



We will have several instructors from cider competitions, cider researchers, educators and makers. It is a lecture format. You will be ready to take the test. The topics include:

- Apples & The Orchard
- Cider Food Pairings
- Cider Making
- Flavor & Evaluation
- Cider Styles
- Keeping & Serving

- **Become a Certified Cider Professional**

- The United States Association of Cider Makers introduces the Certified Cider Professional program. This first ever cider accreditation program is designed for distributors, servers and others who are interested in becoming bonafide experts on all things cider.
- Hard cider's popularity has dramatically increased in the last several years, and now there is a way for food and alcohol industry professionals to prove their cider knowledge—the Certified Cider Professional program (CCP). USACM has released CCP as online exam that allows test takers to become CCP level one certified. Exam questions fall into five categories: apples, processing, fermentation, taste and style, and history. The exam is 60 questions long and costs \$75 for non-members. USACM members receive a discount with the exam costing \$60*. You must score 85% to pass--you get two attempts per exam fee.