

PROCESSING & MARKETING

Unit 9

Producing fruit brandy

L 4

KNOWLEDGE**He/she is able to**

1. describe most important compounds of fruits
2. analyse different types of alcohol from fruits
3. explain the impact of variety, quality and harvesting date on the quality of brandy
4. describe the most important requirements on room and equipment necessary for brandy production (fruit mills, tanks, distilling machines, etc.)
5. explain the effects of different mash additives
6. determine the most important microorganisms for mash/brandy production
7. explain the principles of microorganism growth and prevention
8. explain the need of fractionating while distilling
9. analyse the principles of diluting
10. describe the demands of labelling fruit brandy

SKILLS**He/she is able to**

1. distinguish different types of brandy.
2. select and use suitable methods and technology for producing fruit brandy
3. choose suitable fruit species and varieties for brandy production
4. define the perfect harvesting date
5. discard unusable fruits
6. choose the appropriate method and machines for brandy production
7. use machines correctly
8. add mash additives necessary
9. avoid growth of spoiling microorganisms
10. cut off heads and tails
11. dilute the heart-fraction to drinking strength
12. find further information about machines and equipment

COMPETENCES

1. He/she produces brandy autonomously and on own responsibility with given machinery and technology.
2. He/she autonomously realizes main hazards in brandy production and copes with these hazards.