




Cider Certification Program


Self-Study Guide for Level 1 Exam

Produced by the United States Association of Cider Makers


Below you will find the five main categories of study to prepare you for the CCP Level 1 exam.

 **Apples** – You must have a fundamental understanding of the origin of apples in the United States, prominent apple varieties and how the cider industry categorizes them. Additionally you should know the properties that distinguish these categories and how that translates into the taste and style of cider.

- History of apples and their origin.
- American apples - Propagation, processing and harvesting of apples in U.S.
 - Apple categories and their properties – Sweets, Sharps, Bittersweets and Bittersharps.
 - Apple varieties - Popular dessert apples in U.S., popular cider apples, heirloom apples, and where they are grown.
- Effect of prohibition on the US cider market.
- Pear varieties and corresponding characteristics.
- Terms to understand: sugars, tannin, acid, brix, grafting, fructose.

 **Processing** – Have a general understanding of the process and terms used when describing how an apple goes from harvest to juice.

- Methods of grinding and pressing.
- Understand the use of enzymes and press aids.
- Terms to understand: Pumice, pulp and turbidity.

 **Fermentation** – Understand the basic process of fermentation and how fruit, yeast and various methods impact the resulting cider.

- Apples and fermentation – Know how the properties of different categories of apples impact fermentation results. I.e. sugars, tannin and acid.
- Difference in fermentation and production methods for varying regions and styles.
 - Apple wine, ice cider, English, French, Spanish, Perry and Pommeau.
- The uses of stainless steel and wood for fermentation and aging.
- Terms to understand: Chaptalization, tannin, inoculate, malic acid, malolactic fermentation, sulfites, pectic enzymes.

Cider Certification Program

Self-Study Guide for Level 1 Exam

Taste and Style

- Cider flavors and sensory evaluation
 - Be able to define the taste characteristics of the following terms: sweet, salty, sour, bitter, umami, astringency, acidic, dry, tannic, floral and fruity, medicinal and phenolic.
 - Common off flavors - oxidized flavor descriptions, acetic, band aid, mousy.
- Methods of cider evaluation
 - Appearance
 - Aroma
 - Taste
 - Mouthfeel
 - Finish
 - Things to avoid doing to not influence your sensory perception.
- Understanding basic regulatory information.
 - Label requirements for Cider
 - Current tax class for cider
 - New definition for cider in 2017
 - Similarities and differences between cider, wine and beer.
- Terms to understand: Bitterness, astringency, band aid, burnt match, umami, solvent, dry, sweet, sourness, oxidation, floral, fruity, sulfur, acidity, sorbitol, petillant.
- Styles of cider - Great Lakes International Cider and Perry Competition (GLINTCAP) and Beer Judge Certification Program (BJCP) guidelines.
- Other Types of Ciders

New World Modern
New World Heritage
English Ciders
French Ciders
Spanish Ciders
New England Ciders
Fruit Ciders
Apple Wine
Ice Cider

Hopped/Botanical Ciders
Spiced Ciders
Cider Aged in Wood
Specialty Ciders
Perry
Unlimited Ciders
Mead
Pommeau

Serving and Pairing-

Understand

- the best practices for keeping and storing draft cider.
- the basic components of proper draft installation and management.
- the best practices of serving and storing packaged cider.
- the best food items for pairing with cider, including specific cider styles.