



Plumpton College

Plumpton College Centre for Sustainable Food Farming & Forestry Course Information

Course Name: Sausage making

Tutor: Angie Wilkins

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

1 day course

Start Time: 10 a.m.

Finish time:
Approx. 4pm

Designed for: Anyone who would like to make their own sausages or would like to understand the process. No previous experience needed.

Aims of the course: To provide participants with the skills and knowledge to produce their sausages for home use or direct sales.

Typical number of delegates: 4

Course runs approximately five times a year

Course Timetable

10.00 am – 10.15 am	Course administration/ tea or coffee/introductions
10.15 am – 10.45 am	Discussion on: Hygiene, Risk assessment, Equipment Sausage ingredients, Explanation of processes
10.45 am – 11.00 am	Practical: Weigh out individual amounts of rusk and put to soak
11.00 am – 11.15 am	Demonstration: sausage making.
11.15 am – 1.00 pm	Practical: Learners take turns in loading machine, putting on skins, extruding sausages and linking.
1.00 pm – 1.30 pm	Lunch (bring pack Lunch – hot drinks provided)
1.30 pm – 3.30 pm	Practical: Weigh ingredients, mince meat with chosen ingredients. Cook and taste small portions of mixtures. Proceed with sausage making.
3.30 pm – 3.45 pm	Cleaning: machinery and surfaces.
3.45 pm – 4.00 pm	Tea / Coffee and Course Evaluations Take away a pack of sausages that you have made.

What you need to bring: Hot & cold drinks are provided, but you will need to bring a packed lunch. You may wish to bring a digital or other camera with you so you can keep a personal pictorial record.

Please **wear suitable clothing** as the training is located in the cutting room, which is unheated, and can be particularly cold in winter.

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: Basic Food Hygiene Certificate, Pork Butchery, Bacon & Gammon Curing, Salami Making. Food Smoking.

**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
Woodland Enterprise Centre, Hastings Road, Flimwell, TN5 7PR
Tel 01580 879 547 e-mail gammonc@plumpton.ac.uk