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Corn/maize milling



What you will learn

You will learn how to make a corn mill efficient - basic milling processes, machine design and plant operation. Everything from intake to the finished product. But you also get practical experience. You will spend time in front of key machines in our Milling Academy hall to learn cleaning, degermination and milling techniques. You will also learn to understand some of the latest milling machines while they're in operation and about lab analysis and cereal science – the science behind different grains, particularly maize.

Required skill level

Moderate working experience in a corn mill. This course is well-suited for shift millers, head millers and mill managers.

Price

CHF 2'450.00 per person / 1 week

What is included

- Invitation letter for visa application
- Hands-on access to some of the latest milling machines
- Practical experience at our fully equipped milling academy hall and visit to a Swiss corn mill
- Printed training documents
- One social event with dinner
- Unlimited access to Wi-Fi and Internet

Corn/maize milling

Detailed program



Monday

Welcome at the Milling Academy

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

Cereal science

- Cereal varieties and their application for human food
- Varieties of maize, structure and characteristics of maize

Intake / Dryers

- Quality control at the maize intake, various flow sheets
- Machines of pre-cleaning section
- Dryer and key knowledge points of storing maize

Save storage of corn / maize

- Dust explosions
- Infestation control, pests in grain

Cleaning section

- Overview of process equipment
- Different flowsheets and applications

Tuesday

Degermination section

- Overview of process equipment
- Different flowsheets and applications
- Different types of degermination and their influence on the finish product

Mill section

- Overview of process equipment
- Different flowsheets and applications

Customer service

- Possibilities and solutions

Bakery test

- Influence and possibility of mixing maize flour into wheat flour
- Baking together and analyze results

Social event in the evening

Wednesday

Laboratory degermination and lab grinding (practicals)

- Grainman
- MLU lab mill

Thursday

Degermination and grinding of Maize in schoolmill (practicals)

- Test milling and comparison to lab scale machines
- Adjusting all machines and take samples

Laboratory in maize milling

- What are the important lab devices
- Lab analysis of practical session

Friday

Visit of a maize mill

Special maize processes

- Nixtamal solution
- Arepa process
- Fine maize flour

Food safety

- Hazards and how to reduce / eliminate them

Wet process solutions

- Cornflakes
- Pasta
- Extrudates

Feedback session and end of course

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.

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