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This year the IGP Institute experienced substantial growth in delivering professional education, while undergoing organizational restructuring to better serve its customers.

We re-adopted the institute label that was originally part of the International Grains Program name in 1978. This advances our mission as it better positions the institute for further growth opportunities in the global grain-based food and feed system. While the name has changed, the core mission has not. The IGP Institute was established to serve and support Kansas and U.S. farmers in promoting the export and utilization of their wheat, corn, soybeans and grain sorghum with customers around the world. We have done this with great impact for more than 35 years and remain committed to further advancing this goal.

There is no doubt that the challenge to feed a growing global population cannot be achieved without a steady and sustainable grain pipeline from Kansas to the rest of the world.

In 2014, we hosted 776 industry professionals from 35 countries participating in 33 on-site and on-location courses. This brings our five-year total to 2,862 participants in 164 educational offerings. Additionally, we reached a record 911 industry professionals from 25 countries through our 29 distance course offerings in partnership with GEAPS and AFIA for a five-year total of 2,519 participants in 85 courses. Along with our growth, we continue to improve our course offerings. We added more on-location courses to increase access. Also, we have launched a processing credential to allow more participants to advance their professional development and career opportunities. We also expanded learning assessments to document how employees’ participation in our programs positively impacts the bottom line of their businesses.

Our growth has resulted in changes to our IGP Institute core staff. We thank Valarie Reist for serving as events coordinator. In her place, we welcomed Lisa Long to our team. We also welcomed Pat Hackenberg who joined us as the inaugural Educational Media Coordinator in support of our expanding education program offerings and marketing efforts. Pat, Lisa Moser and their team created the new format of our 2014 Year in Review that we hope you will enjoy reading.

Also Roberta Hodges joined us as the IGP Institute program services coordinator, and the coordinator for the Feed the Future Innovation Lab for the Reduction of Post-Harvest Loss that is administered by the IGP Institute. The PHL Lab also welcomed Venkat Reddy as its managing technical director. We promoted Brandi Miller to IGP Institute assistant director to better reflect her growing responsibilities.

Moving the mission would not be possible without the excellent contributions of our many K-State and industry experts, and the outstanding effort of our IGP Institute core staff. We are privileged to have Mark Fowler, Jay O’Neil, Carlos Campabadal and Brandi Miller, providing key leadership in engaging our existing partners and collaborators, reaching out to new organizations and potential
clients, listening to industry needs, and together with our K-State affiliated faculty and industry experts, updating existing courses and creating new program offerings that attract professionals from around the globe.

Thank you for your support of our programs. Together we will continue to impact the global grain-based food and feed system through expanded access to knowledge and professional development.

Sincerely,

Dr. Dirk E. Maier
IGP Institute Director
Grain Science and Industry Department Head

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**Our Mission**

To provide innovative and relevant education and technical programs to enhance the market preference, consumption and utilization of U.S. cereal grains, oilseeds and their value-added products for the global grain industry.

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**2015 Goals and Strategies**

**Expand IGP Institute course reach and access.**

- Increase distance education course offerings.
- Incorporate blended course format into credential training options.
- Continue efforts to connect with Spanish- and other-language participants.

**Measure and document the impact of IGP Institute courses.**

- Set learning outcomes for each course.
- Assess the impact of training on behavioral change via participant testimonials.
- Implement ideas for improvement captured via post-course communication with participants.

**Increase and expand effort to establish a preference for U.S. grains and oilseeds.**

- Highlight value of U.S. commodities through courses, industry relations and communications.
- Educate buyers and end users on the best purchasing, risk management, storage, handling and processing practices utilizing U.S. commodities.
- Market the IGP brand value to support our mission.
2014
62 Courses
1,687 Participants
45 Countries

Argentina
Australia
Bahamas
Bahrain
Barbados
Bolivia
Brazil
Bulgaria
Canada
Chile
Colombia
Costa Rica
Côte d’Ivoire
Cyprus
Denmark
Dominican Republic
Ecuador
Egypt
El Salvador
Germany
Guatemala
Guyana
Honduras
India
Indonesia
Japan
Malaysia
Mexico
Nicaragua
Nigeria
Pakistan
Panama
Peru
Philippines
Romania
Singapore
Spain
St. Vincent and the Grenadines
Taiwan
Thailand
Trinidad and Tobago
United Arab Emirates
Ukraine
United States
Vietnam
Offering Industry Expertise
IGP Institute offers credentials to the rapidly growing industry.

As the milling and grain processing industry continues to evolve internationally, it is becoming crucial for milling personnel to obtain a consistent level of understanding throughout the profession. The IGP Institute has developed a combination program of on-site courses and distance education courses to help advance the skills of industry professionals.

