

Cider & Perry Production – Principles & Practice

**Do you want to gain a thorough understanding of cider & perry and acquire the skills & knowledge necessary to make quality products?
Then, this is THE class to attend!**

Introduction

Involving one of the world's leading experts in cider production, *Mitchell F&D Limited* in association with the *Northwest Agriculture Business Centre*, offers this class as follows:

Part 1: An Understanding of Cider & Perry. Including extensive sensory analysis of cider & perry, this section aims to enable the participant to:

- ✓ **Develop** a broad appreciation of the main types & styles of cider and perry, along with an understanding of the Cider Industry - including its historical development and its position in the alcoholic drinks market;
- ✓ **Gain** an outline knowledge & understanding of the main principles & practices involved in making cider & perry;
- ✓ **Explore** ways in which to encourage the positive & responsible development of the industry & its products.

This part of the class is also designed for individuals who wish to gain a recognised industry qualification – **The NACM Certificate in Cider & Perry Appreciation**. This is the only formal Cider Industry-specific qualification available in the world.

Part 1 is also separately available for those who want to gain a thorough understanding of cider & perry, but who may not wish to be directly involved in practical production.

Part 2: Practical Production of Cider & Perry. Including hands-on practical production and laboratory work, this part aims to provide:

- ✓ a **thorough** grounding in the main methods and processes of cider and perry production;
- ✓ a **wealth** of knowledge, insight and technical know-how, drawn from many years of practical experience;
- ✓ the **skills**, knowledge and understanding necessary for the production of quality cider and perry.

Syllabus

Part 1: Days 1 & 2

This part of the class includes extensive sensory analysis (“tasting”) of cider & perry.

- Historical development of cider & perry production.
- The current market-place for cider and perry.
- Types & styles of cider & perry and a comparison with the production of other alcoholic beverages.
- Legislative requirements, definitions & characteristics.
- Cider orcharding – an outline. Fruit selection & use.
- Key principles of production and an introduction to the processes involved in making cider & perry.
- Looking forward – future development & sustainability of the Cider Industry & its products. Meeting consumer requirements.
- Methods and application of sensory evaluation of cider & perry: *Objectives. Descriptive analysis. Development of product profiles. Recognition of key attributes & sensory faults.*

Part 2: Days 3 – 5

This part of the class includes hands-on practical cider making, blending and laboratory analysis.

- Fruit selection, harvesting and processing
- Juice composition and its preparation prior to fermentation.
- Cider & perry microbiology.
- Key laboratory techniques for cider making – SG, acidity, pH, SO₂.
- Yeast handling and establishment of fermentation.
- Fermentation and its management.
- Maturation and its management. Malolactic fermentation.
- Blending.
- Downstream processing: *Application of filtration and pasteurisation. Fining. Packaging.*
- Quality Assurance & Control. Record keeping.
- Trouble-shooting – expert-led problem analysis and solutions.
- Resource requirements and considerations for commercial production.

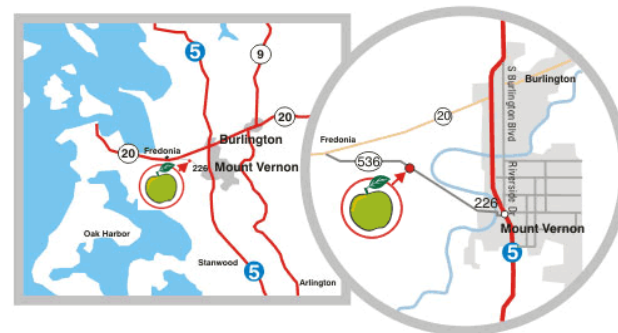
Class Dates & Costs

- Date: 15th – 19th July 2013
 - Fees (Whole class): **\$999.00**
 - Fees (Part 1 only): **\$395.00**

Class fees include light lunches & refreshments. An additional registration fee of **\$145.00** is payable for those wishing to enter for the *NACM Certificate in Cider & Perry Appreciation*. This fee includes a complimentary copy of the official textbook: ***Out of the Orchard – into the glass***

Where is the class run?

Washington State University's Northwest Research and Extension Center (NWREC)
16650 State Route 536
Mount Vernon, WA 98273-4768



Enrolment & enquires:

Contact: David Bauermeister
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Web: www.agbizcenter.org/node/58

Class Tutor

Peter Mitchell – a highly qualified and internationally recognised authority in cider and perry making and tasting, leads the class. With 30 years of practical experience, he is a professional trainer, a UK and USA cider competition judge and an award-winning producer in his own right.