management: Racking. Post-fermentation analysis. Storage & maturation of cider & perry – management, monitoring & quality control. Malolactic fermentation.

Ancillary Operations: Pumps and pumping. Use of pipe-work, flexible hoses & valves. Application & use of SO₂. Laboratory analysis.

What do you get from the course?

- Guided hands-on practical experience in fruit processing, establishing & managing fermentation, maturation, ancillary operations and lab. analysis.
- A detailed reference manual & course booklet (hard & electronic copy), which includes a step-by-step guide and outline procedures for the various activities involved - including proforma documents and record keeping systems - for future use.
- Expert tuition and **comprehensive** advice.

Where is the course run?

Conveniently located between the UK's two main cider production areas of Herefordshire and the South West of England, the new **Orchard Centre** in Gloucestershire is the base for this course. The venue incorporates a small-scale demonstration commercial production facility, which is utilised in this course.

The Orchard Centre
Blackwell's End
Hartpury
GL19 3DB

Course Dates

The next 3-day courses are planned for:

- **13th – 15th September 2016**
- **25th – 27th October 2016 EXTRA DATES**

Additional dates may be organised, subject to demand.

Costs

Course fees, including a buffet lunch, refreshments, supply of training materials and notes, are:

- **£445.00 + VAT**

Discounts

- **Early Booking:** For courses booked & paid for at least 2 months in advance, deduct £25.00 off the course fees

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.

Other Courses:

- **Cider & Perry – Product Development & Processing for the Marketplace.**
A follow-on course, which covers the **second** key stage of cider production: notably product development & blending, down-stream processing, and packaging.