

More than
Milling

African Milling School



Training Program



Matthias Grabe
Managing Director Bühler East Africa
and Director, African Milling School

Dear Grain Processors, Millers, Customers and Friends,

The African Milling School is after 7 years of operation, a solid pillar in the grain processing environment. Skill transfer is our passion!

With our training program 2023 we extend, based on the demand, our trainings. For the first time we will offer the apprenticeship and maintenance programs in French. New also is the Executive training for Feed Millers. Training in Arabic and Portuguese is available on request.

We hope that the program fits your expectations and are open for inputs on other needs and with this, I have the pleasure to introduce the new Head of Training, Priscilla Bakalian. She will be in charge of our trainings supported by our well-known team.

We hope to see you and/or your employees in 2023 at our African Milling School.

Sincerely,

A handwritten signature in black ink, reading 'M. Grabe'.

Matthias Grabe
Managing Director Bühler East Africa
and Director, African Milling School

A handwritten signature in blue ink, reading 'Priscilla Bakalian'.

Priscilla Bakalian
Head of Training, African Milling School



Priscilla Bakalian
Head of Training, African Milling School

Introducing the new head of training,

Priscilla Bakalian will take over the position as Head of Training at the African Milling School (AMS).

Born in Beirut, Lebanon Priscilla is a food scientist, baker and flour miller specialized in wheat processing and baking applications. She majored in Food Science and Management at the American University of Beirut and is a graduate of the Swiss School of Milling (SMS).

As a C level flour mill executive at Bakalian Flour Mills, Priscilla's experience was anchored in leading, managing and improving plant operations as well as researching and developing ingredients and finished products. Her love for education began with the design and development of in-house training programs for staff in Cereal Science and Milling Technology.

Priscilla is fueled by passion for optimizing and problem solving and aims to improve the milling industry and community through education focused on challenges revolving around sustainability and efficiency.

We are excited to welcome Priscilla in our team and look forward to a successful training season.



Training Calendar 2023

All courses

Apprentice Millers

Module 1 16. January – 10. February, 2023

Module 2 03. July – 28. July, 2023

Apprentice Milling in French

Module 1 13. Nov. – 22. December, 2023

Head Millers

Module 1 15. May – 02. June, 2023

Module 2 15. Oct. – 03. November, 2023

Executive Training in French 13. – 17. February, 2023

Baking Course executed by Bakels 20. – 24. March, 2023

Maize Milling Technology 05. – 09. June, 2023

Flour Milling for Executives 12. – 16. June, 2023

Electrical Maintenance 19. – 23. June, 2023

PLC & Automation Maintenance 26. – 30. June, 2023

Mechanical Maintenance 31. July – 04. August, 2023

Feed Milling for Executives 11. – 15. September, 2023

Feed Milling Technology I 18. – 21. September, 2023

We reserve the right to change dates for administrative purposes.



Vision, Mission & Objective.



Our Vision: Be the know-how center in grain processing for Africa and the Middle East.

Our Mission: Transfer skills.

Our Objective: Reach operational excellence.

The African Milling School (AMS) offers comprehensive and intensive training to professionals in the food processing industry with a focus on theoretical and practical training. Highly skilled operators and maintenance staff ensure that plants are operating and maintained at high levels, leading to plant efficiency and longevity.

The African Milling School is based in Nairobi, Kenya just 25 minutes from the Jomo Kenyatta International Airport (JKIA). Nairobi is a central business hub for East Africa and therefore ideally located with ease of travel from the Middle East & Africa region.



Training Calendar 2023.

Pricing per person

Apprentice Millers

Module 1 & 2

Year 1

USD7,000/KES840,000

Apprentice Milling in French

Module 1

USD7,000/KES840,000

Head Millers

Module 1 & 2

USD7,000/KES840,000

Executive Training in French

USD1,914/KES229,680

Maize milling technology

USD1,740/KES208,800

Flour milling for executives

USD1,914/KES229,680

Electrical maintenance

USD1,740/KES208,800

PLC & Automation maintenance

USD1,740/KES208,800

Mechanical maintenance

USD1,740/KES208,800

Feed milling for executives

USD1,914/KES229,680

Feed milling technology I

USD1,740/KES208,800

Baking course executed by Bakels

Fees on request



Terms of admission.

Course fees

We reserve the rights to alter dates for organizational purposes.

Please note the course fees excludes boarding & lodging, travelling expenses and personal insurance

All course fee is payable in advance 100% against invoice and is a prerequisite to admission.

The prices are based on a specific exchange rate of 1 USD = KES 120, and we reserve the right to adjust when the exchange rate changes.

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.

Regarding withdrawal from the registration, refer to the terms & conditions.

