



Day 1 – Sunday 27th April 2025

- 14.30:** Assemble in the Maisondieu Suite, Laichmoray Hotel, Elgin.
Registration
- 15.00:** **Formal Opening of School and Welcome, Henry Angus, Chairman, Spirit of Speyside Whisky Festival**
- 15.10:** **Welcome and Introduction to the Whisky School by Headmaster, Richard Beattie**
- 15.15: Introductions to the Committee.
- 15.25: “Students” to introduce themselves briefly.
- 15.45:** **Lecture 1: “A Brief History of Speyside’s contribution to Scotch Whisky” Ann Miller, The Dram Queen**
- 16.25: *Coffee/tea break*
- 16.35: **Lecture 2: “Barley, Malting and Malt” Mark Kinsman, Maltster [retired], FIBD, BSc, M. Malt.**
- 17.20:** **Q&A**
- 17.30:** **Lecture 3: “An Introduction to Sensory Appreciation and How to Taste”, Diane Stuart, Edrington with a tasting**
- 18.15:** **Q&A**
- 18.30: Free time
- 19.00: *Informal meal - in the hotel with the Committee.*

Day 2 – Monday 28th April 2025

- 08.45: Assemble in the Hotel, Elgin.
Coffee/tea will be available on arrival.

Today’s Subjects: Barley to Wash plus Technical Visits

- 08.50:** **Introduction and looking at the day ahead, School Headmaster**
- 09.00:** **Lecture 4: “Scotch Whisky Mashing” Richard Beattie, BSc, FIBD.**
- 09.45:** **Q&A**
- 10.00:** **Lecture 5: “Scotch Whisky Fermentation” Richard Beattie, BSc, FIBD and Jim Simpson, Distillery Production Control and Quality Control Manager [retired]**
- 10.45:** **Q&A**
- 11.00: *Coffee/tea break*
- 11.15:** **Lecture 6: “What is whisky? Legal definitions and Overview of the Scotch Whisky Industry”, Graeme Littlejohn, Director – Strategy & Communications, Scotch Whisky Association**
- 12.00:** **Q&A**
- 12.15:** **Tasting: Spirit of Speyside Whisky Festival Awards Finalists led by Steph Murray**
- 12.40: *Light lunch in the hotel followed by coffee/tea.*
- 13.30:** Depart for technical visits to Portgordon Maltings and Aultmore Distillery.
- 17.30: Return to hotel
- 17.30:** **Round up, Q&A for the day with the Committee**
- 18.00: Free evening for you to make your own arrangements

Day 3 – Tuesday 29th April 2025

Today’s Subjects: Technical Visits then Wash to New Make Spirit

- 08.30:** Assemble **outside** the Laichmoray Hotel, Elgin to depart for technical visits to Glen Grant Distillery, Speyside Cooperage and Forsyth’s Coppersmiths

13.00 Return to hotel for light lunch followed by coffee/tea.

13.50: Q&A on morning visits with the Committee

14.05: Lecture 7: "Distillation" by Dr Stuart Watts BSc, Distilleries Director, Wm Grant & Son Ltd.

a. The Scientific Principles of Distillation

b. Batch Distillation for Scotch Malt Whisky

c. Continuous Distillation for Scotch Grain Whisky

15.10: Q&A

15.25: *Coffee/tea break*

15.40: Lecture 8: The contribution to Flavour Development of Pot Stills and Distillation Equipment, Scott Allen, CEng FICHEM, MD Allen Associates, part of the Forsyths Group

16.30: Q&A

16.45: Round up and Q&A for the day with the Committee

17.00: Free time

18.30: Depart from Laichmoray Hotel for **Celebration Dinner** with the Committee at Dowans Hotel, Aberlour

19.00: Cocktail Reception & Dinner with photographs in suitable locations

Dress code: national dress, evening attire or smart casual.

22.45: Depart for Laichmoray Hotel

Day 4 – Wednesday 30th April 2025

08.45: Assemble in the Hotel, Elgin

Coffee/tea will be available on arrival.

Today's Subjects: New Make Spirit to Scotch Whisky

08.50: Introduction and looking at the day ahead, School Headmaster

09.00: Lecture 9: "The Science of Flavour in New Make Spirit Part 1" Robert Fotheringham, Robert Fotheringham BSc, FIBD, Global Technical Manager, Lallemand Biofuels & Distilled Spirits with tasting samples

10.00: Q&A

10.10: *Coffee/tea break*

10.25: Lecture 10: "The Science of Flavour in New Make Spirit Part 2", Robert Fotheringham BSc, FIBD, Global Technical Manager, Lallemand Biofuels & Distilled Spirits

11.25: Q&A

11.40: Lecture 11: The Contribution of Peat to Whisky Flavour", Dr Barry Harrison, BSc, DIBD, Head of Peat, Raw Materials and Processing Research, Scotch Whisky Research Institute with tasting samples

12.25: Q&A

12.40: Light lunch in the hotel followed by coffee/tea

13.40: Lecture 12: "The creation of single malts and blended Scotch whiskies", Rhiann Ferguson, M.Chem, GCD, Blender, John Dewar & Sons with tasting samples

14.50: Q&A

15.00: *Coffee/tea break*

Feedback Survey – please hand to a Committee member when completed.

15.15: Round up and Q&A of the day and the entire course with the Committee

Presentation of Certificates

15.45: Course ends

Whisky School Organising Committee:

Headmaster: Richard Beattie

Committee Chair: Ann Miller

Committee: Helen Foord, Robert Fotheringham, Mark Kinsman, Steph Murray, Mathew Porritt, Jimmy Simpson