



Milling for executives



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

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

Milling for executives

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 bakery

Structure of a flour mill

- From wheat reception to finished products, packing and bulk loading

Cereal science

- Short overview on the different cereals and their application for human food

Wheat

- Detailed information about wheat

Cleaning section

- Cleaning section machines, their function and applications and use

Tuesday

Wheat conditioning

- Theory and discussions on tempering of wheat
- Ideal moistures and tempering times for the milling process

Milling machines

- Roller mills, plansifter, purifier, detacher, bran finisher
- Design and function of the machines

Mill flow sheet technology

- Rules, principles and design of a mill flow sheet: break, purifiers, reduction passages
- Interaction of milling machines in the milling process

Social event in the evening

Wednesday

Cleaning of wheat for milling on Thursday

- Sortex color sorting application in the cleaning section

Finished product silo

- Quality control and elements for quality assurance in the finished product silo

Wednesday

Evaluation of baking properties of flour

- Composition of flour
- Laboratory analysis and their interpretation

Investment decision

- Aspects to consider when investing in a plant or machines

Thursday

Start-up of school mill

- Explanation of functionality of the school mill and it's operation
- Insight into mill control system

Practical milling in the school mill

- Setting the break rolls according to the schoolbook
- Adjustment and optimization of purifiers
- Application of eight roller mill on B1/2
- Product sampling from the plansifter and purifier
- Setting the reduction rolls
- Influence of impact detachers on intermediate stocks
- Product sampling from the plansifter
- Discussion of sample table, effect of detachers on intermediate stock

Friday

Bakery Innovation Center – The challenge of baking

- Overview of bread production processes
- Market trends and market opportunities
- Definition of flour quality regarding the baking process
- Flour improvement
- Practical approach with hands on exercises

Evaluation of baked goods

KPI (key performance indicators)

- Key factor for a performance evaluation of a flour mill

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.