Covid19

All trainees must provide proof of vaccination against Covid19.

Visa

We will provide invitation letters to aid with visa application processes.

Upon entry, all are bound by immigration rules of Kenya.

Examination

The apprentice milling course and head millers course are subject to examination at the end of each module. Performance and award of certificates is based on meeting on requirements set by the examination committee.

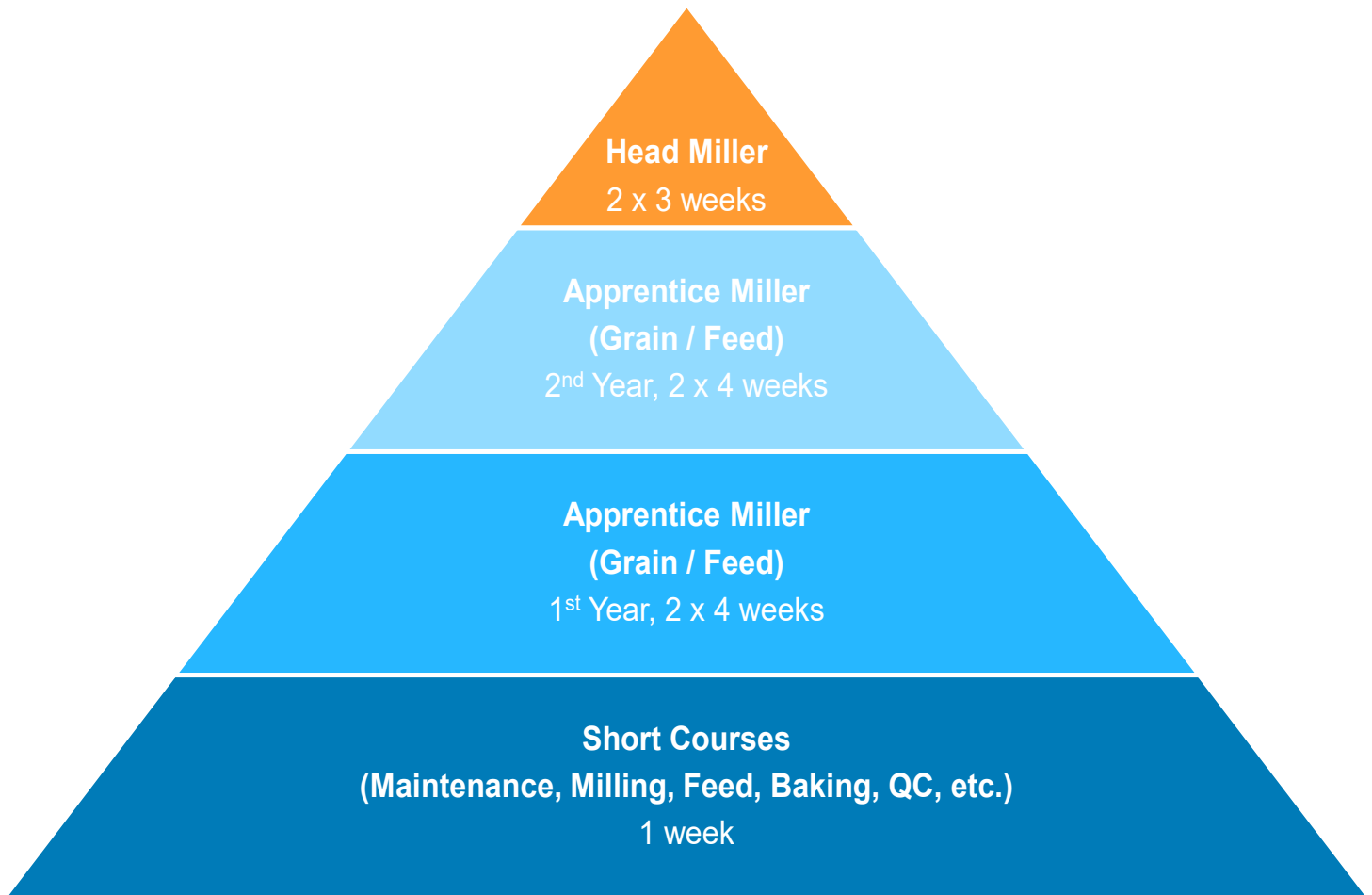
School regulations

All trainees are bound by the African Milling School Code of Conduct.

We reserve the right to admission.



Training Tiers.



The African Milling School offers training in various fields which help you reach operational excellence.



Specialized Expert Training

Short courses on maintenance, introduction to milling, baking & quality control, etc



On site customer training courses

Within the global Bühler network



Basic Training

Apprentice Miller (Grain/Feed)



Advanced Training

Head Miller Training



Training.

