

IAOM-KSU

RESIDENT MILLING SHORT COURSES

For Milling Professionals

2010 SCHEDULE

www.iaom.info

4 INTERACTIVE
3- TO 5-DAY
COURSES



INTERNATIONAL ASSOCIATION
OF OPERATIVE MILLERS



KSU
KANSAS STATE
UNIVERSITY

MATERIALS HANDLING

FLOUR MILL MAINTENANCE

MILL PROCESSES I

MILL PROCESSES II

“I would encourage anyone to attend these courses...the technical milling part was very beneficial. Milling is an art and everyone does it differently. If you don’t understand it, you can’t appreciate it.”

— Introduction to Flour Milling Course Student
January 2009

IAOM-KSU RESIDENT MILLING SHORT COURSES

FOR THOSE WHO WISH TO
ENHANCE THEIR SKILLS IN
THE MILLING INDUSTRY

PROGRAM OVERVIEW

The International Association of Operative Millers (IAOM), in cooperation with Kansas State University's Department of Grain Science and Industry, offers a lineup of four, 3- to 5-day short courses designed for those who wish to advance their skills or careers in the milling industry.

The IAOM-KSU Resident Milling Courses provide hands-on instruction by the same outstanding KSU faculty who teach degree-seeking students. Founded in 1910, the Grain Science and Industry department is the only program of its kind in the United States, and is distinguished worldwide. KSU is the primary training ground of managers and technology specialists who lead businesses and organizations to feed the world.

EMPLOYER BENEFITS

- The courses provide participants with the background to effectively integrate their job function into the goals of their organization.
- The courses enhance participants' understanding of the milling process, empowering them to make better decisions relative to grain and flour.
- The courses provide the tools, language and understanding to communicate your company's needs effectively when dealing with suppliers or customers.
- The training empowers employees to be better problem solvers by giving them the tools to better define improvement opportunities, evaluate potential solutions and make recommendations based on an understanding of milling principles and sound evaluation methods balancing technical and economic considerations.

COURSE OBJECTIVE

The course is designed to help students learn about the techniques employed to move, transport, store, and distribute materials common to the flour milling industry, with or without the aid of mechanical equipment.

COURSE TOPICS

- Pre-processing: Grain Receiving and Storage
- Material Flow Factors: Bin and Hopper Design
- Mechanical Conveyance of Grain and Flour
- Pneumatic Conveyance
- Flour Blending
- Packing and Warehousing
- Mechanical Conveying
- Feeders and Proportioning Equipment

COURSE TOURS AND DEMOS

- Vortex Valve Plant
- Kice Industries Plant
- Tramco, Inc. Plant



WHO SHOULD ATTEND?

- Mill Production Managers
- Plant Superintendents
- Management Trainees
- Packing and Warehouse Specialists
- Mill Engineers

Your company has made a significant investment in the equipment in your mill. To keep it running at peak efficiency through the years it needs to be maintained and serviced properly. An effective maintenance program requires qualified, motivated and well-trained mechanics. Make an investment in your company's future by sending your maintenance personnel to the IAOM-KSU Flour Mill Maintenance Short Course.

COURSE OBJECTIVE

The Flour Mill Maintenance Course provides an opportunity for your maintenance personnel to gain the training, contacts and confidence they need to keep your mill operating at maximum capacity. Coupled with the processing training, the course provides three days of training for mill maintenance personnel who need to be familiar with maintaining milling equipment. Up to 25 participants will receive an overview of mill and preventative maintenance, including instruction in electrical maintenance, safety and sanitation.

WHO SHOULD ATTEND?

- Mill Maintenance Personnel
- Mill Superintendents
- Management Trainees

COURSE TOPICS

- Power Transmission and Automation
- Preventative Maintenance Practices
- Tracking Maintenance Costs
- Dust Explosion Prevention
- European-style Rollermills
- Role of Maintenance in Plant Sanitation
- Scales and Flow Balancers
- Safety in the Workplace
- Sifters
- Air Compressors
- Fans
- Blowers
- Electrical Maintenance
- Airlocks

FLOUR MILL MAINTENANCE
MARCH 23-25

Participants will gain a practical and useful overview of the milling process from grain to flour including wheat selection, grain cleaning, grain conditioning, the gradual reduction system, and quality measurements at various steps in the process. Factors influencing the production process in terms of economics and product quality will be discussed.

COURSE OBJECTIVE

The course will provide a better understanding of what is being accomplished in the milling process and how the participants' job functions fit into the process as wheat moves from the field to the table.

COURSE TOPICS

- Requirements of Wheat Receiving
- Binning and Blending
- Principles of Wheat Cleaning, Tempering and Milling
- Understanding on the Importance of Wheat Quality and Preparation to the Milling Process

WHO SHOULD ATTEND?

