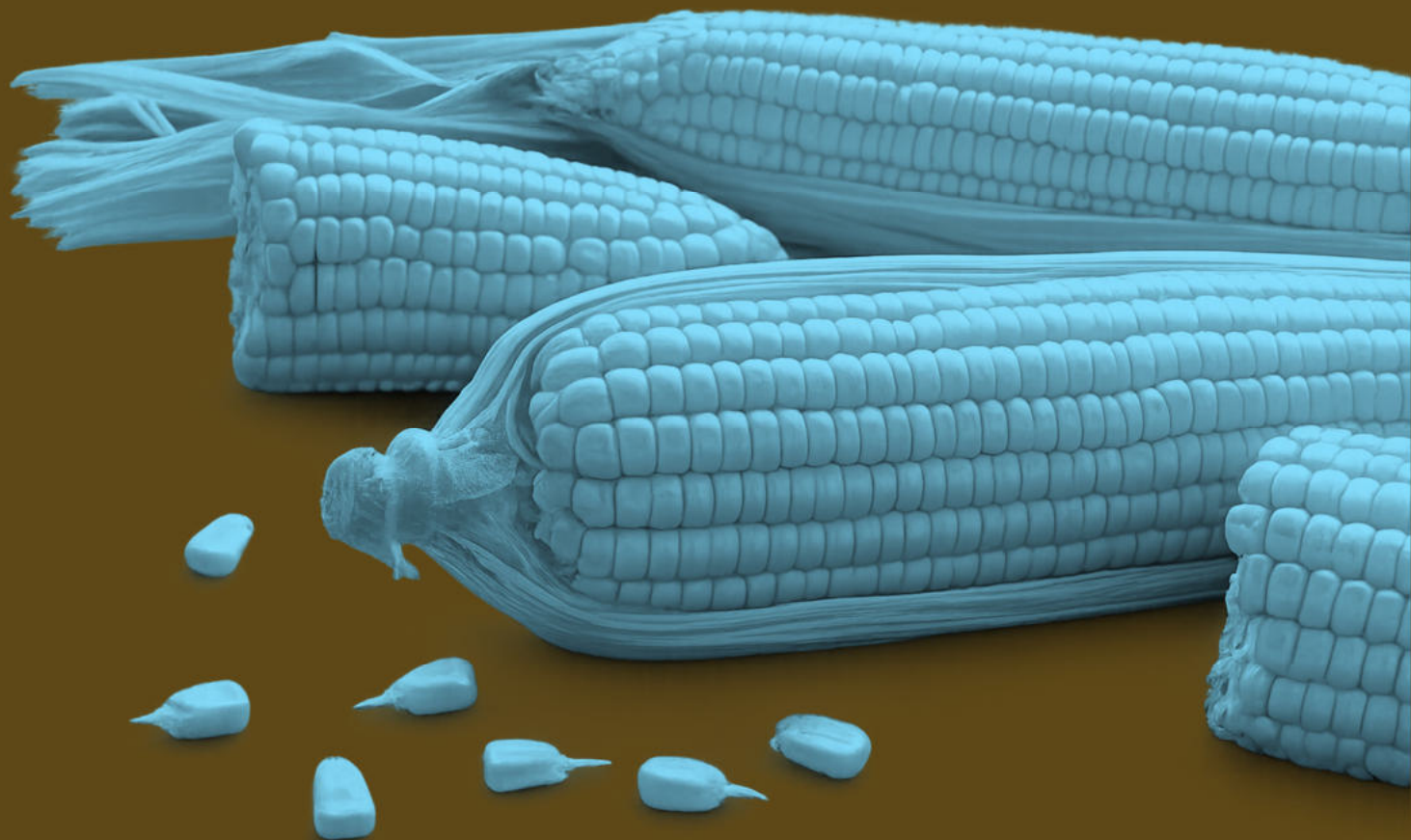




TECHNICAL

CURRICULUM .

FROM GRAIN TO FLOUR · FULL-TIME

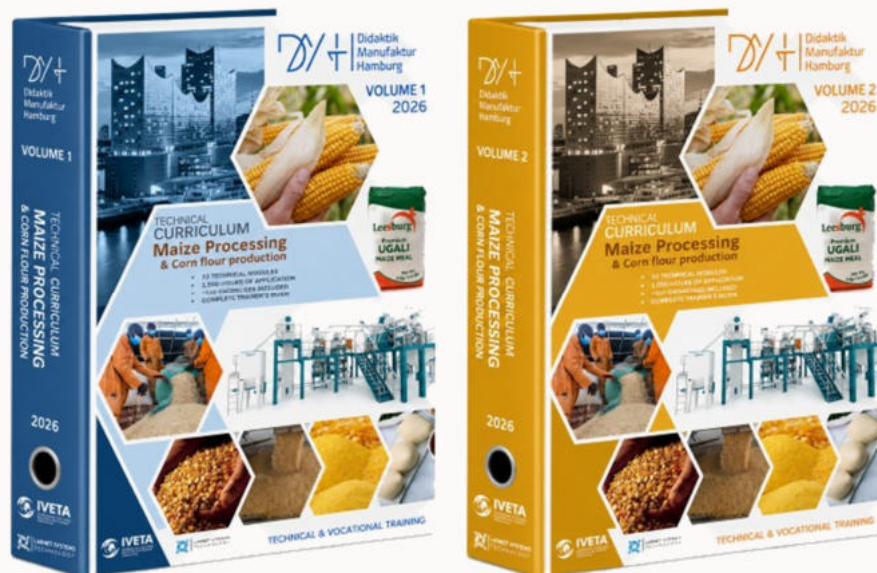
CORN PROCESSING & CORN FLOUR PRODUCTION

A practice-based full-time programme covering the entire chain from raw corn to packaged corn flour.

