



Plumpton College

Plumpton College Centre for Sustainable Food Farming & Forestry

Course Information

Course Name: One Day Venison Butchery	Tutor: Dave Rook
Venue: Homestead Farm Netherfield Nr. Battle East Sussex TN33 9QL	1 day course
	Start Time: 9.30 am
	Finish time: 4.30 pm
Designed for: Farmers, chefs, food retailers and others interested in skinning and butchering venison. No previous experience needed.	
Aims of the course: To provide an understanding of the equipment used, breaking down of carcass, cuts, how to assess quality and butcher a carcass. Also to learn different cuts to increase sales. The course is limited to 5 participants to ensure maximum practical experience and individual attention from the tutor.	
Typical number of delegates: 5	Course runs approximately twice a year
Course Timetable	
09.15am Registration, coffee/tea	<ul style="list-style-type: none">• The basic tools needed• Knives and equipment - how to keep them in good condition• How to assess the quality of the culled carcass with regard to the end product • Demonstration of the basic cuts• Cut the carcass into main sections - legs, back, middle & fore-end• Variations on styles of cutting to take account of selling and marketing the meat• Adapt cutting to suit your market & discuss your previous problems with unsold meat• Butcher main parts of carcass, bone or divide into muscle groups• Learn to cut cutlets, steak and how to take the tender loin out• Bone out the fore-end to produce boneless braising & stewing venison• Suggestions for further processing.
What you need to bring: Hot & cold drinks are provided, but you will need to bring a packed lunch. The course takes place at an unheated cutting room so please bring warm clothing when the weather is cold, particularly good footwear. You are welcome to bring a camera, pen and paper to record information. 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, Basic Food Hygiene Certificate. Food Smoking, Bacon and Gammon Curing Salami and Cured Sausage Production, 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	