

**Plumpton College at Netherfield
Centre for Sustainable Food & Farming**
2010 Courses

Livestock - Rural Skills - Butchery – Forestry - Woodland
Booking form on page 6

Many courses are eligible for grant funding from the LandSkills South East Programme, part of the Rural Development Programme for England (RDPE) www.lantra.co.uk/LandSkillsSouthEast . If you work in the farming, production horticulture, or forestry sector in the South East you may be eligible for the subsidised course fees. Please contact us for more information on the eligibility criteria.

The Rural Development Programme for England (RDPE) is funded by Defra & the EU. The European Agricultural Fund for Rural Development (EAFRD): Europe investing in rural areas.



**Other grant funding available through the Weald Forest Ridge Project
please ask for details.**

Train to be a Butcher & Associated Courses				
Butchery Courses are practical & hands on, one & two day courses. Most courses are limited to 4 participants to ensure maximum hands on experience		Code	Full Cost	RDPE Subsidised Price
Thursday 26 th August	Pre Tup Health Check	N37-599	£40	NA
Tuesday 7 th & Wednesday 8 th September	Lamb butchery	N4-576	£400	£120
Monday 6 th September	More about Meat	N12-597	£280	NA
Thursday 9 th September	Bacon & Gammon	N1-577	£200	£60
Monday 13 th September	Rearing Poultry for the Table	N39-580	£60	£18
Tuesday 14 th September	Poultry Processing	N6-580	£110	£33
Wednesday 15 th September	Practical Poultry Slaughter	N38-580	£240	£72
Thursday 16 th September	CEIH Food Safety & Hygiene	N50-581	£100	£45
Tuesday 14 th Wednesday 15 th September	Pork Butchery	N5-584	£400	£120
Thursday 16 th September	Sausage Making	N8-585	£150	£45
Monday 20 th September	Beef Butchery Demonstration	N2-587	£100	£30
Tuesday 28 th & Wednesday 29 th September	Venison Butchery	N9-586	£300	£90
Thursday 30 th September	Hoof to Hook - including Livestock Selection Direct Meat Marketing	N34-591	£120	£36
Monday 4 th October	Wild Game Master Class – Fur & Feather	N11-596	£240	NA

General Livestock and Rural Skills				
Each of these courses are a mixture of theoretical learning & hands on practical, focussing on livestock rearing & essential estate skills. Small groups to ensure maximum attention.		Code	Full Cost	RDPE Subsidised Price
Thursday 26 th August	Pre Tup Health Check	N37-	£40	NA
Monday 13 th September	Rearing Table Poultry	N39-579	£60	£18
Tuesday 14 th September	Poultry Processing	N6 -578	£110	£33
Thursday 16 th September	Livestock Transport Certificate Short Journeys Beef and Sheep count as one test. Pigs, Poultry, Horses etc require additional tests at £35 each	N24-604	£138	£42
Wednesday 15 th September	Practical Poultry Slaughter Licence	N38-580	£240	£72
Thursday 23 rd September	Adding Value at the Farm Gate	N24	£70	£21
Thursday 7 th October	Cross Compliance – Do's and Don'ts	N24	£120	£36
Tuesday 19 th October	Poultry Processing	N6	£110	£33
Friday 22 nd October	Introduction to Green Woodworking	N24	£80	£24
<i>Friday 22nd October</i>	<i>Hedgelaying</i>	<i>N109-72</i>	<i>Full</i>	<i>Full</i>
Thursday 4 th November	Managing a Sheep Flock	N45-		
Tuesday 16 th November	Plan and Plant an Orchard	N35-595	£80	£24
Friday 19 th November	Stock Fencing	N46		
Friday 26 th November	Hedgelaying	N109-	£80	£24
Other Courses – Dates To Be Confirmed, Please Register Your Interest				
	Starting A Pig Herd			
	Forage Analysis			
	Adding Value At The Farm Gate			
	Cutting Your Fertilizer and Livestock Feed Costs			
	Going Organic			
	Free Food and Farming Hour			
Dates TBA	Gate Hanging, Kissing Gates, Conservation Grazing, Homeopathic Approach to Animal Health, Spinning Weaving, Wreath Making for Farmshops, Growing in Allotments Back Gardens...	<i>We are always looking at putting on new & interesting courses. Please contact us to let us know you are interested in attending those listed or to make a suggestion.</i>		



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**Plumpton College at Flimwell improve your skills & knowledge in
an inspiring woodland environment.**

Woodland Skills		Code	Full Cost	RDPE Subsidised Price
Tuesday 20 th July	First Aid for Foresters & Farmers <i>(not a refresher course)</i>		£100	£60
Thursday 22 nd July	Introduction to Woodland Management		£80	£24
Thursday 23 rd September	Trug Making		£80	£24
Friday 22 nd October	Introduction to Green Woodworking		£80	£24
Monday 25 th - Friday 29 th October	Oak Timber Framing Course, practical hands on construct an 8' x10' building		£450	
Friday 5 th November	Charcoal Making		£80	£24
Thursday 11 th November	Generating Income from Coppice Woodland		£80	£24
Friday 19 th November	Practical Woodland Management using Hand Tools		£80	£24



More About Meat 6th September - 1 Day Course & Wild Game Master Class 1 Day Course - Fur - Feather - Venison - Game

Tutor Rob Marles

Rob Marles was classically trained in one of London's ***** Star Hotels in the late seventies, and has gone on to work for some of the UK's top establishments and Chefs. Everyone who has been on his Classes is always delighted by the amount of time he devotes to each individual.