“We wanted to develop a training program that would benefit new millers, mill owners and others involved in the industry,” says Mark Fowler, director of the GEAPS/K-State Continuing Education and Credentials Program (Processing) and IGP Institute associate director. “It is beneficial for young professionals whether they are graduating from high school, technical school or with a bachelor of science from a university to receive milling specific training as they are entering the workforce.”

To meet these demands, the IGP Institute partnered with the Grain Elevator and Processing Society to offer distance learning courses that led to a new credential. Through these courses, new employees are able to learn through trainings sequenced in a structured program that was developed and peer-reviewed by many of the grain industry’s top specialists. All of the material is based on current industry practices and standards that course participants can relate back to their respective businesses.

“We’re confident that grain processing and milling companies will find the courses and credentials very useful,” says Dirk Maier, director of the GEAPS/K-State Continuing Education and Credentials Program (Operations) and director of the IGP Institute. “They help train new employees and improve the job skills of current employees – even up to the veteran levels. They also help build a career path for young people providing them with qualifications at the entry level.”

With the integrated on-site and distance education courses, the credentialing program at the IGP Institute creates a comprehensive training that allows for greater depth of knowledge, says Fowler. Those who completed the trainings in 2014 were awarded the KSU Milling Specialist credential.

Two professionals earned that credential in 2014. Brian Suphananonta, assistant chairman at Chio Thai Hsing Enterprise, and Andrew Garr, senior supply planner at ConAgra Mills, were the first to complete the program requirements and both say holding the credential is incredibly valuable to their careers in both the domestic and international markets.

“I’m coming from an Asian market and Asian background so I need paperwork and credentials because they are so valuable,” Suphananonta says. “People look up to that standard, especially the credentials KSU offers because they are such a reputable university and they offer more technical and private credential courses than anyone else.”
Fishy Business
IGP Institute completes three-year training for Pakistan fish farmers.

Many have heard the old Chinese Proverb that states “Give a man a fish and you feed him for a day; teach a man to fish and you feed him for a lifetime.”

It is that principle that was behind the FEEDing Pakistan project that was a joint project between Kansas State University and WISHH (World Initiative for Soy in Human Health) and was funded by the USDA Foreign Ag Service. During the course of the project, more than 2,000 fish farmers were connected through project activities. In addition, market value of tilapia fish produced went from zero to an estimated 450 million rupees ($4,590,000) in 2014 according to Mike Woolverton, partner in AgriMarkets International and subcontractor for KSU’s portion of the project.

“The training was offered in two parts,” explains Carlos Campabadal, project coordinator. “Feed manufacturing and quality control was taught at Kansas State, while Kevin Fitzsimmons, a professor at the University of Arizona, led the fish farm production part of the course.” Teams were brought over to the U.S for training starting in spring of 2012. Follow up visits were made in Pakistan to monitor progress and offer extension trainings.

Woolverton and Campabadal say many success stories came from the project. One such story is the case of Oryza Organics, Ltd., led by Zahid Yaqub. WISHH supplied Oryza Organics with an extruder so they could make high quality, soy-based fish feed.

“Having already spent a few months on the extrusion machines, training helped me learn many new facets of this technology and facilitated me in smooth operations, improving many operational parameters and the handling of raw materials and finished products,” Yaqub says.

In 2013, the first year they produced fish feed, sales were about 250 MT. This year, 2014, the sales of extruded fish feed will be approximately 575 MT; about 200 MT of which will be tilapia feed.

Woolverton explains how the project shifted away from tilapia, “Tilapia was the targeted fish species, but enterprising Pakistani farmers cross-applied the soy-based floating fish feed technology to carp. As a result, carp, the major species of farmed fish in Pakistan now with much better nutrition, grows to market size in 12 months compared to 18 months required by traditional production methods.”

Raising high-quality, rapidly growing fish fed high protein, soy-based feed gets right back to the original purpose says Campabadal. “The goal of the project was to help develop aquaculture marketing in Pakistan with tilapia production and at the same time expand the market for U.S. soybeans. In doing so, we not only help U.S. soybean producers expand market access, but we help improve the quality of life for the Pakistani people who now have more protein sources available to them through aquaculture.”
Filling the Need for HACCP Training
IGP Institute offers HACCP certification training for industry professionals.

Serving unsafe food products is a massive hazard that not only affects the person consuming it, but the company that served it. The food industry is one of the most vital businesses in the world. Thus, it is important to update regulations to make food processing facilities safer and employees more aware. Hazard Analysis and Critical Control Points is a significant program to educate the food industry of dangerous conditions that may arise in the workplace. The IGP Institute offers HACCP trainings in the flour and feed areas.

“We are continuing to educate and transfer the most recent industry knowledge to participants,” says Mark Fowler, IGP Institute associate director and milling specialist.

The IGP Institute regularly updates its courses to teach participants the most current information.

