



**Plumpton College  
Centre for Sustainable Food  
Farming & Forestry  
Course Information**

<b>Course Name:</b> Lamb Butchery		<b>Tutor:</b> Dave Rook
<b>Venue:</b> Homestead Farm Netherfield Nr. Battle East Sussex TN33 9QL	<b>2 day course</b>	
	<b>Start Time:</b> 10 am	
	<b>Finish time:</b> 4 pm	
<b>Designed for:</b> Anyone who is interested in butchering their own lamb or who wants to better understand the cuts, techniques and uses. No previous experience needed.		
<b>Aims of the course:</b> To introduce participants to the practise of butchering lamb, understanding the cuts and presenting the meat for sale. At the end of the course each participant will have cut up a whole lamb. The course is limited to 4 participants to ensure maximum practical experience and individual attention from the tutor.		
<b>Typical number of delegates:</b> 4		<b>Course runs approximately six times a year</b>
<b><u>Course Timetable</u></b>		
<b>Day 1.</b>		
<b>10.00-10.30</b>	Registration. Tea, Coffee, Biscuits.	
<b>10.30 am – 1.00 am</b>	General Health & Safety including First Aid Knife sharpening and knife skills Discussion to evaluate the individual requirements and expectations of Students. Demonstration of Cutting a Carcass including presenting the cuts for sale	
<b>1.00 pm – 1.30 pm</b>	<b>LUNCH</b> Please bring packed lunch – hot drinks provided.	
<b>1.30 pm – 3.30pm</b>	Practical: Cutting first side of lamb	
<b>3.30 pm – 4.00pm</b>	Cleaning up	
<b><u>DAY 2</u></b>		
<b>10.00 am – 10.30 pm</b>	Evaluation of Day 1	
<b>10.30 am – 1.00 pm</b>	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 second side of lamb	
<b>1.00 pm – 1.30 pm</b>	<b>LUNCH</b> Please bring packed lunch – hot drinks provided.	
<b>1.30 pm – 3.00pm</b>	Practical Continued	
<b>3.00 pm – 3.30 pm</b>	Cleaning up and sorting meat.	
<b>3.30 pm – 4.00 pm</b>	Summary /Questions and Answers Tea / Coffee and Course Evaluations	
<b>What you need to bring:</b> Hot and cold drinks will be provided but don't forget to <b>bring sandwiches for a working lunch</b> . Please <b>wear suitable clothing</b> 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 <b>digital or other camera</b> with you to the training to enable you to keep a personal pictorial record. <b>As an ongoing precautionary measure, please ensure that items of clothing and footwear used previously on another farm, have been thoroughly cleaned.</b>		
<b>Course Outcome:</b> College Certificate		
<b>Follow on course suggestions:</b> Beef Butchery Demonstration, Venison Butchery, Pork Butchery, Sausage Making, Selection of Finished livestock, Direct Meat Marketing, Basic Food Hygiene <b>For dates and further course information please contact Plumpton College.</b> <b><a href="http://www.foodfarmingforestry.co.uk">www.foodfarmingforestry.co.uk</a></b>		
<b>To book this course, for further information, or in case of an emergency on the day of the course please contact:</b> Plumpton College Centre for Sustainable Food Farming & Forestry Woodland Enterprise Centre, Hastings Road, Flimwell, TN5 7PR Tel 01580 879 547 e-mail <a href="mailto:gammonc@plumpton.ac.uk">gammonc@plumpton.ac.uk</a>		