USW sponsors IGP Institute's sixth annual Nigerian milling course

MANHATTAN, Kan. – For most Kansans, the site of wheat harvest is just another sign of the summer season. However, for someone who has never been to the wheat state before, it is a whole new view.

On June 17, 2014, the IGP Institute welcomed 13 participants to the U.S. Wheat Nigerian Flour Milling course. As a major U.S. partner with the Nigerian milling industry, Kansas State University’s IGP Institute annually hosts the Nigerian Flour Milling course in conjunction with U.S. Wheat Associates.

Accompanying the group on the trip was Cathy Marais, an accountant for U.S. Wheat in Nigeria. “This is the sixth year of the U.S. Wheat-sponsored IGP Institute milling course for the Nigerian milling industry. Not only does this course allow the millers to keep up with technology and new ideas, but also takes them back to grass roots,” Marais says.

Throughout the two-week course, participants shared their time between classroom presentations and hands-on laboratories. The instructors of this course were Mark Fowler, course manager and IGP Institute’s associate director, and Francis Churchill and Chris Miller, grain science and industry instructors.

“The Nigerian market is extremely important to hard red winter wheat producers. From bread to noodles, the market is very diverse and quality-oriented. In this two-week course, we led participants through the entire milling process from selecting the right class and quality of wheat, to producing the correct quality of flour for various wheat-based products,” Fowler says.

The participants not only learned the milling processes from on-site trainings at the Hal Ross Flour Mill, but they also traveled to several locations in Kansas to learn more about the entire milling operation. Beginning the trip in Salina, Kan., at the Cargill Grain Elevator, participants learned the economics of storing grain and the management practices that must be followed in the facility.

“It was interesting to see some of the different standards that Americans have and be able to apply the materials that we learned in the classroom to the actual situation,” says Charles Assoh, course participant.

The group also traveled to Newton, Kan. to tour Ardent Mills and later returned to Salina to observe a Kansas wheat harvest and new equipment technology in action at the Kejr family farm.

This is one example of the customized trainings offered by the IGP Institute. In addition to the flour milling and grain processing curricula, IGP faculty also lead courses in the grain marketing and risk management, and feed manufacturing and grain management. To learn more about IGP Institute, visit the website at www.grains.ksu.edu/igp.

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