



**Excellence in  
training and  
application.**

## **Milling Course for Executives - South East Asia.**

We offer a practical oriented training course, which will be held by a senior instructor delegated from the headquarters in Switzerland to the Training Centre in Wuxi, China.

This **Executive Milling Course** combines all important basic technological and economic aspects of a flour milling operation, including practical lesson in our modern School Mill.

The course will be held in English and covers all relevant subjects in the value chain. It gives participants an excellent opportunity to increase their personal milling knowledge which will allow them to better control their operations and business – it's an opportunity to improve your plant performance!



**Course date:** 26<sup>th</sup> – 30<sup>th</sup> Oct. 2020

**Target Group:** Technical Directors, Production Executives and Mill Owners.

**Costs for training  
and accommodation:** US\$ 3600 per person, per week

**Notes:** Minimum of 8 participants per session needed to conduct the course.

# Milling Course for Executives - South East Asia.

The costs for training and accommodation include the following:

- Trainer fees
- Use of Bühler School Flour Mill (for practicals)
- Training documentation
- Working lunch at Bühler canteen
- One dinner with the whole group
- 4\* Hotel accommodation, max. 6 nights, from Sunday to Saturday; including breakfast
- Transportation between Hotel and Bühler training facilities during training days
- Wuxi (or Shanghai) airport pick-up and return.

## Remarks:

Other food, lunch or dinner will be paid directly by participants themselves during the stay in Wuxi.

Other expenditures, not mentioned above, will be paid by the participants themselves during their stay in Wuxi.

## Training Program:

### Monday

#### Reception at the Bühler Wuxi Installations

- Explanation of administrative matters / formalities & introductions

#### Short factory tour

#### Read Thread

- Target of the flour milling industry.
- Requirements from the perspective of the baker.

#### Food Safety and Sanitation

#### Wheat:

- Influence of wheat characteristics on yield, mill performance and finished product quality

### Tuesday

#### Intake:

- Quality control at the wheat intake
- Target of the pre-cleaning section

#### Cleaning section:

- Special systems for mycotoxin reduction and top quality flour production
- Cleaning section flow sheet technology
- Systems, designs and various tempering philosophies
- Practical work in the Bühler Wuxi School Mill

### Wednesday

#### Practicals in the school mill

- Preparation of wheat for Thursday's practical work

#### Milling section:

- Description and function of milling machines (roller mills, sifters, purifiers, detachers, bran finishers)
- Basic flow sheet technology, targeted to the South East Asian market
- Basics in starch damage, its benefits and influence on the baking process

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## Thursday

### Practical work in the School Mill:

- Break release
- Adjustment of purifiers
- Adjustment of reduction rolls for efficient flour production
- Sample analysing
- Performance analysis

### Dinner with the whole group

## Friday

### Performance evaluation

- Key factors for a performance evaluation of a flour mill

### Investment Decision

- Key factors to consider when investing in the flour milling industry

### Finished product handling and quality control

## Remarks:

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

### Working Hours:

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

Should you have any further questions, please feel free to contact our local Bühler office at any time.

Bühler China Milling Training Center  
[lucy.chen@buhlergroup.com](mailto:lucy.chen@buhlergroup.com)