

Master Class Foundation: *Cider & Perry Production – Principles & Practice*. LAST CALL!

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

Introduction

Led by one of the world's leading authorities in cider production, this course aims to provide you with:

- ✓ a thorough grounding in the main principles and practices cider and perry making;
- ✓ an introduction to cider apple orcharding;
- ✓ 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 is the lead tutor?

Peter Mitchell – a highly qualified and internationally recognised authority in cider & perry production, leads the course. With 40 years of practical experience, he is a professional trainer and an award-winning producer in his own right. **As Peter will be retiring at the end of 2024, these remaining P&P courses will be last ones run.**

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.

Day 1

- History of cider & perry production
- The current market-place for cider and perry
- Legislative requirements
- Cider apple orcharding - an introduction
- Cider & perry production – an overview
- Key principles of cider and perry production
- Cider & Perry tasting – an introduction

Day 2 - 4

- 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, SO₂
- Yeast handling and establishment of fermentation
- Fermentation and its management
- Maturation and its management.
- Practical blending and product development
- An introduction to downstream processing: Fining, filtration and pasteurisation.
- Quality Control. Record keeping

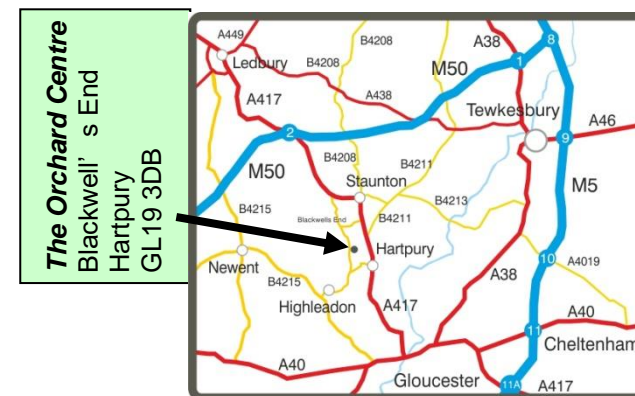
Day 5

- Traditional & alternative methods: Maceration & keeving in cider production.
- HACCP and Quality Assurance
- Commercial production – financial aspects
- Trouble-shooting – expert-led problem analysis and solutions.
- Adding value: In-bottle fermentation & bottle conditioning
- Cider & perry tasting: Methods and application of sensory evaluation of cider and perry
- Optional site visits

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.



Course Dates (2024)

The next courses are planned for:

- 18th – 22nd March 2024
- 24th – 28th June 2024
- 2nd – 6th September 2024

Costs

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

£775 + VAT (5-day programme)

Discounts. The following discounts are available:

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

Note:

- UK Cheque Payments:** A handling charge of £2.50 (inc. VAT) is made for all cheque payments drawn on a UK bank. This amount should be added onto the amount to be paid.