Sample Agenda

Day One

8:00a  Enrollment and Welcome *[8:00 - 8:30 is registration and time to orient]*
  Introductions

Intro to Cider and Cider Around the World – Elizabeth Tomasino, OSU. Overview of the cider market.
  Different production processes and how they impact flavor.
  Break/Questions

Raw Materials and Background to the Cider Industry – Aaron Heinreich, MS CCA, OSU Extension. Apple
  orcharding, characteristics of cider apples, growing, economics, basics of cider, definitions, terminology.

12:00-1:30p  Lunch
  Quality Control, Quality Assurance and HACCP, Dr. Joy Waite-Cusic, OSU
  Group Exercise: Cider production flowchart.

Cider Sensory Evaluation, Sensory Analysis During Cider Production, and Tasting 1, Flavors and
  Evaluations - Dr. Elizabeth Tomasino, OSU. Flavor wheels, how to evaluate ciders, product profiles.
  Break/Questions

Tasting 2, Instructor-Led Tasting - Dr. Elizabeth Tomasino, OSU. Tasting techniques, ortho- vs. retronasal,
  sensory evaluation.

6:00-8:00p  Happy Hour at 5th Street Growler Snacks provided by OSU and students to purchase drinks

Day Two

8:00a  Introduction Day 2
  Group Exercise, What is in Juice?
  Chemistry of Cider - Tomasino, OSU. Acidity, sugar, tannins, ethanol, and SO₂.
  Discussion/Break/Questions
  Sanitation - Tomasino, OSU

Laboratory 1. Introduction to lab safety. Wash, sanitize, and fill fermentation vessels. Measure Specific
  Gravity (SG), pH, TAs, and make SO₂ additions.
12:30-2:00p  Lunch  
Group Exercise, Lab Results - Dr. Tom Shellhammer, OSU. Analyzing lab results.
Cider Microbiology - Dr. James Osborne, OSU. Intro. to microbiology, yeast selection, and nutrients.
Tasting 3, Portfolio Tasting. Product profiles, cont.

Day Three
8:00a  SO₂ Additions: Amount, Timing, and Calculations - Tomasino, OSU.
Filtration/clarification & fining – Tomasino, OSU
Discussion/Break/Questions
Laboratory 2: SO₂ and Yeast. Measure free and total SO₂, inoculate juice with yeast.
12:00-1:30p  Lunch
Ciderhouse Equipment, Tanks, Pumps, and Pasteurization Technology - Jeff Clawson, OSU and Dr. Tom Shellhammer, OSU.

Day Four
8:30a  Introduction Day 4
Discussion/Break/Questions
Laboratory 3. Blending preparation and blending trial.
12:30-2:00p  Lunch Pizza lunch provided by OSU
Sustainability, Dr. Elizabeth Tomasino, OSU
Blending Exercise Tasting and Award. Demonstration of Hedonic Testing - Sue Queisser; Center for Sensory and Consumer Behavior Research, OSU
Tasting 7, Portfolio Tasting
4:45p  Wrap-up and Evaluation Forms. - Pilot plant cider tasting

Day Five
8:30 - 10:00a  CINA Certification Exam. (Optional, an additional of $300 fee is required to sit the exam)
10a  Meet and travel to Lewis-Brown Farm –Scott Robbins farm manager, transportation is available (Optional and no fee required)
12:00-2:00  Lunch at 2 Towns Cider Taproom Provided by OSU
2:15-3:00  Tour of 2 Towns Ciderhouse Production Facility. Transportation is available. Address is 5123 SW Hout St, Corvallis, OR. (Optional, no additional fee required)