Short courses

Mechanical maintenance

Target group

Mechanical maintenance staff
Technical staff

Electrical maintenance

Target group

Electrical maintenance staff
Technical staff

Baking technology - grain & flour analytics

Target group

Quality assurance managers
Lab technicians
Head millers/production managers

Feed milling technology

Target group

Process engineers of feed mills
Technical staff of feed plants

Milling for executives

Target group

Managers in non-technical positions
Mill owners, CFOs
Those new to the business

Feed milling for executives

Target group

Feed mill owners
Managers in non-technical positions
Those new to the business

PLC & Automation maintenance

Target group

Automation engineers
Maintenance supervisors



Training.

Short courses

Maize milling technology

Target group

Maize millers

Technical staff in maize mills

Short courses in French

Mechanical maintenance

Target group

Mechanical maintenance staff

Technical staff

Electrical maintenance

Target group

Electrical maintenance staff

Technical staff

Milling for executives

Target group

Managers in non-technical positions

Mill owners, CFOs

Those new to the business

Training on demand - Short courses

Coffee roasting

Target group

Coffee roasters/baristas

Coffee traders/sellers

Energy management

Target group

Maintenance managers

Electrical maintenance staff

Roll change

Target group

Millers

Mill mechanics



Reach Operational Excellence.



The African Milling School offers training in various fields which help you reach operational excellence.



Staff training courses

Regular and comprehensive staff training courses



On site customer training courses

Within the global Bühler network



Optimal system performance

Through in-depth process knowledge



Maximum hygiene & safety

Integration of the latest standards



Flour Milling for Executives.



Suitable for managers in non-technical positions e.g owners, general managers, CFOs and those new to the industry.



Professional

By use of state of the art school mill and laboratory



Practical and theoretical

Classroom and mill experience



Understand grain

How to make best use of raw materials



KPIs

Understand key parameters for successful business

Mechanical Maintenance.



Prevent unwanted downtime by scheduling maintenance and using digital solutions for more efficiency.



Professional

Theoretical and practical classes in school mill



Professional

Use of TotalCare packages to enhance efficiency



Maintenance

Troubleshooting and resolving faults



Scheduled maintenance

Organizing and scheduling maintenance to avoid unwanted downtime



Quality Control, Grain & Flour Analytics.



We carry out comprehensive training and tests on your grains (raw material) and flour (finished products).

Our laboratory uses state of the art equipment and certified methods to test for quality of products through the whole milling process.

Our training and tests help to optimize product yield and quality.

Visit our lab today.



Roll Maintenance & Refurbishment.



We provide roll fluting and reconditioning training on worn out rolls. The training also includes best practices on mounting of rolls on the roller stands.



Professional

Roll fluting and refurbishment by use of state of the art equipment



Professional reports

Roll condition measured by RollDetect



Performance boost

Optimize yields



Consultation and training

Roll change and fitting training available



Feed Milling Technology.



We give insights to feed milling technology core processes in order to understand the nutrition needs of different animal categories.



Technology core processes
Through in-depth process knowledge



Feed safety
Critical care points



Preventive maintenance
To reduce unwanted downtime



Simplified working processes
Abiding by the latest standards



Training.

Apprenticeship Program for Millers

Target group	Highschool graduates with minimum Grade C Millers with minimum 1 year experience
Learning targets	Process steps of grain intake to finished product handling Process equipment, function and operation Quality control
Syllabus	Grain science Grain intake & storage Cleaning Milling Flowsheet technology Finished product handling
Methodology	English/French taught. Balanced mix of practical and theoretical training
Duration	4 modules, 4 weeks each Year 1: 2 modules Year 2: 2 modules



Training.

Head Millers Program

Target group

Experienced millers, shift millers
Promoted junior millers
Graduate millers AMS after at least 1 year of work experience

Learning targets

Update on latest milling technology
Achieve optimum plant efficiency and highest flour yield
Understand key parameters in quality control and operational excellence.

Syllabus

Grain processing technology
Flowsheet technology
Finished product handling
Plant operation/Maintenance

Methodology

English taught.
Balanced mix of practical and theoretical training

Duration

2 modules, 3 weeks each
1 year



PLC & Automation Maintenance.



We help optimize the performance of your system and increase its safety by providing automation solutions that are always up to date and feature many years of experience.



PLC maintenance

Reduce unwanted downtime



New control options

Fully functioning on various devices



Reliable system control

Through in-depth process knowledge



Simplified working processes

Abiding by the latest standards



Maize Milling Technology.



We give insights to maize milling technology processes with regards to industry standards of food safety and nutrition requirements.



