



Cider Making – Principles and Practice A Seminar Series

Programme: 28th June – 2nd July 2010

Venue: WSU Research Station, Mount Vernon, WA

Course Tutor: Peter Mitchell

Monday	08.30	Enrolment
	08.45 – 12.30 Lecture & Workshop	Introduction. Foundations of the Cider Industry: History. Definitions & characteristics of cider. Overview of production. The current market place. SWOT. Cider Production I: Principles of cider production. Fruit selection, harvesting & processing.
	13.30 – 18.00 Workshop & Field-Trip	Cider Orchardng: Site selection & preparation. Selection, planting & establishment of trees. Orchard management (bush & standard) – <u>Gary Moulton</u> Cider Production in the USA (including legislative requirements): Visit to Red Barn Cidery
Tuesday	08.45 – 12.30 Lecture & Workshop	Cider Production II: Cider microbiology. Potential faults and their prevention. Juice preparation. Use of SO ₂ . Establishment & management of fermentation. Racking.
	13.30 – 17.30 Practical Work	Preparation for fermentation: Laboratory analysis (S.G., acidity, pH). Juice preparation.
Wednesday	06.30 – 21.00 Field-Trip & Workshop	Visit to commercial cider producers (Merridale & Sea Cider)
		Seminar: Maturation & its management. Malo-lactic fermentation. Perry production.
Thursday	08.45 – 12.30 Lecture, Workshop & Practical	Downstream processing: Blending, fining, filtration, pasteurisation, packaging.
	13.30 – 17.30 Practical work	Laboratory analysis & establishment of fermentation: Free & total SO ₂ . Yeast handling It's all in the blending! An introduction to cider blending & product development.
Friday	08.45 – 10.45 Lecture & Workshop	Cider Quality: Quality control. Record keeping. HACCP & quality assurance
	11.00 – 12.30 Lecture & Practical	Cider tasting: Methods & application of sensory analysis. Organoleptic assessment and profiling of cider.
	13.30 – 15.30 Practical & Workshop	Organoleptic assessment and profiling of cider. Trouble-shooting. Summary

Note the following:

- A detailed course booklet is provided, but please also bring note-taking materials.
- Suitable outdoor clothing and waterproof shoes/boots will be required for the visits.
- Please note early start on Wednesday – Food will be available en-route. As the visit is into Canada, you should bring appropriate documentation with you e.g. a passport.
- On Friday, please bring any samples of cider or perry you have got or previously made for use in the sensory analysis sessions. Lunch will be provided on this day.



In association with:

The North West Cider Society & Northwest Agriculture Business Center

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