



Plumpton College

Plumpton College Centre for Sustainable Food Farming & Forestry

Course Information

Course Name: Pork Butchery

Tutor: Dave Rook

Venue: Homestead Farm
Netherfield
Nr. Battle
East Sussex TN33 9QL

2 day course

Start Time: 10 am

Finish time: 4 pm

Designed for: Anyone who is interested in butchering their own pork or who wants to better understand the cuts, techniques and uses. No previous experience needed.

Aims of the course: To introduce participants to the practise of butchering pork, understanding the cuts and presenting the meat for sale. At the end of the course each participant will have cut a side of pork. The course is limited to 4 participants to ensure maximum practical experience and individual attention from the tutor.

Typical number of delegates: 4

Courses are run regularly subject to demand.

Course Timetable

DAY 1

9.45- 10.00 am	Registration and Coffee
10.00 am – 1.00 am	General Health & Safety including First Aid Knife Grinding Discussion to evaluate the individual requirements and expectations of Students Demonstration of Cutting a Carcass including presenting the cuts for sale
1.00 pm – 1.30 pm	LUNCH Please bring packed lunch – hot drinks provided
1.30 pm – 3.30pm	Practical: Cutting a side of Pork
3.30 pm – 4.00pm	Cleaning up

DAY 2

10.00 am – 10.30 pm	Evaluation of Day 1
10.30 am – 1.00 pm	Second Demonstration of Cutting a Carcass and detailed discussion of the various cuts of meat which can be tailored to suit individual students needs Practical: Cutting Side of Pork
1.00 pm – 1.30 pm	LUNCH Please bring packed lunch – hot drinks provided
1.30 pm – 3.00pm	Practical Continued
3.00 pm – 3.30 pm	Cleaning up and sorting meat
3.30 pm – 4.00 pm	Summary / Questions and Answers. Tea / Coffee and Course Evaluations

What you need to bring: Sandwiches for a working Lunch on both days. Hot and cold drinks will be provided. Please wear suitable clothing as the training is located in the cutting room, which is unheated, and can be particularly cold in winter. You are strongly advised to bring a digital or other camera with you to the training to enable you to keep a personal pictorial record.

As an ongoing precautionary measure, please ensure that items of clothing and footwear used previously on another farm, have been thoroughly cleaned.

Course Outcome: College Certificate

Follow on course suggestions: Sausage Making, Bacon & Gammon Curing, Salami Making, Selection of Finished livestock, Direct Meat Marketing, Basic Food Hygiene

For dates and further course information please contact Plumpton College www.foodfarmingforestry.co.uk

To book this course, for further information, or in case of an emergency on the day of the course please contact:

Plumpton College Centre for sustainable Food Farming & Forestry
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