

Cider & Perry Production: A Master Class

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

Introduction

Tutored by **Peter Mitchell**, this **ADVANCED** practical-based 'master class' builds on foundation level training programs 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 an introductory cider making programme, such as **Cider & Perry Production – Principles & Practice**, subject to the requirements outlined below, this course is also 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).

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

Course Content. The course is organised into two main parts:

Part One (5 days)

- Planning for production. Facilities & plant layout. Hygienic design. Cost analysis & control. Legal requirements.
- Liquid handling & pumping.
- Cider biotechnology and methods of control. Sanitisation, use of SO₂ and other control methods.
- Fermentation management, yeast selection & use, yeast nutrition and temperature, pH & oxygen control.
- Management of racking & maturation. Malo-lactic fermentation. Trouble shooting
- Key laboratory techniques – classical & instrumental
- Methods of chemical analysis for cider production
- Methods of microbiological analysis for cider production
- Planning & management of laboratory analysis

Part Two (5 days)

- New Product Development & blending cider & perry
- Key aspects of marketing
- Downstream processing: Filtration & fining, carbonation, pasteurisation and final product stabilisation
- Bottling, canning & keggling. Labelling & casing
- In-bottle fermentation & vinegar production.
- Planning & management of sensory analysis
- Sensory components of cider & perry and flavour chemistry
- Analytical sensory analysis techniques
- Hedonic sensory analysis techniques
- Quality Assurance & HACCP

Practical Work: In addition to workshop & lecture-based sessions, considerable hands-on practical work is included, utilising the comprehensive cider & perry production facilities at the **Orchard Centre** along with a well-equipped laboratory. The "Real-world" hands-on practical work includes:

- Fruit processing, juice preparation and establishing a fermentation.
- Product development, filtration, blending, bottling & pasteurising a product for ultimate sale to the consumer.
- Undertaking laboratory analysis of cider & perry, using a range of classical and instrumental methods.
- Organising, preparing and undertaking a range of analytical and hedonic sensory analysis techniques.

What will you get from the course?

- 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.

Course venue, forthcoming dates & cost.

Venue: **The Orchard Centre**
Blackwell's End, Hartpury
Gloucestershire. GL19 3DB, UK

Course dates: 1st – 5th and 8th – 12th April 2019

Course fees (10 day course): **£1,640 + VAT**

Part one only (Week 1; 5 days): **£875 + VAT**

Part Two only (Week 2; 5 days): **£875 + VAT**

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

Early booking discount (Full course only): For a course booked & paid for at least 2 months in advance, **deduct £50.00** off the fees.



Note: The two parts of the course are available separately if required