

# GAME MEAT PREPARATION & COOKING

<b>Level:</b>	<b>Beginners, Enthusiasts and Intermediates</b>
<b>Tutor:</b>	<b>Peter Hewitt</b>
<b>Start Date:</b>	<b>As per schedule</b>
<b>End Date:</b>	<b>TBC</b>
<b>Length of Course:</b>	<b>2 days (Saturday and Sunday)</b>
<b>Venue:</b>	<b>Holme Lacy</b>

## **Course Content**

This course covers the handling of game from field to fork. During your two days you will experience the following preparation in pheasant, woodcock, duck, venison, rabbit and squirrel:

- Skinning, plucking and jointing of game
- Storage of game before and after preparation
- Cooking tips and recipes

## **Entry Requirements**

No previous experience is required

## **Attendance**

Saturday and Sunday

## **Materials**

- Pen and paper
- Chopping board
- Sharp knife
- Apron

## **How do I apply?**

Please contact 0800 0321986 for an application form or visit [www.hct.ac.uk](http://www.hct.ac.uk)

## **Further Courses in our Countryside Range**

Shooting with Shotguns  
Gamekeeping  
Maintain and Operate your Chainsaw Safely

Please contact 0800 0321986 for further information or visit [www.hct.ac.uk](http://www.hct.ac.uk)