

Feed milling for Executives

Operated by The Swiss Institute of Feed Technology and executed by a professional feed instructor from Switzerland.

Enhance your technical skills and improve your business with our cutting-edge executive Feed training program!

A feed mill processes a wide variety of raw materials to a high value compound feed for animal nutrition. The course in Feed Milling For Executives gives an insight into the nutrition of productive livestock and covers the technology in grinding, mixing and pelleting. We will highlight the fundamental business indicators targeting a successful and profitable operation.

We teach useful theoretical and practical skills which will empower to make the best out of raw materials and plant, including recipe formulation and quality control. We also help you identify problems and turn them into opportunities. The course will be held at the African Milling School, where we have appropriate infrastructure with classrooms, laboratory, and fully equipped school mill.



Target group

This course is suitable for

- General Managers
- Feed Mill Owners/CEOs
- Grain Traders- NGO/ Government Representatives



Pricing

The course costs USD 1,390 + 16% VAT per person. This cost excludes boarding, travel and other related expenses.

The price includes 4 days training at the African Milling School, training materials and lunch, two tea breaks. Once confirmed we will assist with visa application and sourcing.



September,

For registration, please contact

Bühler Ltd/African Milling School Corner of Eastern Bypass & Thika Road Sukari Industrial Estate | Next to NKG Coffee Mills E: ams.nairobi@buhlergroup.com

Benefits:

- Understanding feed milling technology
- Understanding key parameters for success in feed processing
- Understanding plant maintenance for reliability, efficiency and durability of equipment
- Facilitating communication with staff

Course features:

- Professional training by a Swiss expert from the SFT
- Course materials
- Certificate of attendance





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