

AFRICAN MILLING SCHOOL

Your centre for education in food
and feed processing with focus on
operational excellence.



MORE THAN MILLING

Education

Knowledge is key - when put into practice. The African Milling School offers comprehensive theoretical and hands-on practical trainings in the food and feed industry. Highly skilled personnel ensure that plants are maintained at high levels leading to more efficiency and capacity.

With the right tools and know-how of technology and processing, we equip you to shape the future of food and feed processing. Energy saving, food safety, digitalization, plant maintenance and many more topics are covered in our classes to meet your daily challenges best.



Lab Services & Trials

In our Analytics Laboratory, we offer analytical services and consulting for quality of grains, feeds and other finished products. With the latest equipment, we use internationally established industry methods.

Alongside the results delivered, we also provide advice and recommendations for product improvement, machine maintenance as well as calibration of your existent laboratory equipment.



Check out our
courses & services





We also offer

- ✓ Training in Wheat & Maize Milling
- ✓ Training in Feed Milling
- ✓ Training in Coffee Handling & Roasting
- ✓ Courses in Mechanical Maintenance
- ✓ Courses in Electrical Maintenance
- ✓ Baking Technology & Lab Analytics
- ✓ Training on request

We empower employees of the food and feed processing industry to take the best care of the equipment for reliability, efficiency, and durability of the plants.

Get in touch with us

The African Milling School is located in **Nairobi (Kenya)**, just 25 minutes from Nairobi's international airport.

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Join one of our many classes and enhance your knowledge about food & feed processing!

Long courses

Apprentice Milling	EN	Module 1	16.01. – 10.02.2023	4 weeks
		Module 2	03.07. – 28.07.2023	4 weeks
		Modules 3 & 4	2024	8 weeks
		Module 3	20.02. – 17.03.2023	4 weeks
		Module 4	14.08. – 08.09.2023	4 weeks
Intensive Milling	FR	Module 1	13.11. – 22.12.2023	6 weeks
Head Miller	EN	Module 1	15.05. – 02.06.2023	3 weeks
	EN	Module 2	16.10. – 03.11.2023	3 weeks

Short courses

Maintenance	EN	Electrical Maintenance	19.06. – 23.06.2023	1 week
		PLC & Automation Maintenance	26.06. – 30.06.2023	1 week
		Mechanical Maintenance	31.07. – 04.08.2023	1 week
Technology	EN	Maize Milling	05.06. – 09.06.2023	1 week
		Baking Technology & Lab	07.08. – 11.08.2023	1 week
		Feed Milling	18.09. – 21.09.2023	1 week
Executives	EN	Milling for Executives	12.06. – 16.06.2023	1 week
		Feed Milling for Executives	11.09. – 14.06.2023	4 days
	FR	Milling for Executives	13.02. – 17.02.2023	1 week

Please note:

- Bühler explicitly reserves the right to cancel or postpone planned trainings or alter dates until 4 weeks before the scheduled training start.
- Course fees are payable immediately after registration. Early bird discount of 20% applies based on Terms & Conditions, whereby "early bird" means up to two months before start of training.
- Course fees do not include boarding & lodging, travelling expenses and personal insurance.