From grain to market-ready product.

THE PROGRAMME

Turning corn into value. This programme builds a miller's skills, from raw grain to perfect flour.



Corn Processing & Corn Flour Production is a practice-based full-time programme covering the entire processing chain.

Across twenty-two technical modules, trainees progress from reception, cleaning and degerming through milling, sifting and fortification to quality assurance, packaging and marketing.

The focus is on hands-on practice throughout. Training takes place on a turnkey processing line with approximately 1,500 hours of applied learning and over 110 graded exercises.

A dedicated focus is placed on food safety: aflatoxin and mycotoxin control, HACCP-compliant hygiene and fortification of flour with vitamins and minerals.

The programme is available as a curriculum, as a matching equipment specification or as a turnkey package. The processing line is also designed for self-financing.

22

TECHNICAL MODULES

1,500 h

APPLIED LEARNING

110 +

HANDS-ON EXERCISES

>30

t/year
CORN FLOUR CAPACITY

2

Years
FULL-TIME

PRACTICAL CURRICULUM

MODULE

01 – 22 · PHASED

Twenty-two Modules

From grain reception through milling and fortification to quality assurance, packaging and the final project, along the turnkey processing line.



01 Raw Material Corn & Kernel Structure
FUNDAMENTALS

02 Occupational Safety & Dust Protection
FUNDAMENTALS

03 Technical Calculations & Plant Engineering
FUNDAMENTALS

04 Reception & Incoming Quality
PROCESSING

05 Drying & Storage
PROCESSING

06 Cleaning & Sorting
PROCESSING

07 Conditioning
PROCESSING

08 Dehulling & Degerming
PROCESSING

09 Dry Milling
PROCESSING

10 Wet Milling (Fundamentals)
PROCESSING

11 Sifting & Classifying
PROCESSING

12 By-products & Fractions
PROCESSING

13 Fortification / Enrichment
PROCESSING

14 Corn Products & Recipes
PROCESSING

15 Quality Control & Laboratory
QUALITY & SAFETY

16 Aflatoxin & Mycotoxin Control
QUALITY & SAFETY

17 Hygiene & HACCP
QUALITY & SAFETY

18 Pest & Storage Protection
QUALITY & SAFETY

19 Product Development & Composite
PRODUCT & PLANT

20 Packaging & Labelling
PRODUCT & PLANT

21 Plant, Maintenance & Energy
PRODUCT & PLANT

22 Final Project & Certification
COMPLETION

EQUIPMENT

Trained on a real production line.



01

Reception, Cleaning & Sorting

Scales, sieves, aspirator, destoner and sorting equipment for raw corn.

02

Milling & Degerming

Peeling and degerming machine, roller mill, hammer mill and disc mill.

03

Sifting, Classifying & Fortification

Plansifter, classifier and dosing equipment for premix and fractions.

04

Drying, Packaging & Labelling

Drying unit as well as weighing, filling, packaging and labelling unit.

05

Laboratory, Quality & Aflatoxin

Moisture, particle size, aflatoxin rapid test and sensory analysis.

06

Workshop, Energy & Consumables

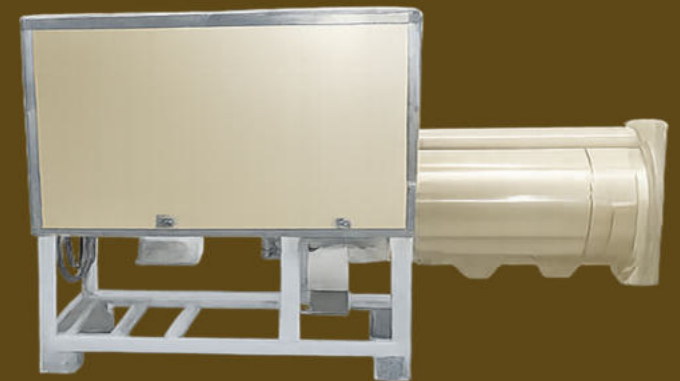
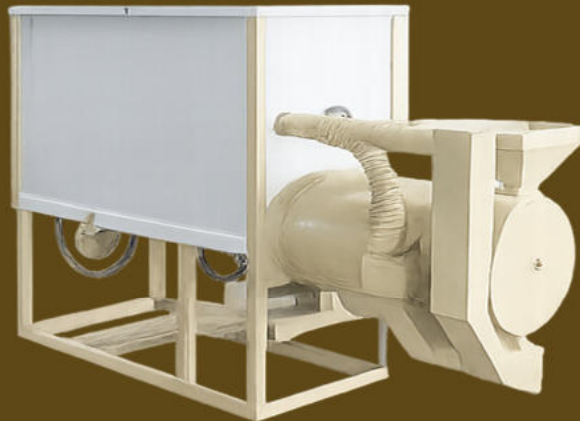
Maintenance tools, power supply, cleaning and consumable materials.

TURNKEY LINE · 6 CATEGORIES

BRING THE PROGRAMME TO YOUR LOCATION



LET'S GET STARTED.



AVAILABLE AS · Turnkey (Consulting + Equipment + Delivery + Curriculum + Installation)