Those who need to better understand the intricacies of the milling process, including:

- Mill Human Resources Staff and Managers
- Grain and Ingredient Procurement Managers
- Feed and Flour Sales Representatives
- Production Schedulers
- Warehousing and Quality Assurance Personnel
- Product R&D Staff
- Wheat Breeders
- Grain Inspection Personnel
- Food Program Administrators
- International Wheat/Grain Traders
- Journalists
- Extension Agents
- Wheat Commission Staff and Board Members
- Agricultural and Business Economic Analysts

The course will start with an overview of the milling process from grain to flour followed by an intensive focus on grain conditioning, the gradual reduction system, and quality measurements at various steps in the process. Factors influencing the milling process will be studied in the milling laboratory: test weight, tempering conditions, kernel size, wheat class, kernel hardness, roll corrugations and differential, and sifting properties. Emphasis will be placed on analytical evaluation and impact of factors influencing the milling process including development and analysis of granulation profiles and cumulative ash curves.

COURSE OBJECTIVE

This course will provide a better understanding of what is being accomplished in the milling process and enhance the troubleshooting skills of mill personnel.

COURSE TOPICS

- In-depth Understanding of Mill Flow Sheets and Design
- Mill Balance and Product Distribution
- Adjustment and Maintenance of Roll Stands
- Sifting and Sifter Maintenance
- The Purification System
- Process Control
- Quality Control

**“The practical
real-world teaching
approach was great!”**



**MILL PROCESSES II: ADVANCED MILLING PRINCIPLES
JUNE 21-25**

REGISTER TODAY!

Visit www.iaom.info to register online or call 913-338-3377 to register by phone. You can also get details and information regarding IAOM membership, educational materials, and upcoming IAOM events.

COURSE LOCATION

Kansas State University IGP Building
1980 Kimball Avenue
Manhattan, KS 66506
1-785-532-4070

ACCOMMODATIONS

A block of rooms has been reserved for program participants at a special rate of \$70/night at the Clarion Hotel at 530 Richards Dr., Manhattan, KS 66502. For reservations call 1-785-539-5311 or 1-877-424-6423 (or by email at: clarionreservations@hulsinghotels.com), and mention KSU Grain Science & Industry and the name of the short course. The Clarion provides shuttle transportation to/from the course site on the KSU campus. If cancellation is necessary, contact the hotel at least 48 hours in advance to avoid charges to your account.

COURSE FEES

5-day Courses: Mill Processes I: Basic Milling Principles and Mill Processes II: Advanced Milling Principles:

IAOM Member - \$1,900
Nonmember - \$2,100*

3-day Courses: Materials Handling and Flour Mill Maintenance

IAOM Member - \$1,250
Nonmember - \$1,450*

Registration includes tuition, laboratory fees, books, special instruction, materials, field-trip transportation, and lunch on class days. Fees do not include lodging at the Clarion Hotel and evening meals. Participants should budget \$32/day for meals and incidentals.

NONMEMBERS

IAOM memberships are individual. If you are not a member, please pay the nonmember rate and you will receive a one-year IAOM membership in addition to your course registration. Once a member, you will be eligible for member rates on other short courses offered throughout the year.

APPLICATION PROCESS

To apply for a course, please fill out the registration form and mail it to the IAOM office along with payment, or complete the online application form at www.iaom.info.

Class sizes are limited and will be filled on a first-come, first-served basis. Applications received without payment will be placed on a waiting list. Confirmation as a participant in each course will be sent upon receipt of payment. Please do not make travel plans that cannot be easily canceled until you receive notice of confirmation or cancellation, which you will receive no later than four weeks prior to the course start date.

Applications and payment should be received by IAOM five weeks prior to the course start date.

“I have come away with a lot of ideas on how to improve the quality of flour in my mill by using some of the techniques that were taught.”

— Milling Principles
Course Student

CANCELLATION POLICY

IAOM-KSU courses are kept small to provide optimum interaction between participants and instructors. We understand emergency situations may arise that will affect your attendance to our programs. IAOM encourages substitutions in the event that the original enrollee is unable to participate in the course. We have established the following policy in case of course cancellation:

- If cancellation is between 21-60 days of the program date, 25% of the tuition is non-refundable. 100% of the tuition may be transferred to another person.
- If cancellation is less than 21 days of the program date, 80 percent of the tuition is non-refundable. 100% of the tuition may be transferred to another person. Severe extenuating circumstances will be considered individually.

Although we do not anticipate any changes, we do reserve the right to cancel an event at our discretion. In the event of course cancellation, 100 percent of the tuition will be eligible for refund or transferable to another course.

INSTRUCTORS

The instructional staff will be comprised of members of the Department of Grain Science and Industry and experts from the milling community. The faculty has “real world” experience in the production of wheat flour and other grain products. The faculty has also worked closely in the production of cereal grain-based food products including livestock feed, pet foods, bakery and breakfast cereal manufacturing. They are actively involved in the milling industry and milling professional organizations including IAOM, GEAPS and AACC International. The faculty combines technical expertise, practical knowledge and decades of successful adult education into the short courses.

“I have only been milling for one year and attended the courses on Milling Principles. I gained a lot of new information through the lectures, labs and demonstrations that will not only help me in my job, but will also benefit my company.”

— Milling Principles Course Student
June 2009

REGISTER TODAY!

Visit www.iaom.info to register online, or call 1-913-338-3377 to register by phone.



