



Plumpton College

## Plumpton College Centre for Sustainable Food Farming & Forestry

### Course Information

**Course Name:** Pork Butchery

**Tutor:** Dave Rook

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

**2 day course**

**Start Time:** 10 am

**Finish time:** 4 pm

**Designed for:** Anyone who is interested in butchering their own pork or who wants to better understand the cuts, techniques and uses. No previous experience needed.

**Aims of the course:** To introduce participants to the practise of butchering pork, understanding the cuts and presenting the meat for sale. At the end of the course each participant will have cut a side of pork. The course is limited to 4 participants to ensure maximum practical experience and individual attention from the tutor.

**Typical number of delegates:** 4

**Courses are run regularly subject to demand.**

#### Course Timetable

##### **DAY 1**

<b>9.45- 10.00 am</b>	Registration and Coffee
<b>10.00 am – 1.00 am</b>	General Health & Safety including First Aid Knife Grinding 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 a side of Pork
<b>3.30 pm – 4.00pm</b>	Cleaning up

##### **DAY 2**

<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 Side of Pork
<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

**What you need to bring:** Sandwiches for a working Lunch on both days. Hot and cold drinks will be provided. Please wear suitable clothing 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 digital or other camera with you to the training to enable you to keep a personal pictorial record.

**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, Bacon & Gammon Curing, Salami Making, Selection of Finished livestock, Direct Meat Marketing, Basic Food Hygiene

**For dates and further course information please contact Plumpton College [www.foodfarmingforestry.co.uk](http://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](mailto:gammonc@plumpton.ac.uk)