



Oat processing



What you will learn

You will learn how to make an oat processing line efficient – including basic milling processes, machine design and plant operation, everything from intake to the finished product.

But this isn't just theoretical training. You will also spend time in front of the key machines in our Training Center hall to learn cleaning, conditioning and milling techniques. You will visit two oat processing plants in Switzerland and have a close-up look at some of the latest milling machines to see how they work.

You also learn about lab analysis and cereal science – the science behind different grains, particularly wheat.

Required skill level

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



Next course dates and more information

Scan the QR code or go to buhlergroup.com/academy

Price

CHF 1'900.00 per person / 1 week

[→ Courses and costs 2021](#)

What is included

- Invitation letter for visa application
- Hands-on access to some of the latest milling machines
- Regular time for practical experience at our fully equipped Milling Academy hall. Visit two different oat processing plants in Switzerland
- Printed training documents
- One social event with dinner
- Unlimited access to Wi-Fi and Internet

Oat processing

Detailed program



Monday

Welcome at the Milling Academy

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

Raw material

- Different cereal varieties and their application
- Composition and characteristics of the oat kernel

Intake & cleaning section

- Transport and cleaning equipment

Tuesday

Cleaning (cont.) and grading:

- Study of different flow sheets
- Practical works in cleaning section

Dehulling section

- Machinery for dehulling
- New huller for oats

Kiln and cutting section:

- Study of various flow diagrams
- Details about the kiln
- Groat cutter

Wednesday

Kiln and cutting section (cont.)

Nutrition and quality

- Oats in nutrition
- Various laboratory methods, evaluation of results

Food safety

Flaking section

- Steamer
- Flaking roller mill
- Fluid-bed dryer

Thursday

Visit to Meyerhans Mühlen in Villmergen

Visit to Swissmill in Zurich

Friday

Finished products

- Quality parameters of oat products
- Discussion of various finished products
- Degustation of different finished products

Periphery technologies

- Aspiration and pneumatics
- Scales in the oats process

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.

