



Milling for executives in Bühler Wuxi, China



What you will learn

You will learn how to make the most of your Bühler mill and how to make it more efficient. Learn about basic milling processes, machine design and plant operation.

But this is more than just theoretical training. You will spend an entire day at our fully operational school mill in Wuxi, China to learn about the key factors in milling, gaining understanding of the key drivers of investing in the latest milling technology and how to maintain business profitability.

Required skill level

No technological knowledge required. This course is well-suited for managers in leading positions and mill owners.



Next course dates and more information

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

Price

USD 3600 per person / 1 week

→ [Courses and costs 2021](#)

What is included

- Trainer fees, training documentation
- One day of practical experience at our fully operational school mill in Wuxi
- Working lunch in our canteen at our offices in Wuxi
- One dinner event with your group
- 4* hotel room for up to six nights. Wuxi or Shanghai airport pick-up and return. Transport between your hotel and Bühler Wuxi during your training.
- Unlimited access to Wi-Fi and Internet

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Detailed program



Monday

Welcome

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

Short factory tour

Common 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

Practical: School mill

- Preparation of wheat for Thursday's practical work

Milling section

- Description and function of milling machines (roller mills, sifters, purifiers, impact 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

Thursday

Practical: School mill

- Break release
- Adjustment of purifiers
- Adjustment of reduction rolls for efficient flour production
- Sample analyzing
- 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

