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**Larches Craft Brewery**

 **Producing exciting and diverse malt drinks, craft beers and ales.**

**What is the course about?**

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A 12 week course covering fermentation and brewing

to create top quality beverages for tasting and

graduation events.

**What we will cover?**

Uses of professional equipment and recipes to create

non-alcoholic malt drinks and craft ales.

Looking at the ethics of alcohol and the joy of non-alcoholic drinks and the science of fermentation, brewing ingredients and processes with actual hands on brewing and bottling experience.

**What will I achieve by the end of the course?**

The ability to make safe informed choices, build hygiene skills, gain the ability to make high quality fermented drinks in a safe environment and build your hospitality skills for the tasting events.

**What is the course and do I need any particular skills?**

The ability to follow basic instructions, be safe in an environment similar to a kitchen/cooking activity and using hot liquids and the safe handling of cleaning chemicals.

**How will I learn?**

Group discussion and tutor lead information about beverage making process and the equipment involved. Group hands on practical work using a professional grain-brewing machine leading up to bottling, labeling and hospitality at the tasting events.

**Are there any costs?**

£360 for 12-week course

**When I’m finished what happens then?**

Presentation of the finished beverages at Tasting and Graduation events and see if you would like to further your knowledge and potentially look at formal accredited courses.

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| **To register your interest, please complete and return the form below:** **Larches House,1 Rectory Lane, Edgware, Middlesex HA8 7LF**

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| Please complete and return to the above address or return to: **Rumela.Kundu@larchestrust.org.uk**Name: Address:Post Code:Contact No:E-mail  |

