



Plumpton College

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

**Course Name:** 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 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 sausages for home use or direct sales.

**Typical number of delegates:** 4

**Course runs approximately five times a year**

### Course Timetable

|                     |   |
|---------------------|---|
| 10.00 am – 10.15 am | Course administration/ tea or coffee/introductions  |
| 10.15 am – 10.45 am | Discussion on: Hygiene, Risk assessment, Equipment<br>Sausage ingredients, Explanation of processes   |
| 10.45 am – 11.00 am | Practical: Weigh out individual amounts of rusk and put to soak   |
| 11.00 am – 11.15 am | Demonstration: sausage making.  |
| 11.15 am – 1.00 pm  | Practical: Learners take turns in loading machine, putting on skins,<br>extruding sausages and linking.   |
| 1.00 pm – 1.30 pm   | Lunch (bring pack Lunch – hot drinks provided)  |
| 1.30 pm – 3.30 pm   | Practical: Weigh ingredients, mince meat with chosen ingredients.<br>Cook and taste small portions of mixtures.<br><br>Proceed with sausage making. |
| 3.30 pm – 3.45 pm   | Cleaning: machinery and surfaces.   |
| 3.45 pm – 4.00 pm   | Tea / Coffee and Course Evaluations<br>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 **wear suitable clothing** as the training is located in the cutting room, which is unheated, and can be particularly cold in winter.

**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:** 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](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  
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Tel 01580 879 547 e-mail [gammonc@plumpton.ac.uk](mailto:gammonc@plumpton.ac.uk)