“We update the courses when there are changes in the regulatory framework that impacts the industry,” says Matt Frederking, vice president of regulatory affairs at Ralco Nutrition and affiliated faculty expert with the IGP Institute and lead course instructor for the HACCP feed trainings. “Course material is current ensuring that we continue to provide the industry with the most relevant information.”

In 2014, 120 participants received their HACCP certification through IGP Institute trainings. Even though anyone can read the rules and regulations, it is beneficial to study real world scenarios and learn how to handle a food or feed safety situation in multiple ways. Learning how to address situations and applying it to a company can help decrease the chance of a hazard reoccurring, says Fowler.

The IGP Institute offers the Establishing a HACCP Program for the Feed Industry training in partnership with AFIA and NGFA twice a year. Throughout the course, participants review biological, physical, and chemical hazards, flow diagrams and product development, and the seven HACCP principles. The course is focused on understanding feed industry regulations and learning how to develop and implement an effective HACCP program.

“After successfully completing the course, participants receive a certificate that substantiates they’ve been trained in accordance with the National HACCP Alliance credential requirements,” Frederking says.

In partnership with AIB International, the IGP Institute also offers the Grain Milling and HACCP workshop once a year. Participants learn the key elements of the Food Safety Modernization Act, food safety hazards associated with cereal grains, and how to develop a step-by-step process to implement and manage a HACCP program. The course covers topics including learning the background of HACCP, identifying key parts of the wheat milling process, common sanitary design flaws in mills and compiling a HACCP manual for a participant’s plant.

“This course was developed in partnership with AIB International to address the specific HACCP requirements of a grain processing facility,” Fowler says. “The Food Safety Modernization Act has increased food safety awareness by making a comprehensive HACCP plan a vital part of any management plan.”
Creating a Preference for U.S. Grains
A look at how the IGP Institute impacts customers and influencers across the globe.

The most common way to measure the economic impact of a marketing program is to examine market share or return on investment. Often these numbers are shown when relating to a retail consumer product or a public opinion poll. Although there are no international opinion polls or marketing metrics that accurately measure the impact of IGP Institute efforts, our reach and impact can be documented through the feedback received from participants and the buying power they represent.

In 2014, the IGP Institute conducted 62 courses that reached 1,687 customers from 45 countries. IGP Institute faculty engaged with 319 participants from nine of the top 10 customer countries for U.S. corn, grain sorghum, soybean, wheat and their related value-added products. Together these countries purchased 108.5 million MT of U.S. commodities in 2014.

“The efforts of the IGP Institute faculty to educate buyers on U.S. quality, reliability, and usage and contract dynamics serves the cause of promoting U.S. grain exports,” says Jay O’Neil, senior agricultural economist, and grain marketing and risk management curriculum manager. He adds, “Feedback from course participants revealed that IGP Institute training and education provided them with a better knowledge of U.S. grains, which in turn gave them enhanced confidence in purchasing U.S. grains and oilseeds because of its quality, dependability of service and trust in U.S. systems.”

One of those participants putting their training into practice is Theiva Muthu who works for Tiger Brands, a company with offices in South Africa and Nigeria. Muthu attended the grain purchasing course and says, “Sixty percent of my time is invested into commercial sourcing with commodities and a lot of it comes from the U.S. I want to understand more about the sourcing and all the elements that go into it,” Muthu says.

Institute curricula managers also reached out to many other international buyers to promote their expanded use of U.S. grains and oilseeds. In doing so, the institute served as a pipeline of customized educational programs, training and market promotion to the most important markets for U.S. grain producers.

O’Neil says, “It is always rewarding to hear course participants say that they have learned new and valuable knowledge that they are putting to use through their businesses. The IGP Institute faculty create a preference for U.S. grains and oilseeds that opens up new avenues of usage by international customers, which is what the IGP Institute is all about.”
Many people rely on technology every day whether it is at work, school or home. Often companies seek our opinions via online surveys. These tools are now being used at the IGP Institute to assess student learning in the classroom as well as following the training.

Poll Everywhere is one of the new methods that allow instructors to gage classroom participation and student learning in real time.

“We began using Poll Everywhere to assess the learning curve for courses we offer,” says Mark Fowler, IGP Institute associate director and milling specialist. “It is a great catalyst to increase class participation and interaction.”

During a lecture, every fifth or sixth PowerPoint slide is a question on the material covered ranging from true or false to multiple choice and short answer responses. Students use a laptop, tablet, or mobile phone to answer the questions with participant responses displaying on the screen. Research shows that students are more attentive during the lecture and are further engaged in learning the material while using this method.

“We are moving forward with using assessment technology in our courses so we can evaluate student learning outside of a traditional quiz or exam,” says Brandi Miller, IGP assistant director, and online education and professional development coordinator. “The advantage is that it creates an opportunity for collaboration and engagement within the classroom.”

