

# CCP Study Guide – for Introductory Exam

## Version 3.0

**Background:** On January 15, 2019, American Cider Association released an update to our Level 1 Exam for our Certified Cider Professional (CCP) program. The new exam focuses on 6 areas: (1) Apples, the orchard and history (2) Cider making (3) Flavor and families (4) Evaluation (5) Keeping and serving (6) Food and cider.

The major change is that the exam no longer pulls from “style guidelines” but rather from the American Cider Association’s cider lexicon which has 5 cider families: cider, perry, botanical cider & perry, fruit cider & perry, and dessert cider & perry. This new lexicon and families can be found on the CCP website.

The exam is 60 questions. Questions are multiple choice or true/false format. You pass the exam with a mark of 85% correct or higher. Your exam fee covers two test attempts.

We have a recommended reading list and the below study guide.

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**APPLES, THE ORCHARD & HISTORY:** You must have a fundamental understanding of the origin of apples in the United States, prominent apple varieties and how the cider industry categorizes them. Additionally you should know the properties that distinguish these categories and how that translates into the taste and style of cider.

- History of apples and their origin
- Effect of prohibition on the US cider market
- Stone fence cocktail history and recipe
- American apples: Propagation, processing and harvesting of apples in U.S.
- Apple categories and their properties: Sweets, Sharps, Bittersweets and Bittersharps
  - Bittersharp (high acid, high tannin): Kingston Black, Hewe’s Virginia
  - Bittersweet (low acid, high tannin): Dabinett, Yarlinton Mill,
  - Sweet (low acid, low tannin): Gala, Red Delicious, Fuji, Golden Delicious, Jonathon, Jonagold
  - Sharp (high acid, low tannin): McIntosh, Granny Smith, Golden Russet, Harrison, Ashmead’s Kernel, Newtown Pippin, Northern Spy, Winesap, Gravenstein, Wickson, Honeycrisp

- Pear varieties—be able to class these varieties to their broader category, coordinating perry styles and the impact their properties have on perry:
  - **Tannic pears:** Barland, Butt, Hendre Huffcap, Gin, Brandy, Blakeney Red, Thorn, Moorcroft
  - **Culinary Pears (also known as table or dessert pears):** Bartlett, Bosc, Comice, D'anjou, Seckel
- **Terms to know:** Sugars, Fructose, Tannins, Sorbitol, Acid, Malic Acid, Brix, Grafting, Pome

## **FAMILIES & FLAVOR**

Families: Cider, Perry, Fruit Cider, Botanical Cider, Dessert Cider. Please see the Cider Lexicon on the CCP website for details.

## **CIDER MAKING:**

- Have a general understanding of the process and terms used when describing how an apple goes from harvest to juice to cider.
- Understand the basic process of fermentation (including the difference between inoculated and wild yeasts) and how fruit, yeast and various methods impact the resulting cider.
- Understanding of the types of yeasts that are used to produce cider
- Understand the purpose and process of barrel-aging a cider vs. stainless steel tanks.
- Understand the various means of and terms related to carbonating a cider: bottle-conditioned, champagne method, force-carbonated
- Additional terms to know: Lees, Pomace, Press, Keeving, Blending

## **EVALUATION**

- Be able to define the taste characteristics of the following terms: sweet, salty, sour, bitter, umami, astringency, acidic, tannic, floral, fruity, medicinal and phenolic.
- Understand this range and what it means to a cider's flavor: dry, semi-dry, medium, semi-sweet, sweet
- Known that these are terms used to described off-flavors or flaws in a cider
  - Medicinal, solvent-like
  - Sulphur flavors/odors
  - Oxidized, wet cardboard
  - Acetone, nail polish remover
  - Moldy

- 5 step method of cider evaluation: (1) Appearance (2) Aroma (3) Taste (4) Mouthfeel (5) Finish
- Know things to avoid doing so as not to influence your sensory perception
- Additional terms to know: viscosity, legs, still, petillant

### **STORING & SERVING** Have

basic understanding of:

- The best practices for keeping and storing draft cider
- The basic components of proper draft installation and management
- The best practices of serving and storing packaged cider
- Proper storage of glassware
- Number of 8oz servings in a standard wine-format cider bottle (750mL)
- Number of 3oz servings in a standard ice cider bottle (375mL)
- How to help a customer select a cider right for their taste preference or meal
- Additional terms to know: crown cap, cork and cage

**FOOD & CIDER** Have a basic understanding of how to pair cider with food to benefit both the cider and the meal with the following pairing principles:

- Match intensity
- Complement
- Contrast
- Cut
- Complete

Pairings to investigate (we recommend trying them at home!), memorize and understand:

- Cider and pork, generally
- Cider and cheese, generally
- Cider and grilled meats or veggies, generally
- Ice cider and blue cheese
- Wood-aged cider and barbeque
- Dry, sparkling cider and Thanksgiving turkey
- Semi-dry to sweet cider and spicy Asian food