



# Maize Milling

05.- 09.  
June, 2023



## Maize is one of the most important staple food raw material around the world.

In this course, you will learn how to make a corn mill efficient - basic milling processes, machine design and plant operation. Everything from intake to the finished product.

But you also get practical experience. You will spend time in front of key machines in our school to learn cleaning, conditioning, and milling techniques. You will also learn to understand some of the latest milling machines while they're in operation. You will learn about lab analysis and cereal science – the science behind different grains.



### Target group

This course is well-suited for shift millers, head millers and mill managers.

### Target group requirement

Moderate working experience in a corn mill.



### Pricing

The course costs USD 1,740 + 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.



### 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](mailto:ams.nairobi@buhlergroup.com)

### Benefits:

- To be up to date with the latest milling technology
- Achieve optimum plant efficiency and highest flour yield
- Understand key parameters in QC and operational excellence

### Course features:

- Professional training by Bühler experts
- Practical hands-on experience at our 24T/d school mill
- Course materials
- Certificate of attendance