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Durum milling



What you will learn

We will show you the whole process, from intake to the finished product. Learn how to make a mill efficient. Learn about the latest durum milling processes, machine design and plant operation.

Spend time in the lab and learn about grain analysis and cereal science – the science behind different grains, including durum wheat.

This is also a hands-on course, so you'll spend a day at a fully operational durum mill in Switzerland, where you can have a close-up look at some of the latest milling machines and see how they work.

Required skill level

Good working experience in a durum mill. This course is well-suited for head millers, shift millers and production managers.

Price

CHF 2'450.00 per person / 1 week

What is included

- Invitation letter for visa application
- Try out some of the latest milling machines
- Spend a day in a fully operational durum mill in Switzerland
- Printouts of your training documents
- One social event with dinner each week of your course
- Free Wi-Fi and Internet

Durum milling

Detailed program



Monday

Welcome to the Milling Academy

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

Cereal science

- Cereal varieties and their application for human food

Wheat

- Details about wheat, varieties, kernel structure and properties
- Visit: Tour of factory, research centers and central laboratory

Tuesday

Wheat cleaning

- Design and working principles of machines used for durum cleaning

Mycotoxins

- Solutions and approaches to reduce contamination

Customer service

- Options and solutions

Cleaning flow sheet design

- Basic flow sheet design and new developments

Cleaning section operation

- Practical work in the cleaning section of the school mill (including Sortex optical sorter)

Evening social event

Wednesday

Milling machines

- Design and operating principles of milling machines (roller mills, plansifters, purifiers)

Mill flow sheet technology

- Durum milling flow sheets: characteristics and design for the production of coarse and fine semolina

Thursday

Visit to Swissmill, Zurich (Durum mill)

Friday

Finished product silo

- Storage and blending of semolina, NIR online control
- Bran storage and handling

Pasta production

- Fundamentals of pasta production and quality requirements from the perspective of a pasta producer

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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