Milling technology

Through in-depth process knowledge



Food safety

Critical care points



Fortification

To meet industry standards and requirements

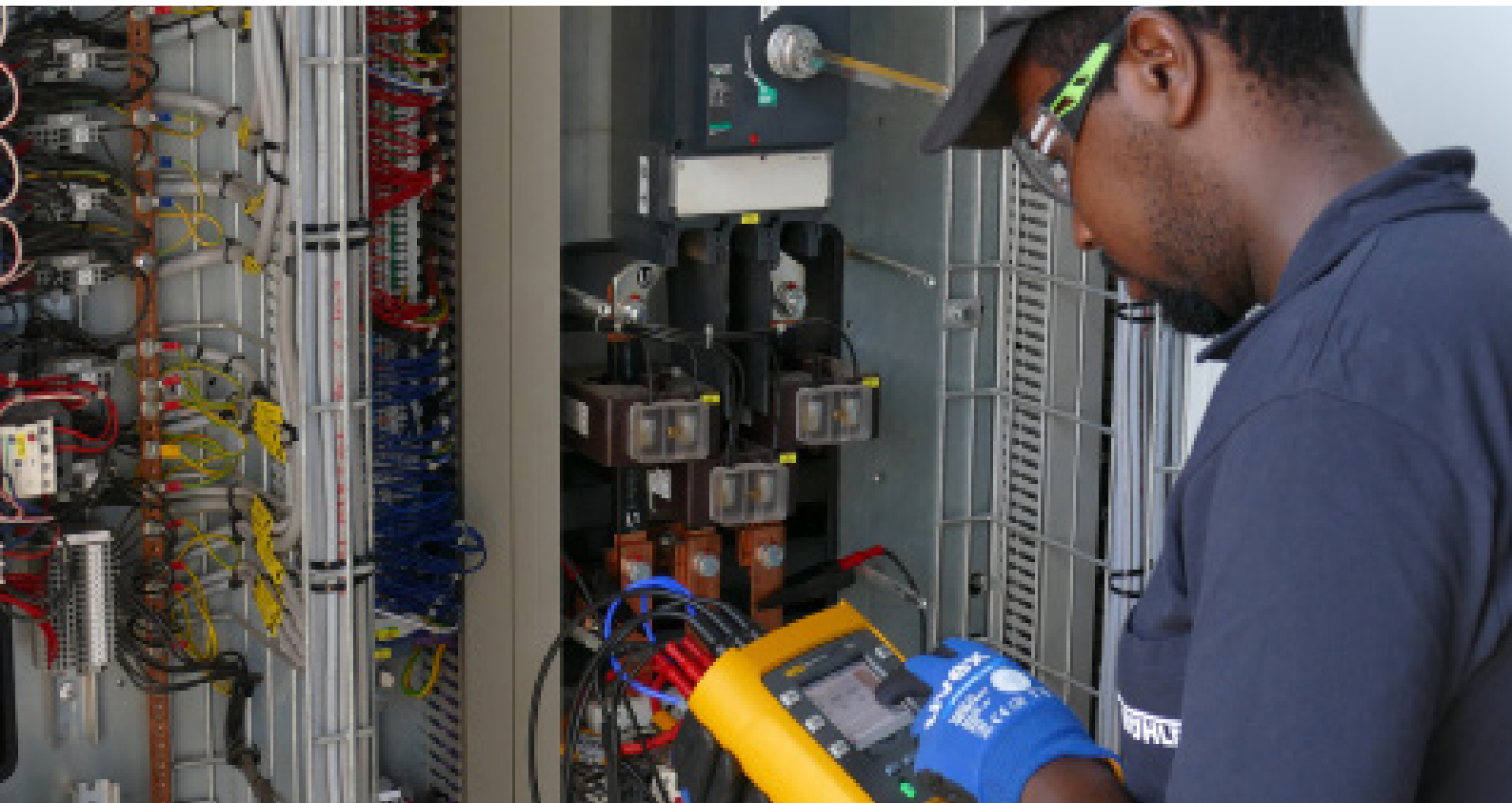


Grain storage

Best practices



Energy Management. Training on Demand



We provide energy consultation to help you optimize your energy consumption and drive costs down.



Professional

By use of state of the art equipment



Professional reports

Generated from state of the art equipment



Timely and on demand

Reach out to us for customized training.



Consultation

To discuss methods and ways of energy management



Coffee Roasting. Training on Demand



Each coffee variety is unique by nature and requires individual roasting conditions to transform the full intrinsic flavor potential into great flavor.



Professional

By use of state of the art equipment and methodology, science of coffee roasting



Professional

Training on market trends, from farm to cup



Maintenance

Training on how to maintain your coffee roaster



Training on demand

Reach out to us for customized training.





African Milling School

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Brochure Customer Training en 09/22

