

Cider & Perry – Blending & Bottling for the Marketplace

*Do you want to develop the skills, knowledge & understanding required to develop & process quality cider & perry for the 21st century consumer?
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 New Product Development (NPD), down-stream processing, product blending & make-up and packaging cider, perry & other beverages for the marketplace;
- Provide detailed guidance to enterprises & individuals with respect to the overall requirements for processing & packaging drink products - thus assist in future planning and business development;
- Enable individuals transfer the practical skills, knowledge, understanding and information gained to different production environments – including a range of downstream processing & packaging equipment;
- Provide training for those who plan 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 and perry making and tasting, leads the course. With over 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.

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, the course includes the following:

Product Development & Blending: Background to NPD in drinks production. Methods in market research & consumer evaluation. Development of product recipes & specifications, blending & product make-up trials. Sensory analysis & tasting.

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, labelling, weights & measures. Application of laboratory analysis. Shelf-life.

Product Preparation: Clarification & filtration. Selection & use of filtration media. Scale-up - blending & product make-up. Carbonation.

Bottling & Packaging: Types of equipment. Filling still & carbonated products. Bottling, canning, kegging, other packaging types (selection & use) . Set-up & operational issues. Capping.

Product Stabilisation: Pasteurisation. Sterile filtration. Use of preservatives (SO₂). Oxygen control.

Labelling & Casing: Labelling requirements. Shrink-wrap casing.

What do you get from the course?

- Guided hands-on practical experience in NPD, down-stream processing, product blending & make-up and packaging;
- Direct involvement in all the steps involved in developing, processing & packaging a drink product for the marketplace;
- Expert tuition and **comprehensive** advice;
- A detailed reference manual & course booklet;
- A documented (hard & electronic copy) step-by-step guide and outline procedures for the various activities involved - including proforma documents and record keeping systems - for future use.

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:

- **24th – 26th January 2017**
- **19th – 21st September 2017**

Additional dates can be organised, subject to demand.

Costs

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

- **£450.00 + 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.

