



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

Today’s Subjects: Barley to Wash plus Technical Visits

- 08.45:** Assemble in the Hotel, Elgin.
Coffee/tea will be available on arrival.
- 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 29th April 2026

Today's Subjects: New Make Spirit to Scotch Whisky

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