



Plumpton College

**Plumpton College at Netherfield
Centre for Sustainable Food & Farming
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 depending on questions and end of course discussions.
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 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, 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. Cook and taste small portions of mixtures. 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 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. 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:	
<p align="center">Plumpton College at Netherfield Netherfield Place Farm, Netherfield, Nr. Battle. East Sussex TN33 9PY Telephone: 01424 775615 www.thenetherfieldcentre.co.uk e-mail info@thenetherfieldcentre.co.uk</p>	