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
- Cider & Perry tasting – an introduction
- Principles of cider apple orcharding: Site selection and preparation, selection, planting and establishment of new trees, orchard management.

Day 2 - 4

- Key principles of cider and perry production
- 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_2
- 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.

Day 5

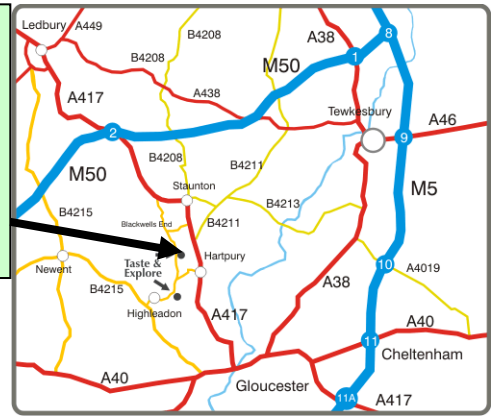
- Quality Control. Record keeping
- HACCP and Quality Assurance
- Commercial production – financial aspects
- Trouble-shooting – expert-led problem analysis and solutions.
- Cider & perry tasting: Methods and application of sensory evaluation of cider and perry

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.

The Orchard Centre
Blackwell's End
Hartpury
GL19 3DB



Course Dates

The next courses are planned for:

- **25th – 29th April 2016 Course full**
- **5th – 9th September 2016**
- **17th – 21st October 2016 EXTRA DATES**
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Costs

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

£615 + VAT

Discounts. The following discounts are available:

- **Early Booking:** For courses booked & paid for at least 2 months in advance, deduct £30.00 off the course fees

- **Small Business Grants:** Grants may be available for small businesses & private individuals. **Please enquire for details.**

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.