Milling Executive Course: Detailed description

Target group:
- Mill owners
- Directors
- Managers

Required skill level: No milling experience required

Course content:

Raw material:
- Kernel structure
- Influence of wheat characteristics on yield and mill performance
- Usage of various types of wheat for different finished products

Cleaning section:
- Special systems for mycotoxin reduction and top quality flour production
- Machinery and flow sheet technology in the cleaning section
- Systems, designs and various tempering philosophies
- Practicals in the Hal Ross School-Mill

Milling section:
- Description and function of milling machines (roller mills, sifters, purifiers,...)
- Basic flow sheet technology
- Basics in starch damage, its benefits, performance
- Practicals in the Hal Ross School-Mill:
  - Break release
  - Adjustment of purifiers and roller stands
  - Sample analysing

Finished product handling and storage:
- Batch mixing versus Continuous mixing systems
- Basics in flour quality
- Product safety and quality control

Others:
- Performance evaluation in a flour mill
- Factors that influence an investment decision
- Basics in aspiration

Course objective:
- Understanding the underlying principle of the milling process and the parameters that can be influenced by either the raw material or the milling system.
- Understanding the challenges of the operating staff
- Learning, which critical control points to check in order to judge whether an operation is running well

Enrolment: Minimum of 6 participants per session.