



Plumpton College

Plumpton College Centre for Sustainable Food Farming & Forestry Course Information

Course Name: Bacon and Gammon and 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 and produce/cure Bacon and Gammon and 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 own Bacon, Gammon and Sausages for home use or direct sales.		
Typical number of delegates: 6	Course runs approximately five times a year	
<u>Course Timetable</u>		
10.00am	Tea/coffee, registration, introductions.	
Sausages		
10.15am -12.30pm	Discuss and look at ingredients for Sausages & equipment Demonstration Practical- Sausage Making Cook, sample, clear up and complete paperwork	
12.30pm to 1.00pm	Lunch (bring pack Lunch – hot drinks provided)	
Bacon and Gammon Curing		
1.00pm-3.00pm	What is curing? Methods dry/wet, basic chemistry Discuss equipment, ingredients-dry cure/wet cure Look at cuts of pork used for bacon and gammon Dry salt bacon cuts Mix and place gammon joints in brine. (Slice), cook and taste bacon Clear up	
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 complete a butchery declaration form and bring along with you on the course day. 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 on-going 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		