



# From wheat to bread



## What you will learn

You will learn how to make a grain mill efficient - about basic milling processes, machine design and plant operation. But this isn't just theoretical training.

You will spend an entire day at our fully operational school mill learning to understand how a mill works, followed by another full day at our Bakery Innovation Center to understand the art of bread making.

We will discuss the key drivers of investing in the latest milling technology and how to maintain business profitability.

## Required skill level

No technological knowledge required. This course is well-suited for managers in leading positions and mill owners.



## Next course dates and more information

Scan the QR code or go to [buhlergroup.com/academy](https://buhlergroup.com/academy)

## Price

CHF 2'350.00 per person / 1 week

## What is included

- Invitation letter for visa application
- Hands-on access to some of the latest milling machines
- One day of practical experience at our fully operational school mill and one day of practical experience at our in-house Bakery Innovation Center
- Printed training documents
- One social event with dinner
- Unlimited access to Wi-Fi and Internet

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## Detailed program



### Monday

#### Welcome at the Milling Academy

- Formalities and administrative matters
- Bühler factory visit, including research centers

#### Common thread in milling

- Profound explanation of requirements from the perspective of the baker.

#### Raw material wheat

- Structure of wheat
- Quality parameters in wheat

#### Theoretical: Cleaning and conditioning

- Novelties in cleaning section flow sheet technology, Sortex, Peeling/Pearling
- Short theory about wheat Conditioning and tempering philosophies

#### Practical

- Cleaning and conditioning

### Tuesday

#### Practical: Lab of the Swiss School of Milling in St. Gallen

- Lab analysis of different wheat samples
- Determination of all quality parameters

#### Practical

- Cleaning and conditioning of wheat for Wednesday

#### Milling machines

- Milling machines (roller mill, plansifter, purifier) and their function

#### Mill flow sheet technology

- Rules and principles of flow sheet design

#### Social event in the evening

### Wednesday

#### Practical: Flour mill operation

- Setting the break rolls and optimizing the break release to produce clean semolina
- Application of 8-roller mill (B1/2, C1/2)
- Effects of impact detachers on flour and intermediate products
- Over sifting, under sifting
- Starch damage on reduction rolls
- Pulling different flours for quality control and baking tests
- Discussion of sample table

### Thursday

#### Flour quality control (only for information)

- Different lab analysis and their interpretation

#### Practical: Lab of the Swiss School of Milling in St.Gallen

- Lab analysis of flour samples
- Determination of all quality parameters

#### Visit to Bruggmühle in Goldach

### Friday

#### Bakery Innovation Center – Baking technology

- Overview of bread production processes
- Market trends and market opportunities
- Health
- Convenience
- Sensory experience
- Hands on exercises in the bakery
- Evaluation of bread quality
- Application of flour correctors to improve quality of bakery products

#### Working hours

08.00 – 09.30 / 10.00 – 12.00  
13.15 – 15.00 / 15.15 – 17.00

We reserve the right to adjust the schedule for organizational reasons.

