



PORK **CURING** SKILLS (including other meats)

COURSE CONTENT:

1. Health and safety and legislation
2. Selection of meat
3. Quality of meat
4. Principles of curing
5. Practical curing skills including dry curing, injection, brining and slicing of bacon and hams
6. Presentation of meat and storage
7. Packaging of meat

All necessary equipment including utensils and safety clothing provided.

Course is fully endorsed by Meat Training Council

*Farming Connect are currently **funding** up to **80%** of course fees to eligible candidates (08456 000 813)*

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