

# Cider & Perry Production: Advanced Master Class (2024): **LAST CALL!**

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

## Introduction

Tutored by **Peter Mitchell**, this revised and updated intensive **ADVANCED** course follows on from the **Foundation Master Class (Principles & Practice)** programme and aims to cover, in depth, the following key aspects of cider and perry production:

- Meeting consumer requirements.
- Production planning and Quality Assurance
- Management of cider and perry production as biotechnology – it's microbiology and biochemistry.
- Selection, application and management of production processes, equipment and technologies.
- The flavours of cider and perry and sensory evaluation of the products concerned.
- Laboratory analysis and Quality Control.

## Who is the Tutor?

**Peter Mitchell** – a highly qualified and internationally recognised authority in cider and 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, this remaining advanced course will be last one run in the UK!**

## Who is the course for?

Although primarily aimed at those who have previously attended the **Cider & Perry Production – Principles & Practice** course **plus** having gained practical experience **after** attendance on this Foundation programme - subject to the requirements outlined below, this course may also be suitable for other individuals.

## Prerequisites for attendance:

- Previous professional experience in cider making, with a broad knowledge and understanding about cider and the methods of its production.
- An outline understanding of the principles of microbiology and biochemistry.
- Previous training in and/or experience of basic laboratory techniques (e.g., titrations).

**When booking the course, it is essential that you provide details of your previous training, experience and background in line with the above prerequisites.**

## Content

### Course content is as follows:

*An intensive five-day advanced course run in the cider making season. It includes workshops and practical work as follows:*

- \* *Development of HACCP and Quality Plans*
- \* *Development of fermentation plans*
- \* *Sensory analysis, blending and product development*

### Topics covered:

- Planning for production. Facilities and plant layout. Equipment requirements, including pumps and pipelines. Hygienic design. Cost analysis. Legal requirements. Quality Assurance and Control. HACCP. Sanitisation
- Microbiology of cider and perry, microbial control, potential problems and their prevention.
- Fruit selection and processing. Use of enzymes and juice preparation, including pH control and effective use of SO<sub>2</sub>. Use of juice concentrate.
- Fermentation biochemistry. Fermentation control management and monitoring, including yeast selection and use, yeast nutrition and temperature and oxygen control.
- Racking and maturation. Application of malo-lactic fermentation. Management of stored cider.
- Fermentation and maturation trouble-shooting.
- Planning, management and operation of chemical and microbiological analysis in cider production.
- Application, planning and management of analytical and hedonic sensory analysis.
- Sensory components of cider and perry and flavour chemistry.
- Meeting consumer requirements and principles of NPD.
- Development of product specifications and recipes
- Downstream processing and packaging including blending, fining and filtration, carbonation, final product stabilisation (pasteurisation, sterile filtration and use of preservatives), bottling, canning, kegging and labelling.

## What will you get from the programme?

- **Expert tuition and training** in a range of practical production and laboratory and sensory analysis techniques.
- The comprehensive printed and bound **Technical Manual (Mitchell's Science, Practice and Quality Assured Production of Cider and Perry)**, along with accompanying training notes.
- An electronic **Technical Manual**, which includes proforma documents and spreadsheets for use in cider and perry production along with documented instructions for laboratory analysis.

**Due to the course's nature, the group size will be limited, to ensure maximum benefit is gained by all delegates**

## Course venue, forthcoming dates and cost.

### Venue:

**Newent Community Centre**  
**Ross Road**  
**Newent GL18 1BD**  
*Next to the Kings Arm pub just outside Newent town centre*  
Tel: **01531 822667**

## Course dates and Fees (2024):

- **21<sup>st</sup> – 25<sup>th</sup> October 2024**  
£995 + VAT

Fees include light lunches and refreshments, the course Text Book and accompanying notes and electronic copies of spreadsheets and other proforma documentation to be used in cider and perry production.