Poll Everywhere not only enables instructors to measure student learning, but also allows students to measure their own understanding of the lecture material. After all participants answer a given question, the next slide displays data on how the entire class answered. If a student gets a question wrong, they are able to learn from the correct answer, which improves knowledge retention.

“We are going to continue to incorporate Poll Everywhere in future lessons and courses since it has had such a positive impact,” Fowler says.

Surveying participants is another tactic being used by the IGP Institute. A post-course assessment survey is emailed to course participants 30 days after the course has ended. In addition to assessing participant knowledge, the survey asks about their field trips and hands-on training experiences, how often they access and utilize material they learned in their jobs, whether they are interested in taking another course, etc.

“We are evaluating their experience with the IGP Institute and how often they use the knowledge they gained after taking the course,” says Heather Cook, online education program assistant. “It’s interesting to see how much knowledge they retain and how often they access the material.”

The survey enables IGP Institute faculty and staff to receive feedback from students so they can improve future course offerings.

Surveys from online courses have shown that 70 percent of participants plan on attending a future course.

Cook says, “We value participant feedback and want to continue improving our student learning.”
Combining Learning Methods
IGP Institute joins virtual with traditional learning approaches for course participants.

When reflecting on school days of long ago, many visualize a time of note-taking behind a desk with the teacher lecturing on the most important topical information. Now, fast forward to today and we see a world filled with increased technology capabilities and individuals with limited time and attention spans for learning.

As society has changed, so has the IGP Institute. It wasn’t that long ago when many of our trainings spanned two weeks to allow for lecture and hands-on training. Those days are no more as IGP Institute faculty are moving to a blended learning approach that combines pre-course preparation done via online in remote locations with hands-on, on-site learning.

Mark Fowler, IGP Institute associate director shares the reason for the shift, “With a one- or two-week course there is only so much you can learn. By extending out the time for learning the material and then giving participants an interesting hands-on experience, they have a greater opportunity to retain the information long term and apply it to their work more effectively.” The online component is typically done over a six- to eight-week period and involves quizzes to be sure participants understand the content. When that step is complete, students arrive at the IGP Institute for the hands-on learning experience.

This model was piloted in 2014 with the RAPCO Feed Manufacturing course. “With this course, 30 participants completed eight lectures on-line prior to coming to campus,” explains Carlos Campabadal, course coordinator and feed manufacturing specialist. “Once here, we were able to spend more than 50 percent of their time applying hands-on techniques in the mill.”

Course participant Arlette Soria, animal production specialist with Trouw Nutrition Mexico says this about her experience, “Having an online introduction to the course material put us all on the same basic level so it was easier to follow the presentations when we were here.”

Because of the success of this learning approach, Brandi Miller, online education coordinator says this model is being adapted for many of the IGP Institute’s standard offerings.

Miller explains why this learning approach is so effective for adult learners, “This approach is beneficial to all our programming because our participants start with the same level of base knowledge, which is followed up with hands-on training that solidifies their educational experience.”

She adds, “This blended learning approach has positive potential for all our curricula. We are also implementing learning assessments that will guide us on the best way for our participants to get the knowledge they need to improve job performance and advance their careers.”
Anyone who has ever traveled abroad knows the challenges that language-barriers can present, especially when trying to understand information written in a foreign language. The same is true when offering course information to a non-native English speaker.

With the goal of enhancing the educational experiences of native Spanish-speaking participants, the IGP Institute has expanded its distance education Spanish offerings.

“We have a strong interest from our international partners to have this information offered in Spanish,” says Brandi Miller, on-line education and professional development coordinator. The distance course she is speaking of is the GEAPS 500 Introduction to Grain Operations course. Reaching a new market potential through the Spanish-language distance offering is one of Miller’s goals. She cites the participant breakdown to show that it is working.

“In this course, we had participants from Argentina, Brazil, Mexico, Colombia and Spain, allowing us to expand our global reach,” Miller says.

This course is one of the classes that count toward the credential in Grain Operations Management. Looking ahead, Miller expects that all six courses in the Grain Operations Management credential will be offered in Spanish. “These courses provide foundational information for a growing grain industry.”

This distance offering builds upon well-established Spanish-language programming that has been a part of the IGP Institute for the last several years. On-site Spanish-language courses in 2014 included the Buhler–KSU executive and expert milling courses as well the customized trainings for USSEC under the RAPCO program in poultry nutrition and feed manufacturing.

“Offering courses in Spanish gives industry professionals an educational option, and exposes these U.S. grain buyers to new knowledge and technologies that they can use to buy, store and process their grain,” says Carlos Campabadal, Spanish-language program coordinator and feed manufacturing and grain quality management curriculum manager.