Rob lives and breathes in the country side near to Tunbridge wells on the Sussex and Kent boarder, passionate about regional foods and artisan producers, Rob has great culinary vision and an infectious enthusiasm for food.

He spends a lot of his time working for the Countryside Alliance on the Game to Eat Campaign, delivering Master classes and workshops in Wild Game Cookery, through-out the British Isles, to Catering companies and aspiring Chefs and will often be seen at many Public events working his magic.

More about Meat - 1 Day Course

Course designed for Chefs and Managers who have control of their menus.

Changes to our lifestyle and the increasing demand from our discerning customers have led to changes and pressures on the meat industry in terms of product integrity and consistency.

On Completion you will be able to:

- Give five different reasons why we should use specifications when purchasing meat.
- Name three ways of modifying textures of meat before and after cooking.
- State five methods of cooking meat.
- Control and calculate portion size and wastage.
- Recognise and identify how to use different and new cuts of meat.

Content

- Ordering meat, how we buy it, what mistakes we can make when purchasing meat.
- Science of cooking meat flavours and taste.
- Innovative and traditional cooking techniques.
- Butchery techniques, trim levels/storage/supply chain.
- Using cheaper cuts of meat and poultry.
- Saving money and driving revenue.

Pre course work by delegates (Optional)

- Bring two costed red meat and poultry recipes from your current Menu.
- Bring one order sheet for meat.
- Bring one copy of an invoice, showing meat purchases.

Style of learning

Tutor instruction and delegate practical session.

Timings

10.30 – 16.00

Wild Game Master Class 4th October - 1 Day Course - Fur - Feather - Venison - Game

The Course

This course is designed as an introduction to the art of preparing and cooking Wild English Game and using local seasonal produce. It will open your eyes to life in the country as well as showing you how easy it is to use one of our truly great natural foods.

Game is wild, natural and free range, full of flavour and one of the healthiest meats available today. On all counts British Game ticks all the boxes, it can be locally sourced, with full traceability, games distinctive and natural flavour makes it an ideal choice for people who want something delicious and different in their diet.

On the day you will prepare a selection of seasonal Wild game, learning how to butcher and skin them all, Rob will teach and inspire you with modern & classic techniques, a little science, lots of advice and ideas, for you to go home and feel confidence to share your day spent here at Plumpton College cooking truly great British food for your family and friends.

Your Day

10 am

- Introduction to Fur and Feather
- Game and their seasons, availability and cost
- Butchery Demonstrations on Fur and Feather
- The use of different cuts of meat and their cooking methods
- Science of cooking Game, flavour and taste
- Demonstrations on preparing and cooking a selection of seasonal Game

11.30 am

- All hands with Knives and cutting boards at the ready!
- For the next hour you will be doing all the work, preparing a selection of Game ready for the pan, which you will be able to take home.

Lunch

1.30 pm to 2.30 pm

After lunch we will be preparing and cooking a selection of classics giving them a modern twist and look how we can use Game for Christmas fare.

The class will finish at 4.00 pm where we can retire and reflex on the day.

Rob will give you lots of feed back and answer any questions, all will be going home with a goodie bag.

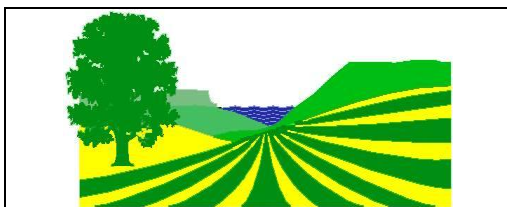
More About Fish and Shellfish

Details to be confirmed

This course covers:

- Seafood Categories
- Aquaculture
- Species around the world
- Local South Coast Species
- Yields
- Quality
- Seafood Preparation
- Tools of the Trade
- Fish Presentation and Demos
- Cooking Methods





Booking Form
Plumpton College at Netherfield

Most courses take place at Plumpton College at Netherfield, Battle, East Sussex, TN33 9QB. Please call for details on 01424 775615 or e-mail info@thenetherfieldcentre.co.uk

A confirmation letter with details of the course, the venue & a map will be sent when we receive your booking form & payment.

Contact Details

Name: _____

Address: _____

Daytime Telephone Number: _____ Mobile Number: _____

E-mail Address: _____

Course Details

Date	Course name	Code	Name of person attending	Gift*	Cost
				Total	£

If you are paying for a course to give as a gift please mark this box & we will post you a gift certificate. Please note: **Confirmation & gift voucher will be posted to contact name & address.*

Payment Details – Ref NW

I / We enclose a cheque for £..... payable to **Plumpton College**.

Credit or debit card payments please call the main college at Plumpton on 01273 890454 & ask for the Finance department. *Please note - our courses are very popular, there is often a waiting list & your booking is not confirmed until we receive payment.*

RDPE Grant Funding

I would like to apply for the Land Skills South East subsidised course fee & confirm that over 50% of my working time is spent in agriculture, production horticulture or forestry in the South East of England



Yes / No (please delete as appropriate)

**Please return this form to: Plumpton College at Netherfield,
Netherfield Place Farm, Battle, East Sussex TN33 9PY
email: info@thenetherfieldcentre.co.uk Telephone: 01424 775615**