



African Milling School

07 – 11 August 2023
Baking Technology -
Grain & Flour Analytics

Consistent Flour - Best Bread Performance!

Quality parameters of flour are influenced by the raw materials as well as the milling process. The course Baking Technology - Grain & Flour Analytics transfers the knowledge about the quality aspects in the value chain from grain to flour.

The course will be held at the African Milling School, where we have appropriate infrastructure with classrooms, full equipped laboratory and school mill.

We teach useful theoretical and practical skills which will empower you to make the best out of raw materials and plant.

Benefits:

- Understanding the properties of grain and flour which influence the quality of bread
- Knowing the methods to determine flour quality
- Learning how to use flour improvers
- Baking technology for ultimate bread performance!

Course features:

- Professional training by Buhler experts
- Course materials
- Certificate of attendance

Target group

This course is suitable for staff in the grain processing industry;
- Head Millers
- Quality Control Managers

Pricing

The course costs USD 1740 + 16% VAT per person. This cost excludes boarding, travel and other related expenses.

The price includes 5 days training at the African Milling School, training materials and lunch, two tea breaks.

Once confirmed we will assist with visa application and sourcing for suitable accommodation and transport.

