Large Wild Game (Deer) Meat Hygiene



At a glance...

Assessed Customised Provision

Delivery Method: Practical observation and assessment

Recognised by: Competent Authorities in Republic of Ireland including Food

Safety Authority of Ireland, Department of Food, Agriculture

and the Marine and Local Authority Veterinary Service

Prerequisites:

Introduction

The Country Sports Ireland Large Wild Game (Deer) Meat Hygiene training course is recognised by the relevant Competent Authorities in the Republic of Ireland – enabling successful learners to sell deer carcasses to Approved Game Handling Establishments.

Overview in brief

This Lantra-accredited Customised Award is exclusively developed and delivered by a Lantra-approved Training Provider, who meets our quality standards. The course is specifically tailored to meet learners' needs. For further details about the course content and delivery locations, please contact the Training Provider using the details provided below.

The minimum age to undertake this course is 16.

The Country Sports Ireland Trained Hunter Large Wild Game (Deer) Meat Hygiene course is designed to train hunters in accordance with the requirements of Regulation (EC) No. 853/2004 for the presentation of large wild game (deer) carcasses to Approved Game Handling Establishments. The programme is comprehensive and covers all aspects of training required under the European Union regulations from ante to post mortem.



Coventry, Warwickshire, CV8 2LG

In addition to enabling hunters to meet the 'trained hunter' requirements of European Union regulations, the Country Sports Ireland Trained Hunter Large Wild Game training course will be of interest to hunters who may not necessarily wish to sell deer to Approved Game Handling Establishments, but might



want to substantially develop their knowledge of safe wild game meat production for personal consumption.

The finer details

Each learner will receive free access to a unique online training manual upon booking and also attend a one day training course which will include detailed presentations and practical demonstrations covering all relevant aspects of deer behaviour & anatomy, disease, parasites, carcass inspection & handling and food safety.

Assessment is by multiple choice written assessment and successful learners will receive a unique identification number and certificate which will enable them to sell deer carcasses to Approved Game Handling Establishments.

Who should attend?

Hunters who wish to sell deer carcasses to Approved Game Handling Establishments or hunters who want to substantially develop their knowledge of safe wild game meat production for personal consumption.

What will be covered?

The Country Sports Ireland Large Wild Game (Deer) Meat Hygiene training course will cover the following:

- Identification, anatomy, physiology and behaviour of wild large game;
- Abnormal behaviour and pathological changes in wild large game due to diseases, environmental contamination or other factors which may affect human health after consumption;
- Hygiene rules and proper techniques for the handling, transportation, evisceration, etc. of wild large game animals after killing;
- Legislation and administrative provisions on the animal and public health and hygiene conditions governing the placing on the market of wild large game.

Other areas of interest

NI Deer Stalking Training Course



For further information or to make a booking please visit the 'Deer Stalker Training' section of the Country Sports Ireland website: www.countrysportsireland.org

