



Plumpton College

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

Course Name: Lamb 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 lamb 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 lamb, understanding the cuts and presenting the meat for sale. At the end of the course each participant will have cut up a whole lamb. The course is limited to 4 participants to ensure maximum practical experience and individual attention from the tutor.		
Typical number of delegates: 4		Course runs approximately six times a year
<u>Course Timetable</u>		
<u>DAY 1</u>		
10.00 am – 10.30 am	Registration, Coffee or Tea	
	General Health & Safety including First Aid	
10.30 am – 1.00 am	Knife sharpening and knife skills	
	Discussion to evaluate the individual requirements and expectations of Students. Demonstration of Cutting a Carcass including presenting the cuts for sale	
1.00 pm – 1.30 pm	LUNCH Please bring packed lunch – hot drinks provided.	
1.30 pm – 3.30pm	Practical: Cutting first side of lamb	
3.30 pm – 4.00pm	Cleaning up	
<u>DAY 2</u>		
10.00 am – 10.30 pm	Evaluation of Day 1	
10.30 am – 1.00 pm	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 second side of lamb	
1.00 pm – 1.30 pm	LUNCH Please bring packed lunch – hot drinks provided.	
1.30 pm – 3.00pm	Practical Continued	
3.00 pm – 3.30 pm	Cleaning up and sorting meat.	
3.30 pm – 4.00 pm	Summary /Questions and Answers Tea / Coffee and Course Evaluations	
What you need to bring: Hot and cold drinks will be provided but don't forget to bring sandwiches for a working lunch . 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: Beef Butchery Demonstration, Venison Butchery, Pork Butchery, Sausage Making, Selection of Finished livestock, Direct Meat Marketing, Basic Food Hygiene		
For dates and further course information please contact Plumpton College at Netherfield. www.thenetherfieldcentre.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 at Netherfield, Netherfield Place Farm, Netherfield, Nr. Battle. East Sussex TN33 9PY Telephone: 01424 775615 e-mail info@thenetherfieldcentre.co.uk		