In addition to the full translation of courses, the IGP Institute faculty members for the first time also implemented a blended-learning model for the customized USSEC’s RAPCO Feed Manufacturing course that was held in November.

“Blended learning allows participants to learn at their own pace via distance prior to coming to the course so that when they arrive here, they all start with the same base knowledge,” Miller says. In the case of the RAPCO course, participants completed eight on-line modules and quizzes before coming to the IGP Institute for the advanced level lectures and hands-on portion of the course.

In discussing the relevance of the Spanish-language offerings, Campabadal says, “Today we live in a globalized world where education plays an important role in achieving industry success. Looking ahead, we will expand our Spanish-language offerings and activities in order to continue to provide high-level education for grain and feed industry professionals, while fulfilling the IGP Institute’s global training mission.”
Kansas State University’s IGP Institute continues to be a global leader in the fight against world hunger through a new food security initiative.

With the help of highly competitive grants totaling more than $50 million from the United States Agency for International Development, K-State established four Feed the Future Innovation Labs.

“The U.S. government’s global hunger and food security initiative is aimed at transforming lives toward a world where people no longer face the agony of extreme poverty, malnutrition and hunger,” says Dirk Maier, co-director of the Feed the Future Innovation Lab for the Reduction of Post-Harvest Loss. “The underlying belief of the Feed the Future Initiative is that global hunger is solvable.”

Housed in the IGP Institute, the PHL Innovation Lab was created to provide global leadership in food security by reducing post-harvest loss. The applied research and education program is aimed at reducing food waste of durable staple crops including grains, oilseeds, legumes, root crops and seeds along with their processed value-added products.

For countries that are food insecure, food loss is not only harmful to producers; it also reduces available nutrition for local populations and results in forcing already financially stressed countries to import food, Maier says. By enhancing capacity to improve drying, handling, storage, pest management, transportation, and marketing of crops, the PHL Innovation Lab is working to facilitate the adoption of affordable technologies and best practices.

“During year one, the in-country teams completed post-harvest loss assessment surveys,” says Roberta Hodges, PHL Innovation Lab program coordinator. “The results will determine what research projects the teams will perform during year two in each country.”

The PHL Innovation Lab has identified Bangladesh, Ethiopia, Ghana and Guatemala as the initial four target countries, explains Maier. “A tremendous amount of time and effort is being put into improving crop yields in the developing world, but then 20-30 percent of those crops are lost soon after harvest and before they reach the consumer,” says Maier. “Together with our domestic and international partners we will research what can be done in an effective manner to decrease these unacceptably large losses, especially among small farms.”

While the lab’s focus will be abroad, Maier says its results will benefit Kansas and the U.S.

“If you have countries with stronger economies, they will have higher demands for grains. To feed 9 billion people by 2050, more grain will need to be produced, preserved and sold for food and not rely on food aid to meet needs. Kansas will continue to be a critical supplier of grain to the world.”
IGP Institute Expands Program Offerings
On-location courses extend reach and ease accessibility to participants.

One of the attributes that the IGP Institute prides itself on is its ability to grow and adapt to the needs of the industries that it serves. In response to demand, the IGP Institute expanded its program offerings of on-location courses to better accommodate participants. The IGP Institute conducted five remote trainings in North Dakota, Bulgaria, Vietnam and the Philippines.

Mark Fowler, IGP Institute associate director, believes the on-location courses are an opportunity to extend the IGP Institute reach through collaborative efforts. “These joint courses are in direct response to the request made by our commodity stakeholders to align our resources with others who offer similar high-quality programs,” Fowler says. By partnering with industry leaders, participants from all areas of the IGP Institute curricula can profit from the on-location courses.

“In the past years, some of our courses have competed for the same audience,” explains Mark Weber, Northern Crops Institute director. “By collaborating with the IGP Institute to avoid duplication, we are able to have a larger audience attend a course and, consequently, deliver an even better educational program.”

Two hundred and sixty-eight participants from nine countries attended the on-location trainings that included the IGP–NCI Durum Wheat Milling, USDA–ABF–KSU Bulgarian Grain Markets and Risk Management, IGP–KSU Principles of Milling (Philippines), Saigon Risk Management Workshop and the Basic Risk Management (Vietnam) courses.

Leading three of the 2014 on-location courses, Jay O’Neil, senior agricultural economist, says he enjoys the on-location courses because it allows the course managers to better interact with customers and learn more about their local issues. “On-location courses allow for an expanded number of participants to take part,” O’Neil says. “Aside from the pure economic advantages of conducting remote courses, these courses are an overall win-win for everyone.”

The IGP Institute expects that many participants from on-location courses will eventually attend courses here to take advantage of advanced and hands-on training in our state-of-the-art facilities.

