# Pasta Technology Seminar

September 14<sup>th</sup> – 18<sup>th</sup> 2020.

Since many years Buhler has been organizing training sessions for the pasta industry. For 2020 we are pleased to offer Pasta Technology seminars tailored to the specific training needs of leading employees. Our headquarters will provide the necessary infrastructure as well as the specialists ensuring practice oriented education.

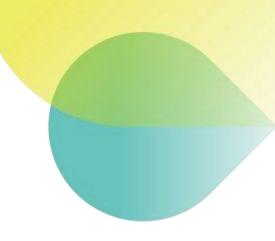
### Take advantage of our global experience

Our specialist seminars enable participants to understand pasta process technologies and successfully operate modern pasta equipment. The "hands-on" mentality allows to link theory and practise directly. First, the theoretical background is set sound and then demonstrated in our well-equipped pasta pilot plant.



### Date / Duration

September, September 14th - 18th 2020.



Language English.

### Target group

Leading employees from the area of general management of pasta operations as well as employees from production, process engineering, technology and quality management.

## Course goals

Deepening of knowledge in pasta technology with special emphasis on the impact of raw material properties and processing on pasta quality. Moreover, topics like biochemical and structural understanding of pasta technology, technology of couscous and gluten free pasta, die handling and design, quality management and new trends in the development of pasta products are covered.

#### Course duration

5 days.

### No. of participants

Min. 6 participants for each course. Max. of 15 participants.

## Registration

Please send your application form directly to:

#### **Buhler AG**

Business Area Value Nutrition Ms. Sabrina Vinale CH-9240 Uzwil/Switzerland

Tel: +41 71 955 21 38 Fax: +41 71 955 33 88

sabrina.vinale@buhlergroup.com

#### Course fee

Regular rate: CHF 3'600.—



# Pasta Technology Seminar

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name" on the payment.

Please state "Pasta Technology Seminar 2020, September: full name of participant and company

