



### **Day 1 – Sunday 27<sup>th</sup> April 2025**

- 14.30:** Assemble in the Maisondieu Suite, Laichmoray Hotel, Elgin.  
**Registration**
- 15.00:** **Formal Opening of School and Welcome, Chairman, Spirit of Speyside Whisky Festival**
- 15.10:** **Welcome and Introduction to the Whisky School, Headmaster**
- 15.15: Introductions to the Committee.
- 15.25: Delegates 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 28<sup>th</sup> 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/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 29<sup>th</sup> April 2025**

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

- 08:30:** Assemble **outside** the 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 - speaker TBC**
- 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 30<sup>th</sup> 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**
- 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:**

- Committee Chair: Ann Miller
- Committee: Richard Beattie, Helen Foord, Robert Fotheringham, Mark Kinsman, Steph Murray, Mathew Porritt, Jimmy Simpson