



Day 1 – Sunday 26th April 2026

- 14.30:** Assemble in the Maisondieu Suite, Laichmoray Hotel, Maisondieu Road, Elgin IV30 1QR
Telephone [+44 1343 540045](tel:+441343540045)
Coffee/tea on arrival
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: Brief Introductions to the Committee
- 15.25: “Students” to introduce themselves briefly
- 15.55:** **Lecture 1: “A Brief History of Speyside’s contribution to Scotch Whisky” Ann Miller, The Dram Queen**
- 16.35: *Coffee/tea break*
- 16.45: **Lecture 2: “Barley, Malting and Malt” Mark Kinsman, Maltster [retired], FIBD, BSc, M. Malt.**
- 17.40:** **Q&A**
- 17.55:** **Lecture 3: “An Introduction to Sensory Appreciation and How to Taste”, Diane Stuart, Edrington with a tasting**
- 18.40:** **Q&A**
- 18.55: Free time – **Cash Bar opens**
- 19.30: *Informal meal - in the hotel with the Committee*

Day 2 - Monday 27th April 2026

- 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 and Jim Simpson, Distillery Production Control and Quality Control Manager [retired]**
- 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:** **Tasting of 8 glasses: Spirit of Speyside Whisky Festival Awards Finalists led by Steph Murray**
- 11.45:** **Lecture 6: “What is whisky? Legal definitions and Overview of the Scotch Whisky Industry”, Graeme Littlejohn, Director – Strategy & Communications, Scotch Whisky Association**
- 12.30** **Q&A**
- 12.45: *Light lunch in the hotel followed by coffee/tea.*
- 13.30:** Depart for technical visits to Boortmalt Maltings and Aultmore Distillery in hi-vis vests
- 18.00: **Round up, Q&A for the day with the Committee**
- 18.15: Free evening

Day 3 – Tuesday 28th April 2026

Today's Subjects: Wash to New Make Spirit and Technical Visits

- 08.45: Assemble in the Hotel, Elgin.
Coffee/tea will be available on arrival.
- 08.50: 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**
- 10.10: Q&A**
- 10.25: *Coffee/tea break*
- 10.40** Depart for technical visits to Glen Grant Distillery, Speyside Cooperage and Forsyth's Coppersmiths in TWO coaches
- 16.30 Return to hotel
- 16.30 Tasting: "The Speyside style" by members of the Committee**
- 17.15 Round up and Q&A for the day with the Committee**
- 17.30 Free time
- 18.45: Depart by coach from Laichmoray Hotel for **Celebration Dinner** with the Committee at the Dowans Hotel, Aberlour
- 19.15: 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 2026

- 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" 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: "Maturation Chemistry", Robert Fotheringham BSc, FIBD, Global Technical Manager, Lallemand Biofuels & Distilled Spirits**
- 11.25: Q&A**
- 11.40: Lecture 11: The contribution to Flavour Development of Pot Stills and Distillation Equipment, Scott Allen, CEng FICHEM, MD Allen Associates, part of the Forsyths Group**
- 12.30: Q&A**
- 12.45** Light lunch in the hotel followed by coffee/tea
- 13.30: Lecture 12: "The creation of single malts and blended Scotch whiskies", ii Stephanie J. Macleod, Director of Blending, Scotch Whisky, John Dewar & Sons with 5 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 with a Celebration Dram**
- 15.45/16.00: Course ends