

Game Meat Hygiene ½ Day Course

As from 1 January 2006 European Union regulations require anyone supplying game meat to a game dealer to be trained in making assessments of food safety issues.

This course is suitable for gamekeepers, stalkers and anyone who either already supplies game meat to a game dealer or intends to do so in the future.

Course outline

The qualification is made up of three units of which trainees must complete the mandatory Unit 1 and for those handling small game, Unit 2 (a) and those handling large game, Unit 2 (b). For those handling both small and large game trainees must achieve all three units.

Unit 1 – Common Processes in Game Meat Hygiene

- legislation
- Health & Safety
- environmental factors
- products and equipments

Unit 2 (a) – Small Game Meat Hygiene

- signs of abnormality and ill health in small game
- hygienic working techniques

Unit 2 (b) – Large Game Meat Hygiene

- signs of abnormality and ill health in large game
- hygienic working techniques

At the end of the course there will be a written examination (multiple choice).

Upon successful completion of the examination paper, trainees will receive a Lantra Level 2 Certificate in Game Meat Hygiene which is in compliance with the Food Standards Agency.

