

Applicants with any special learning, access or dietary needs, or who suffer from a health condition should contact Christine Haydock, the course organiser to discuss their individual requirements.

Tel: 028 867 68143

Email: Christine.haydock@dardni.gov.uk

I would be interested in receiving more information on:

- Challenge programmes
- Training courses
- Full time/part time food courses
- Packaging courses

Data protection

The personal information provided by you will be held on a database by DARD, in accordance with DARD's Data Protection Act Registration: Z6402243. Your details may be used for the delivery or fulfillment of a DARD service. We may use this information to contact you regarding future products and services.

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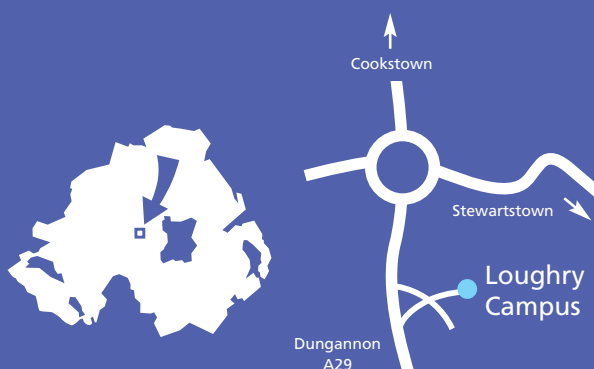
Loughry Campus is the College of Agriculture, Food and Rural Enterprise's centre of excellence for food technology.

Loughry's technology transfer and innovation programme is aimed at assisting the development of competitive food businesses, in line with market opportunities, by developing the capabilities of people in the industry.

Through its team of dedicated technologists, Loughry works with food companies to encourage innovation and adoption of appropriate technology. Advice and support packages are tailored to meet customer needs as the client base ranges from business start-up through to large companies.

For further information visit:

www.cafre.ac.uk



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An introduction to cider manufacture - theory and practice

Wednesday 6th May 2009



Loughry Campus

Cider is a refreshing beverage which enjoys a wide general appeal and has health promoting benefits. It is made from one of the most fundamental food stuffs - apples!

Over the past 10 years, cider has benefited from a significant resurgence of interest and popularity, particularly in areas where apples are widely grown. People who are keen to develop their knowledge and become aware of the technologies involved in modern small scale cider production will benefit from this programme.

This seminar will address:

- The marketplace for cider
- The selection of raw materials
- Legislative requirements
- The essential equipment
- Theoretical and practical fundamentals of production
- Quality control needed and the importance of hygiene.

Who should attend?

This programme has been specifically designed to highlight the key stages in cider production and necessary equipment needed to manufacture cider.

Date: Wednesday 6th May 2009

Location: Food Technology Centre, Loughry Campus, Cookstown.

Cost: £25

Content and Programme

- 09.30** Arrival/Registration, coffee and tea
- 10.00** Welcome by Chairperson
Christine Haydock , Food Technology Development Branch, CAFRE
- 10.10** The marketplace for cider
Margaret Mallon,
Supply Chain Development Branch, DARD
- 10.40** The legislative side of cider production
Christine Haydock, Food Technology Development Branch, CAFRE
- 10.55** Coffee/tea break
- 11.10** The selection of apples for cider production.
Graeme Cross, Crops & Horticultural Branch, DARD
- 11.45** The practical production of cider
Lyndon Beattie, Food Technology Development Branch, CAFRE
- 13.00** Lunch
- 14.00** Review of practical equipment
Lyndon Beattie and Christine Haydock,
Food Technology Development Branch, CAFRE
- 15.30** Invest NI, New Grant Support for Research and Development
Ciaran McCartan,
Innovation Adviser, Invest NI
- 15.50** Tea / coffee break
- 16.05** Factors influencing cider quality
Lyndon Beattie & Christine Haydock,
Food Technology Development Branch, CAFRE
- 16.20** Conclusion

Reply Slip

Contact Name

Company

Address

Tel

Email

Please book places on the seminar entitled

'An introduction to cider manufacture - theory and practice'
on 6th May 2009

Names of those attending:

I enclose a cheque / purchase order* for £

(£25 per person)

Cheques/banker's drafts should be crossed and should be made payable to CAFRE. Credit cards or Euro cheques cannot be accepted. Places are limited. Book early and avoid disappointment.

* Delete as required

Please return to:

Christine Dingley,
College of Agriculture, Food and Rural Enterprise
Loughry Campus, Cookstown, Co Tyrone
BT80 9AA