“By conducting on-location courses, we are able to reach a broader audience due to the conveniences for participants. They don’t have to worry about obtaining visas, travel expenses or being away from their families for an extended period of time.”

– Mark Fowler, IGP Institute Associate Director
2014 in Photos
2014 IGP Institute Timeline

January
- IGP–KSU Grain Elevator Managers
- Flour Milling for Wheat Commissioners
- IGP–KSU Introduction to Flour Milling

February
- GEAPS 500: Overview of Milling Operations
- GEAPS 520: Quality Grain Management
- GEAPS 522: FGIS Grain Inspection Orientation
- GEAPS 555: Advanced and Preventive Maintenance for Grain Facilities – Conveyance Equipment

March
- GEAPS 521: Aeration System Design and Fan Operational Management
- GEAPS 530: Quality Management Systems for Bulk Materials Handling Facilities
- GEAPS 542: Electrical Safety for Grain and Processing Facilities
- GEAPS 500: Introduction to Grain Operations
- GEAPS 544: Preventing Grain Dust Explosions
- GEAPS 554: Grain Elevator Equipment Maintenance I
- GEAPS 544: Preventing Grain Dust Explosions (on demand)
- AFIA 520: Advanced Feed Safety and Associated Quality Assurance Protocols
April

IGP–NCI Durum Wheat Milling (North Dakota)
NGFA–AFIA–KSU Establishing a HACCP Program for the Feed Industry
GEAPS 525: Management of Insect Pests
GEAPS 545: Grain Entrapment Prevention
GEAPS 550: Materials Handling I

May

GEAPS 510: Facilities Planning and Design I
GEAPS 541: Developing an Effective Safety Culture
GEAPS 552: Materials Handling II

June

IGP–KSU Basic Mill Principles
IGP–KSU Advanced Mill Principles
USW Nigerian Flour Milling

- On-site/On-location Course
- Distance Course
2014 IGP Institute Timeline

July
- Buhler Executive Milling (English)
- USGC Mexico Grain Quality Workshop
- USDA Cochran Grain Purchasing

August
- IGP–KSU Special Pet Food Workshop
- IGP–KSU Extrusion Processing
- Buhler–KSU Executive Milling (Spanish)
- IGP–KSU Risk Management
- RAPCO Poultry Nutrition

September
- USSEC Soybean Meal Japan Swine Training
- IGP–KSU Feed Manufacturing

GEAPS 500: Introduction to Grain Operations (Spanish)
AFIA 500: Fundamentals of Feed Manufacturing
GEAPS 524: Grain Drying
GEAPS 540: Safety Management for Grain Facilities
GEAPS 552: Materials Handling III
IGP 520: Grain Receiving, Cleaning and Conditioning
## 2014 by the Numbers

