

## **SGILIAU HALLTU MOCHYN (yn cynnwys cigydd errill)** **PORK CURING SKILLS (including other meats)**

### ***What does Pork Curing involve?***

The Workshop is presented by Food Centre Wales in conjunction with Lantra.

The workshop will run for 1 day. There are demonstrations, theory and practicals involved.

### ***Who should attend?***

Those interested in learning how to cure bacon and other meats, trainee butchers and meat operators.

### ***The course covers***

- ♣ Retail Cuts & Joints
- ♣ Food hygiene
- ♣ Health & Safety and Legal Requirements

### ***Course structure***

- ♣ All protective clothing is provided
- ♣ Certificate on successful completion of course

### ***General Syllabus***

- ♣ Safe and hygienic practices with regard to tidiness and cleanliness
- ♣ Suitable cuts of meat to use
- ♣ Ingredients
- ♣ Curing methods
- ♣ Safe use of knives, other equipment and protective clothing
- ♣ Health & Safety
- ♣ Legal requirements
- ♣ Product storage temperature
- ♣ Waste disposal