IGP Institute Hosts Basic and Advanced Milling Courses  
Milling instructors communicate fundamental elements to participants from Malaysia, Taiwan and US.

MANHATTAN, Kan. - When working in any aspect of the milling industry, it’s crucial to understand the fundamentals of the milling process. The IGP Institute strives to provide participants with quality resources and experiences.

The IGP-KSU Basic Milling Principles course took place June 3-6, 2014 with seven participants, followed by the IGP-KSU Advanced Milling Principles course on June 10-13, 2014 with 11 participants. The first week focused on building a foundation of general understanding for all levels of milling expertise.

One participant, Andrew Garr, senior supply planner for Ardent Mills, took the course hoping to gain a better grasp of the entire milling process.

“I’m new to the flour industry,” says Garr, “I’ve only been working in it for a couple of years now and so without a milling background, I’m really just trying to get a better understanding of what is actually happening out there in the plant.”

While the basic course covered the essential lessons to balance the milling process, the advanced course provided participants with a more in-depth experience to manage the quality of flour produced. Working in both the classroom and the mill, the group was able to work through exercises involving purifiers, break releases and wheat quality labs.

“The advanced week provided participants with a better understanding of the milling process and trouble shooting skills,” says Mark Fowler, IGP Institute associate director and milling instructor. “We achieved this by an in-depth analysis flour quality and the impact of proper roll adjustment. We also went through a quantitative analysis of mill balance and production distributions.”

Partaking in both courses and traveling outside of his home country of Taiwan, Brian Suphananonta, assistant chairman at Chiao Thai Hsing Enterprise, completed these courses as part of the process of gaining milling credentials through the IGP Institute.

“I’ve been taking distance courses and getting my credential because they are very valuable to me. When you have credentials, people look up to it as a standard, especially the credential KSU offers because it is such a reputable university,” Suphananonta says.

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

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