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Milling Industry Executive Gain Milling Experience

The IGP Institute joins with Buhler, Inc. to host company leaders for a hands on training.

MANHATTAN, Kan.— Professionals in the grain industry continue on their education at the IGP Institute. The Buhler-KSU Executive Milling training was held May 21-25, 2018 at Kansas State University's IGP Institute Conference Center.

This training hosted 11 participants from across the United States, who worked in a wide range of positions within the milling industry including mill owners, directors and managers. This course served as an introduction to grain cleaning, flour milling and grain quality and functionality.

"The topics covered in this course are important for understanding how and why a flour mill and milling equipment is designed and operated the way it is. It allowed participants to understand milling equipment, the milling process, milling challenges the industry is facing, and flour quality," says Shawn Thiele, flour milling and grain processing curriculum manager at the IGP Institute.

Those topics included raw materials, cleaning systems, milling systems, finished product handling and storage, performance evaluation in the flour mill, basics in starch damage, basics in flow quality, factors that influence an investment decision, and basics in aspiration.

"The course also allows time for hands-on experience in the Hal Ross flour mill looking at cleaning, conditioning and the milling process," Thiele says. He adds that the time in the mill allows participants to apply the training with the oversight of the experts.

As someone who is new to the industry participant Jeremy Holman, operations manager at Bay State Milling, says the training gave him a much greater understanding of the mill processes and allowed him to mill flour, which he had not experienced before. He adds, "I came to the IGP Institute to get a greater sense of the inner workings of the mill allowing me the knowledge to make good business decisions for Bay State."

This is just one example of the trainings offered through the flour milling and grain processing curriculum offered by the IGP Institute. In addition to these trainings, IGP also offers courses in the areas of grain marketing and risk management, and feed manufacturing and grain quality management. To learn more about these other courses, visit the IGP website at www.grains.k-state.edu/igp.

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