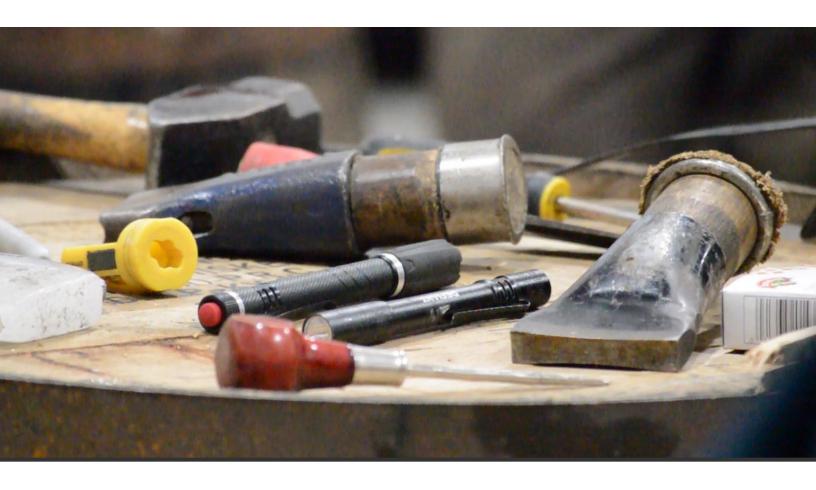


# COOPER'S WORKSHOPS



#### MANAGE YOUR AGING PROGRAMS WITH CONFIDENCE!

With an average return of over 1,000%, brewers are tempted—now more than ever—to invest in oak. Barrel aging brings craft brewers above and beyond the realm of ordinary, expanding the capabilities of their brewery and allowing them to create extraordinary beers. This does not come without risk though. In fact, aging can significantly exacerbate risk of loss and spoilage. Our goal is to limit loss, increase brewery profits, and empower brewers with futuristic control over their aging platforms.

We have developed a tiered brewery focused barrel education program that has been presented at venues such as the New England Craft Beer Summit, brew teams at some of the nation's largest breweries, and more. These brewery focused Cooperage Workshops provide brewers and cellarmen with inside industry knowledge on barrel logistics, repair, handling, and more.

These aren't just online videos or internet "hacks". These presentations were built on a foundation of peer knowledge, industry secrets, and true, old world cooperage techniques. It's not the weight of the hammer, but the knowfedge behind the swing that makes the impact.

#### **GET STARTED! SIGN UP TODAY:**

## SEMINAR / CONFERENCE SESSIONS

**INTRODUCTORY** 





#### THIS COURSE COVERS:

Designed to fit within the scheduling confines of a summit or conference, this is a 1 hour (+/-) "Barrels 101" style session. This general introduction to barrels, their trials, and potential tribulations, is geared towards both new and experienced brewers.

We cover sourcing, logistics, basic cooperage tools, what to look out for, and some minor on-the-fly repairs. This is done lecture style along with a Q&A.

#### **SIGN UP TODAY:**





### CERTIFIED CELLAR TECHNICIAN™

CELLAR TECHNICIANTM

**INTERMEDIATE** 



#### THIS COURSE COVERS:

- The theories behind a barrel program
- Cooperage tools, modifications, and use
- Injury reduction strategies
- Quality assurance procedures for receiving and assessing barrels
- · Procedures for keeping empty barrels
- Foeders: conditioning, hydration, repair.
- Overall best practices; Topping, time in oak for different scenarios
- Sourcing & logistics
- Warehouse procedures
- Cleaning barrels
- · Barrel & leak repair

### THIS COURSE INCLUDES THE FOLLOWING DEMONSTRATIONS:

- How to avoid costly long and short term personal injuries.
- The 5 point Barrel Quality Guarantee<sup>™</sup>
- Proper repair of barrel damage commonly caused by shipping or moving.
- Repair of damage caused by improper maintenance.
- Preventative maintenance techniques.

#### **SIGN UP TODAY:**



### CERTIFIED CELLAR COOPER™

**ADVANCED** 





#### **ABOUT THIS COURSE:**

The Cellar Cooper certification is a practical hands on course based on the knowledge learned in the Cellar Tech course. The Cellar Cooper course requires the Cellar Technician course as a prerequisite, and they may be combined into one full day workshop.

In this course, each participant is given their own set of cooperage tools (theirs to keep at the conclusion). Participants are assigned their own barrel and guided through a practical application of the Cellar Tech curriculum.

This hands on training includes proper ergonomics, repairs, head removal/replacement, resetting staves, manufacturing leak repair kits, handling and maneuverability, and more.

Participants will fix actual damaged barrels and be tasked with repairing real leaks. Course concludes with each participant completely dismantling their barrel and putting it all back together again.

Having completed all three coopers workshop training sessions, each participant will have a full working knowledge of barrel maintenance, repair, and general handling, in term creating more educated, efficient, and profitable brewers.

#### **SIGN UP TODAY:**