**776 On-site/On-location Participants • 911 Distance Participants • 1,687 Total Participants**

<table>
<thead>
<tr>
<th>On-site/On-location Courses</th>
<th>Date</th>
<th>Participants</th>
<th>Countries</th>
</tr>
</thead>
<tbody>
<tr>
<td>IGP–KSU Grain Elevator Managers</td>
<td>Jan. 6–10</td>
<td>28</td>
<td>United States</td>
</tr>
<tr>
<td>Flour Milling for Wheat Commissioners</td>
<td>Jan. 7–9</td>
<td>12</td>
<td>United States</td>
</tr>
<tr>
<td>IGP–KSU Introduction to Flour Milling</td>
<td>Jan. 13–17</td>
<td>18</td>
<td>Canada, United States, Mexico, Philippines, Nigeria</td>
</tr>
<tr>
<td>AFIA–KSU Advanced Pelleting</td>
<td>Feb. 10–13</td>
<td>21</td>
<td>United States, Canada</td>
</tr>
<tr>
<td>FEEDing Pakistan Aquaculture</td>
<td>Feb. 20–21</td>
<td>7</td>
<td>Pakistan</td>
</tr>
<tr>
<td>Buhler–KSU Expert Milling (English)</td>
<td>March 17–21</td>
<td>8</td>
<td>United States, Canada, Australia, Guatemala</td>
</tr>
<tr>
<td>Buhler–KSU Expert Milling (Spanish)</td>
<td>March 24–28</td>
<td>5</td>
<td>Ecuador, Peru</td>
</tr>
<tr>
<td>NIDERA Flour Milling</td>
<td>March 17–18</td>
<td>16</td>
<td>Brazil</td>
</tr>
<tr>
<td>IGP–KSU Grain Purchasing</td>
<td>Mar 31–April 11</td>
<td>9</td>
<td>Egypt, Nigeria, Brazil, United States</td>
</tr>
<tr>
<td>IGP–NCI Durum Wheat Milling (North Dakota)</td>
<td>April 9–11</td>
<td>11</td>
<td>Guatemala, Mexico, United States</td>
</tr>
<tr>
<td>NGFA–AFIA–KSU Establishing a HACCP Program for the Feed Industry</td>
<td>April 14–17</td>
<td>38</td>
<td>United States, Canada</td>
</tr>
<tr>
<td>IGP–KSU Basic Mill Principles</td>
<td>June 3–6</td>
<td>7</td>
<td>United States, Taiwan</td>
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<tr>
<td>IGP–KSU Advanced Mill Principles</td>
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<tr>
<td>USW Nigerian Flour Milling</td>
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<td>Buhler Executive Milling (English)</td>
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<tr>
<td>USGC Mexico Grain Quality Workshop</td>
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<td>Mexico, Panama</td>
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<td>USDA Cochran Grain Purchasing</td>
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<tr>
<td>IGP–KSU Special Pet Food Workshop</td>
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</tr>
<tr>
<td>Buhler–KSU Executive Milling (Spanish)</td>
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<td>Argentina, Ecuador, Mexico, Peru, USA</td>
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<tr>
<td>IGP–KSU Risk Management</td>
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<td>United States</td>
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<tr>
<td>RAPCO Poultry Nutrition</td>
<td>Aug. 11–15</td>
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<td>El Salvador, Peru, Guatemala, Mexico, Costa Rica, Panama, Ecuador, Nicaragua, Dominican Republic, Honduras, Colombia</td>
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<td>USSEC Soybean Meal Japan Swine Training</td>
<td>Sept. 22–25</td>
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<tr>
<td>IGP–KSU Feed Manufacturing</td>
<td>Sept. 29–Oct. 2</td>
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<td>Bahamas, Canada, Colombia, Ecuador, India</td>
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<tr>
<td>NGFA–AFIA–KSU Establishing a HACCP Program for the Feed Industry</td>
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<tr>
<td>AIBI–KSU Grain Milling and HACCP Workshop</td>
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<tr>
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<tr>
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<td>Cote d’Ivoire, Guyana, Canada, United States</td>
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<td>Distance Courses</td>
<td>Date</td>
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<tr>
<td>IGP 500: Overview of Milling Operations</td>
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<tr>
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<tr>
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<tr>
<td>GEAPS 544: Preventing Grain Dust Explosions</td>
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<td>United States, Canada, Australia, Barbados</td>
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<tr>
<td>GEAPS 554: Grain Elevator Equipment Maintenance I</td>
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<tr>
<td>GEAPS 544: Preventing Grain Dust Explosions (on demand)</td>
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<td>GEAPS 525: Management of Insect Pests</td>
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<tr>
<td>GEAPS 545: Grain Entrapment</td>
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<tr>
<td>GEAPS 550: Materials Handling I</td>
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<td>United States, Canada, Australia, Barbados</td>
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<tr>
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<td>GEAPS 541: Developing an Effective Safety Culture</td>
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<tr>
<td>GEAPS 552: Materials Handling II</td>
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<tr>
<td>GEAPS 500: Introduction to Grain Operations (Spanish)</td>
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<tr>
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<td>GEAPS 540: Safety Management for Grain Facilities</td>
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<td>GEAPS 552: Materials Handling III</td>
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<td>IGP 520: Grain Receiving, Cleaning and Conditioning</td>
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<td>United States, Canada, Egypt, Germany, Guyana, Taiwan</td>
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<tr>
<td>AFIA 500: Fundamentals of Feed Manufacturing</td>
<td>October</td>
<td>50</td>
<td>United States, Bahrain, Denmark</td>
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<tr>
<td>IGP 530: Quality Control/Quality Assurance Practices in Flour Milling</td>
<td>November</td>
<td>21</td>
<td>United States, Bahrain, St. Vincent and the Grenadines</td>
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<tr>
<td>IGP 730: Fundamentals of Animal Nutrition</td>
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<td>7</td>
<td>United States, Bahrain, Philippines, Singapore</td>
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<tr>
<td>GEAPS 501: Management Basics for Grain Facility Supervisors</td>
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<td>GEAPS 500: Introduction to Grain Operations</td>
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<tr>
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<td>January</td>
<td>IGP–KSU Grain Elevator Managers</td>
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<td>February</td>
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<td>Buhler–KSU Expert Milling (English)</td>
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<td>Buhler–KSU Expert Milling (Spanish)</td>
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<td>IGP–NCI Singapore</td>
<td>March 23–24</td>
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<td>April</td>
<td>IGP–KSU Grain Purchasing</td>
<td>April 6–17</td>
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<td>May</td>
<td>NGFA–AFIA–KSU Establishing a HACCP Program for the Feed Industry</td>
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<td>IGP–KSU Grain Elevator Managers</td>
<td>May 4–8</td>
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<td>June</td>
<td>Buhler–KSU Executive Milling (English)</td>
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<td>IGP–KSU Managing Mill Balance and Control</td>
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<td>IGP–KSU Milling Practices to Improve Flour Quality</td>
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<td>CANIMOLT Flour Milling (Spanish)</td>
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<td>USW Nigerian Flour Milling</td>
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<td>IGP–KSU Feed Manufacturing</td>
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<td>August</td>
<td>IGP–KSU Risk Management</td>
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<td>Buhler–KSU Executive Milling (Spanish)</td>
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<td>RAPCO Poultry</td>
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<td>Buhler–KSU Flowsheet Technology (English)</td>
<td>Aug. 17–21</td>
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<td>September</td>
<td>Buhler–KSU Flowsheet Technology (Spanish)</td>
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<td>November</td>
<td>RAPCO Feed Manufacturing</td>
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<td>Buhler–KSU Executive Milling (English)</td>
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<td>IGP–KSU Pet Food 101</td>
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<tr>
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<td>IGP–KSU Flour Milling for Wheat Commissioners</td>
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</tbody>
</table>
### 2015 GEAPS–KSU Distance Schedule

