

Cider and Perry Production – A Foundation

Introduction and goals

This class was first developed by Peter Mitchell, one of the world's leading authorities in cider production and founder of the highly regarded Cider & Perry Academy. Registrants will gain a broad understanding of cider and perry and acquire the key skills and knowledge necessary to make quality products. This course will introduce you to the fundamentals of cider and perry making as well as the history and traditions behind the modern cider and perry industry. Spend five days learning the fundamental techniques of cider making at Brock University's Cool Climate Oenology & Viticulture Institute.

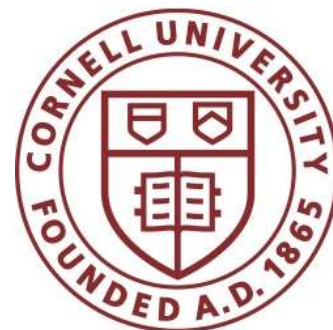


Students will gain:

- A broad appreciation of the main styles of cider and perry, along with an understanding of the Cider Industry - including its historical development, its current position in the alcoholic drinks market and its future development
- Knowledge and understanding of the main principles and processes of cider and perry production
- Training in the practical skills necessary for the production of quality cider and perry
- A detailed step-by-step guide to cider and perry production
- An essential grounding in the chemistry and microbiology of cider and perry
- Practical hands-on training in the key skills of cider production and in the main methods of laboratory analysis
- Sensory analysis of cider and perry

Course content:

- Historical development of cider and perry production.
- The current market-place for cider and perry.
- Types and styles of cider and perry along with a comparison with the production of other alcoholic beverages.
- Legislative requirements, definitions & characteristics.
- Cider orcharding – an outline. Fruit selection, harvesting and processing
- Juice composition and its preparation prior to fermentation
- Fermentation and its management
- Maturation and its management. Malolactic fermentation
- Blending
- Downstream processing: Application of filtration and pasteurization, fining and packaging.
- Quality assurance and control record keeping.
- Methods and application of organoleptic assessment of cider and perry: Objectives and Descriptive analysis.
- Development of product profiles. Recognition of key attributes and sensory faults
- Resource requirements
- A look forward - future development and sustainability of the Cider Industry & its products. Meeting consumer requirements



Class structure

Four full days (8:30 a.m. to 5 p.m.)

Day Five - Certification

For this certification, the candidate must successfully complete the following:

- 90 minute examination made up of 20 multi-choice and 15 short answer questions;
- A portfolio of organoleptic assessment notes for at least 6 products to confirm a knowledge and understanding of a range of different styles of cider and perry.

Registration fee includes detailed reference manual & workshop notes, documented instructions for laboratory analysis, lunch and a.m. coffee. Full payment is due at time of registration.



Brock University