



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

<b>Course Name:</b> Starting a Pig Herd		<b>Tutor:</b> Simon J. Bishop
<b>Venue:</b> Ivyland Farm Netherfield Nr. Battle East Sussex TN33 9QB	<b>1 day course</b>	
	<b>Start Time:</b> 10 a.m.	
	<b>Finish time:</b> Approx. 4pm depending on questions and end of course discussions.	
<b>Designed for:</b> Any one who is interested in starting their own pig herd. No previous experience needed. Covers equipment, housing, and rearing free- range pigs. Includes a visit to pigs on the farm.		
<b>Aims of the course:</b> To introduce participants to the main points that need to be considered when keeping pigs.		
<b>Typical number of delegates:</b> 6 -10		<b>Course runs approximately twice a year</b>
<b>Course Timetable</b>		
<b>10.00 am – 10.30 am</b>	Course administration/ tea or coffee/introductions	
<b>10.30 am – 12.30 am</b>	Lecture: Rules & Regulations Welfare Buildings & land Types of production Breeds Terminology Breeding & Farrowing Feeding Key points	
<b>12.30 pm – 1.30 pm</b>	Lunch	
<b>1.30 pm – 3.30 pm</b>	Visit to pig herd on the farm to carry out some practical stock tasks. (E.g. piglet teeth clipping, moving pigs, injecting, selecting finished pigs and possible demonstration of A.I. – some practical tasks depend on whether a pig has recently farrowed)	
<b>3.30 pm – 4.00 pm</b>	Summary /Questions and Answers Tea / Coffee and Course Evaluations	
<b>What you need to bring:</b> Hot & cold drinks are provided, but you will need to bring a packed lunch. In the morning the course is classroom based. During the afternoon the course will be held on the farm. Please bring appropriate clothing and footwear for both venues. <b>As an ongoing precautionary measure, please ensure that items of clothing and footwear used previously on another farm, have been thoroughly cleaned.</b>		
<b>Course Outcome:</b> College Certificate (on request)		
<b>Follow on course suggestions:</b> Pork Butchery, Sausage Making, Bacon & Gammon Curing, Salami Making, Selection of Finished livestock, Stock Fencing, Direct Meat Marketing. <b>For dates and further course information please contact Plumpton College at Netherfield</b>		
<b>To book this course, for further information, or in case of an emergency on the day of the course please contact:</b> <p align="center">Plumpton College at Netherfield          Netherfield Place Farm, Netherfield, Nr. Battle. East Sussex TN33 9PY          Telephone: 01424 775615 e-mail <a href="mailto:info@netherfieldcentre.co.uk">info@netherfieldcentre.co.uk</a></p>		