#### January
- **GEAPS 520: Quality Grain Management** Jan. 5–Feb. 6
- **GEAPS 522: FGIS Grain Inspection Orientation** Jan. 5–Feb. 6
- **GEAPS 554: Equipment Maintenance I** Jan. 5–Feb. 6
- **GEAPS 550: Materials Handling I** Jan. 5–Feb. 6
- **GEAPS 520: Quality Grain Management (Spanish)** Jan. 12–Feb. 13

#### February
- **GEAPS 521: Aeration System Design** Feb. 9–March 13
- **GEAPS 530: Quality Management Systems** Feb. 9–March 13
- **GEAPS 542: Electrical Safety** Feb. 9–March 13
- **GEAPS 544: Preventing Grain Dust Explosions** Feb. 9–March 13
- **GEAPS 600: Overview of Milling Principles (Processing)** Feb. 9–March 13
- **AFIA 500: Fundamentals of Feed Manufacturing** Feb. 16–March 20

#### March
- **GEAPS 500: Introduction to Grain Operations** March 16–April 17
- **GEAPS 500: Introduction to Grain Operations (Spanish)** March 16–April 17
- **GEAPS 555: Advanced and Preventive Maintenance for Grain Facilities: Conveyance Equipment** March 16–April 17
- **GEAPS 540: Entry-Level Safety** March 16–April 17
- **GEAPS 620: Grain Receiving, Cleaning and Conditioning (Processing)** March 16–April 17

#### April
- **IGP 730: Fundamentals of Animal Nutrition** April 13–May 15
- **GEAPS 525: Management of Insect Pests** April 20–May 22
- **GEAPS 545: Grain Entrapment: Causes, Prevention and Rescue** April 20–May 22
- **GEAPS 510: Facilities Planning and Design I** April 20–May 22

#### May
- **AFIA 500: Fundamentals of Feed Manufacturing** May 4–June 5
- **GEAPS 511: Facilities Planning and Design II (New)** May 25–June 26
- **GEAPS 541: Developing an Effective Safety Culture** May 25–June 26
- **GEAPS 551: Materials Handling II** May 25–June 26

#### August
- **AFIA 500: Fundamentals of Feed Manufacturing** Aug. 10–Sept. 11

#### September
- **GEAPS 524: Grain Drying** Sept. 14–Oct. 16
- **GEAPS 540: Entry-Level Safety** Sept. 14–Oct. 16
- **GEAPS 540: Entry-Level Safety (Spanish)** Sept. 14–Oct. 16

#### October
- **AFIA 500: Fundamentals of Feed Manufacturing** Oct. 19–Nov. 20

#### November
- **GEAPS 552: Materials Handling III** Nov. 2–Dec. 4
- **GEAPS 501: Management Basics for Grain Facility Supervisors** Nov. 2–Dec. 4
- **GEAPS 630: Quality Control/Quality Assurance Practices in Flour Milling (Processing)** Nov. 2–Dec. 4
- **GEAPS 5XX: The Grain Industry in Canada: Climate, Crops and People (New)** Nov. 2–Dec. 4
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  Bryan Precell*
  Derrick Williams*
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  Joe Sowers — Philippines
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  John Wakely
Wenger Manufacturing
  Lyle Bailey*
  Keith Erdley*
  Joe Kearns*
  Curt Strahm*
WIBW
  Greg Akagi*
  Willow Creek Dairy
  Linn Willows
Wise Equipment Co.
  Cal Wise*
WISHH (World Initiative for Soy in Human Health)
  Liz Hare
  Jim Hershey
  Mitzi Tipsword
X
XIM Group, LLC
  Brad Strahm*

* Indicates Speakers

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