

PLUMPTON COLLEGE



Plumpton College

SALAMI MAKING

Anyone who is interested in producing their own salami. No previous experience needed. To introduce participants to the main points that need to be considered when making Salami for commercial use. Experienced salami maker, Justin Davis, delivers a detailed classroom lecture covering essential information on the use of cures, pH levels, and drying conditions to meet health and safety requirements for commercial sales. The course then moves to production techniques and a detailed design for how to convert a fridge into a curing chamber to air dry the sausages. The one day course finishes with a practical session making up a salami mix, stuffing casings and tying off the ends with a butterfly knot. *Graham Palmer a full time farmer has diversified from mixed farming; now with an on-farm cutting room he employs a butcher and sells his home reared meat to restaurants and at farmers' markets. "Attending the Salami Making course was a natural progression for my business," says Graham*

2012 Course Dates 14th and 19th March

Full cost £150

Grant funded RDPE cost £45

For eligibility criteria please contact us as below.

General Course Structure

Morning in the classroom

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

Lunch

(bring a packed lunch – hot drinks provided)

Afternoon practical at on-farm cutting room

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. Cleaning of machinery and surfaces. Summary /Questions and Answers. Tea / Coffee and Course Evaluations

Follow on course suggestions: Pork Butchery, Sausage Making, Bacon & Gammon Curing, Basic Food Hygiene Certificate, Food Smoking Direct Meat Marketing.

For more information:-

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