



**Plumpton College at Netherfield
Centre for Sustainable Food & Farming
Course Information**

Course Name: Salami Making		Tutor: Justin Davis
Venue/s: Ivyland Farm Netherfield Nr. Battle East Sussex TN33 9QB	Homestead Farm Netherfield Nr. Battle East Sussex TN33 9QL	1 day course
		Start Time: 10 am
		Finish time: 4 pm
Designed for: Any one who is interested in producing their own salami. No previous experience needed.		
Aims of the course: To introduce participants to the main points that need to be considered when making Salami for commercial use.		
Typical number of delegates: 6		Course runs approximately twice a year
<u>Course Timetable</u>		
10.00 am	Course administration/ tea or coffee/introductions	
10.15am	<p><u>Classroom session - AM</u> Characteristics and history of salami including the sampling of different varieties of product Health and safety issues concerning salami production and control methods including hygiene practices, use of preservatives, pH regulation & water activity Ingredients used in salami and cured sausage production and their purpose. Types and sizes of casings. Meat selection and preparation. Environmental (e.g. humidity and temperature) control requirements and solutions. Salami production methods including recipes, mixing, mincing, stuffing and tying, incubation, curing and timings</p> <p>Lunch (bring packed lunch – hot drinks provided)</p> <p><u>Practical Session – PM (Homestead Farm)</u> In this session you will be preparing a batch of Salami using the methods learnt in the morning. This gives the opportunity to put all the practical elements of salami making into practice.</p>	
1.30pm		
3.20pm	Cleaning of machinery and surfaces.	
3.45 pm	Summary /Questions and Answers. Tea / Coffee and Course Evaluations	
Note: As incubation and curing is extremely time intensive and often very dependant upon the individual producers needs, these elements will be theory based only and covered fully in the morning session.		
What you need to bring: Hot & cold drinks are provided, but you will need to bring a packed lunch. In the morning the course is classroom based. During the afternoon the course will be held on the farm. Please bring appropriate clothing and footwear for both venues.		
Course Outcome: College Certificate (on request)		
Follow on course suggestions: Pork Butchery, Sausage Making, Bacon & Gammon Curing, Basic Food Hygiene Certificate, Food Smoking Direct Meat Marketing. 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 and Forestry Woodland Enterprise Centre, Hastings Road, Flimwell, TN5 7PR Tel 01580 879 547 e-mail gammonc@plumpton.ac.uk		