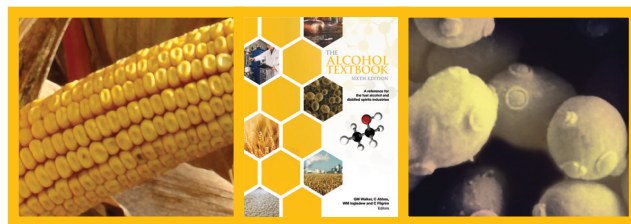


The Alcohol School  
**Extra Credit**  
 Craft Distilling Seminar



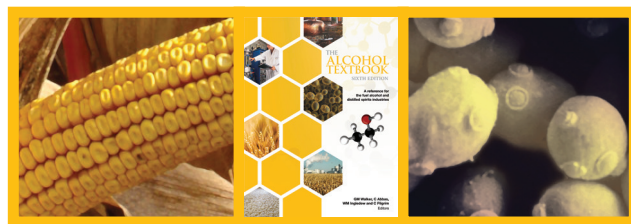
*Tuesday*

SEPTEMBER 11, 2018

<b>09:00 - 10:00</b>	Registration & Welcome Coffee
<b>10:00 - 10:10</b>	Welcome <i>Angus Ballard, Lallemand Biofuels &amp; Distilled Spirits (USA)</i>
<b>10:10 - 10:20</b>	Agenda Review <i>Robert Piggot, Lallemand Biofuels &amp; Distilled Spirits (Canada)</i>
<b>10:20 - 10:50</b>	Craft Distilling Global Overview <i>Maryse Bolzon, Lallemand Biofuels &amp; Distilled Spirits (France)</i>
<b>10:50 - 11:00</b>	COMFORT BREAK
<b>11:00 - 11:45</b>	Raw Materials <i>Steve Wright, Lallemand Biofuels &amp; Distilled Spirits and Spiritech (Canada)</i>
<b>11:45 - 12:15</b>	Preparing for Fermentation <i>Chris Richards, Lallemand Biofuels &amp; Distilled Spirits (USA)</i>
<b>12:15 - 13:00</b>	Yeast Physiology <i>Annick Mercier, Lallemand Biofuels &amp; Distilled Spirits (Canada)</i>
<b>13:00 - 14:00</b>	LUNCH / NETWORKING WITH MAIN SCHOOL
<b>14:00 - 14:45</b>	Nutrition <i>Joseph Kalkwarf, Lallemand Biofuels &amp; Distilled Spirits (USA)</i>
<b>14:45 - 15:30</b>	Fermentation Management <i>Annick Mercier, Lallemand Biofuels &amp; Distilled Spirits (Canada)</i>
<b>15:30 - 16:00</b>	COFFEE / NETWORKING WITH MAIN SCHOOL
<b>16:00 - 16:45</b>	Batch Distillation for Small Distillers <i>Alan Wolstenholme, Caledonian Solutions (Scotland)</i>
<b>16:45 - 17:30</b>	Distilling Troubleshooting Discussion Panel <i>Moderated by Annick Mercier, Lallemand Biofuels &amp; Distilled Spirits (Canada)</i>
<b>19:00 - 22:30</b>	Course Dinner

LUNCH

The Alcohol School  
**Extra Credit**  
 Craft Distilling Seminar



Wednesday

SEPTEMBER 12, 2018

<b>09:00 - 09:45</b>	Hygiene & Contamination Control <i>Chris Richards, Lallemand Biofuels &amp; Distilled Spirits (USA)</i>
<b>09:45 - 10:15</b>	How Yeast Selection & Process Parameters can Impact Congeners <i>Corinne Cluis, Lallemand Biofuels &amp; Distilled Spirits (Canada)</i>
<b>10:15 - 10:45</b>	Rum/Rhum <i>Shernell Layne, Lallemand Biofuels &amp; Distilled Spirits (Barbados)</i>
<b>10:45 - 11:15</b>	COFFEE BREAK
<b>11:15 - 11:45</b>	Whiskey Production in a Craft Distillery <i>Rick Murphy, Rick Murphy Distillery (Canada)</i>
<b>11:45 - 12:15</b>	Vodka Production in a Craft Distillery <i>Maria Nachtetova, Lallemand Biofuels &amp; Distilled Spirits (Russia)</i>
<b>12:15 - 13:00</b>	Sensory - Flavour Fault <i>Maryse Bolzon, Lallemand Biofuels &amp; Distilled Spirits (France)</i>
<b>13:00 - 14:00</b>	LUNCH
<b>14:00 - 14:30</b>	Gins & Botanicals <i>Kirsty Black, Arbikie Distillery (Scotland)</i>
<b>14:30 - 15:00</b>	QA & QC for Craft Distillers <i>Joseph Kalkwarf, Lallemand Biofuels &amp; Distilled Spirits (USA)</i>
<b>15:00 - 15:30</b>	Comparison of Large Scale to Craft Distilling <i>Martin Laberge, Diageo (Canada)</i>
<b>15:30 - 16:00</b>	COFFEE BREAK
<b>16:00 - 17:00</b>	Sensory - Product & Maturation <i>Steve Wright, Lallemand Biofuels &amp; Distilled Spirits and Spiritech (Canada)</i>
<b>17:00 - 17:30</b>	Key Note - Building a Brand <i>Paul Cirka, Cirka Distillery (Canada)</i>
<b>17:30 - 17:45</b>	Close of Session - Certificate Presentation
<b>19:00 - 22:30</b>	Wine, Beer and Spirits Tasting Networking with Main School

LUNCH