



CINA's Cider & Perry Production Certificate Program™

The Cider Institute of North America (CINA) is a non-profit organization made up of cider industry professionals and educators with a mission to create a quality-driven and sustainable cider industry through education and research.

Administered by the Cider Institute and taught by Authorized Training Providers, the **Cider & Perry Production Certificate Program™** is the only program worldwide that offers cider-specific education and training for every stage of a career in the cider industry.

Benefits of a Cider & Perry Production Industry Certificate

- Formal recognition of a professional achievement at an international level
- Exemplifies proven knowledge in skills aligned with Industry standards of various domains of cider & perry production
- Demonstrates knowledge and skills to employers, staff, peers, and the public
- Shows commitment to the highest level of professionalism and care
- Opens career and networking opportunities in the Cider Industry
- Improves credibility with employers and the general public
- Elevates confidence and pride in one's work

Modules & Levels

The Cider & Perry Production Certification Program has three levels of training and certification designed to meet industry standards:

The **Foundation** level provides an introduction to cider and perry production.

The **Advanced** level is for cider makers already working in the industry, with practical experience and a firm knowledge of basic skills.

The **Master** level is for those who want to demonstrate industry knowledge at the highest level.

Candidates are required to gain a **total value of 6.0** modules credits for the *Advanced Certificate in Cider & Perry Production*

Core Modules

5.0 total value required

- Good Manufacturing Practice, Safety & Sanitation in Cider & Perry Production (1.0 value)
- The Science & Practice of Cider & Perry Production (2.0 value)
- Essential Sensory Analysis of Cider & Perry (0.5 value)
- Essential Laboratory Testing of Cider & Perry (0.5 value)
- Cider Operations (1.0 value)




Specialized Modules

1.0 total value required

- Pomology & Orchardling for Cider & Perry Production (1.0 value)
- The Business of Cider & Perry Production (1.0 value)
- Chemical & Microbiological Analysis - Beyond the Essentials (1.0 value)
- Sensory Science & Evaluation (0.5 value)
- Environmental Management (0.5 value)



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Certificate	Certification Mark	Format	Structure	Materials	Assessment	Prerequisites
CINA Foundation Certificate in Cider & Perry Production (CFC)	Apprentice Cider Maker 	<i>Cider & Perry Production – A Foundation</i> class (5 days)	In-person tutored course	Textbook: Mitchell, Peter. <i>Cider & Perry Production - A Foundation</i> . The Cider & Perry Academy, 2016	Foundation Certification Examination	Be over the legal minimum age for the retail purchase of alcoholic beverages
CINA Advanced Certificate in Cider & Perry Production (CAC)	Advanced Cider Maker 	Total module value of 6.0 (5.0 Core + 1.0 Specialized) Instruction format and assessment vary by module topic	Study as well as significant workplace experience will be required for candidates to achieve the appropriate standards and requirements for this Certificate. Formats include: - In-person courses - Online study/webinars - Self-study - Specialty workshops, seminars and conferences - Tutorial guidance & support - On-the-job workplace training, experience, and assessment - Exam preparation materials & sessions	In production	Advanced Cider Makers Qualification	<ul style="list-style-type: none"> - Be over the legal minimum age for the retail purchase of alcoholic beverages - Have achieved <i>the CINA Foundation Certificate in Cider & Perry Production</i> - Either have a fundamental knowledge & understanding of the main principles of chemistry, microbiology and biochemistry, and its application to food & drink production and fermentation science. – <u>OR</u> – As part of this learning program, commit to undertake an appropriate study program associated with these key underlying scientific principles.
CINA Master Diploma in Cider & Perry Production (CMD) Launching in 2022	Master Cider Maker™ 	Self-directed, extensive practical experience	<ul style="list-style-type: none"> - Demonstrated cider production management experience - Completion of additional study modules - Satisfactory completion of an independent practical project - Satisfactory completion of a written exam - Assessment of workplace management competence 	n/a	Master Diploma Certification Examination	<ul style="list-style-type: none"> - Be over the legal minimum age for the retail purchase of alcoholic beverages - Have achieved <i>the CINA Foundation Certificate in Cider & Perry Production</i> - Have achieved <i>the CINA Advanced Certificate in Cider & Perry Production</i>