



## Cider Making – Principles and Practice A Seminar Series

**Programme:** 18<sup>th</sup> Oct.–2 2<sup>nd</sup> Oct. 2010

**Venue:** Skagit Valley College

**Course Tutor:** Peter Mitchell

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

**Note the following:**

- A detailed course booklet is provided, but please also bring note-taking materials.

**Mitchell F&D Limited**

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Web: [www.cider-academy.co.uk](http://www.cider-academy.co.uk)

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Northwest Agriculture Business Center  
PO Box 2924  
Mount Vernon, WA 98273  
360-336-3727

- 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.



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