

Principles of Winemaking Course Details

The Gerard Basset Foundation has funded the Principles of Winemaking course to support the professional development of Black, Asian, and ethnic minorities working within the UK hospitality sector.

Application Criteria: The course is open to applicants who identify as Black, Asian, or ethnic minority and want to further their careers in Wine and Hospitality. Before applying, please read the terms at bihospitality.co.uk/principlesofwinemaking. The course will run for five days and will be held at Plumpton College, Ditchling Road, Lewes, BN7 3AE, United Kingdom.

Travel costs to/from Plumpton College at the beginning and end of the course, accommodation (4 nights), and course costs are all funded. Food is included as part of the accommodation arrangement.

6 places are available.

Clothing requirements: Comfortable clothing is advised, and resistant footwear and clothing will be required for practical elements of the course.

Course	Duration	Course Type	Online Available	# of Places	Course Dates
Principles of Winemaking – view course	5-day course	Intensive 1 week	Not available	6	3 rd June – 7 th June 2024

Topics include: Harvest preparation, Grape processing, Must amelioration, Red wine production, Wine clarification, Wine stability and packaging, and Sparkling wine production.

Timings: 9am-16:15 pm

The course concludes with a 30-minute multiple-choice test, after which you will receive a course certificate based on your grade, which could be distinction, merit, pass, or completion.

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The theory sessions for this course will be delivered in the mornings at Plumpton College Wine Centre classrooms, and the practical session will be held in the afternoons at Plumpton College winery.

Course outcomes:

- Harvest
- Grape Processing
- The Alcoholic fermentation
- Red Wine Production
- Wine Clarification
- Wine Stability and Bottling
- Sparkling Wine Production