



**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 – more information at www.thenetherfieldcentre.co.uk				
Butchery Courses are practical and hands on, one and two day courses. Most courses are limited to 4 participants to ensure maximum hands on experience		Code	Full Cost	RDPE Subsidised Price
Thursday 9 th September	Bacon and Gammon Curing	N1-577	£200	£60
Monday 13 th September	Rearing Poultry for the Table	N39-579	£60	£18
Tuesday 14 th September	Poultry Processing	N6-578	£110	£33
Tuesday 14 th September	CEIH Food Safety & Hygiene	N50-581	£100	£45
Tuesday 14 th Wednesday 15 th September	Pork Butchery	N5-584	£400	£120
Wednesday 15 th September	Practical Poultry Slaughter Licence	N38-580	£240	£72
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
Thursday 7 th October	Bacon and Gammon Curing	N1-613	£200	£60
Tuesday 12 th & Wednesday 13 th October	Pork Butchery	N5-616	£400	£120
Thursday 14 th October	Sausage Making	N8-615	£150	£45
Tuesday 19 th October	Poultry Processing	N6-609	£110	£33
Wednesday 3 rd November	Salami Making	N7-618	£150	£45
Thursday 4 th November	Salami Making	N7-619	£150	£45



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General Livestock and Rural Skills – More information at www.thenetherfieldcentre.co.uk

Each of these courses is 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
Monday 13 th September	Rearing Poultry for the Table	N39-579	£60	£18
Tuesday 14 th September	Poultry Processing	N6 -578	£110	£33
Wednesday 15 th September	Practical Poultry Slaughter Licence	N38-580	£240	£72
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
Thursday 23 rd September	Adding Value at the Farm Gate	N24-606	£70	£21
Wednesday 29 th September	Food and Farming Hour	N24-614	FREE	FREE
Thursday 7 th October	Cross Compliance – Do's and Don'ts	N24-608	£120	£36
Thursday 21 st October	Managing a Beef Herd	N46-603	£120	£36
Friday 22 nd October	Introduction to Green Woodworking	N24-610	£80	£24
<i>Friday 22nd October</i>	<i>Hedge laying</i>	<i>N109-72</i>	<i>Full</i>	<i>Full</i>
Thursday 4 th November	Managing a Sheep Flock	N45-598	£120	£36
Thursday 11 th November	Managing A Pig Herd	N44-607	£120	£36
Tuesday 16 th November	Plan and Plant an Orchard	N35-595	£80	£24
Thursday 18 th November	Going Organic	N24-612	£60	£18
Friday 19 th November	Stock Fencing	N46-592	£120	£36
Friday 26 th November	Hedge laying	N109-602	£80	£24
	Forage Analysis			
	Cutting Your Fertilizer and Livestock Feed Costs			



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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
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
<p>New course dates added regularly, please express your interest</p> <p>For more information about the courses held at Plumpton College at Flimwell, contact Helen Marshall at Plumpton College on 01273 892052 or email pd@plumpton.ac.uk</p>				



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



Plumpton College at Netherfield Course Booking Form

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

Your Contact Details:

Name: _____ Address: _____

Address: _____

Daytime Telephone Number: _____ Mobile _____

E-mail: _____

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 and we will post you a gift certificate. Please note: Confirmation and gift voucher will be posted to contact name and address.*

Payment Details – Ref NW

I / We enclose a cheque for £..... payable to Plumpton College.
Credit or debit card payments please telephone Plumpton College at Netherfield 01424 775615
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, TN33 9PY

Email: info@thenetherfieldcentre.co.uk or **Fax** 01424 775605

Signed: _____

I have read and understood the terms and conditions

TERMS AND CONDITIONS – please retain this portion for your records.

Please **wear suitable clothing** as training is located either in an on farm cutting room, which is unheated, and can be particularly cold in winter or if classroom based this is in a farm situation, which may involve being outdoors for part of the course. You are strongly advised to bring a **digital or other camera** to the training to enable you to keep a personal pictorial record.

Refunds Policy: Refunds are given at the discretion of Plumpton College at Netherfield. Refunds will not be paid if a course is cancelled by the attendee less than 10 days before the course date. Attendees have the opportunity to transfer to another course, either of the same or differing subject. If there is a discrepancy in fee the balance will become payable immediately, the new place on a course is not confirmed until the balance is paid. An administration fee of £10.00 will be charged if a refund of any nature is made.

Cancellation of Courses: Plumpton College at Netherfield reserve the right to cancel any course up to 7 days prior to commencement. If a course is cancelled attendees will be offered the opportunity of a full refund or transfer to another date. Plumpton College does not guarantee that this new date will definitely go ahead. All courses are dependent on adequate numbers being confirmed before a course may take place.

As an ongoing precautionary measure against disease - please ensure that items of clothing, footwear or equipment used previously on another farm, have been thoroughly cleaned.

If there are any matters about which you consider Plumpton College should be made aware, ie: if you have a criminal record; a disability which might need to be considered bearing in mind the location of training; or specific allergies please contact Sarah Blackford Centre Manager, Centre for Sustainable Food and Farming 01424 775615

Note for your diary: I am booked and have paid for the following courses:
