

Wheat Quality and Flour Milling

The Basics



This highly successful two-day training course is aimed at people working in the wheat trade or flour milling industry in a **non-milling capacity**. The course was formerly known as *Fundamentals of Flour Milling* and is held at the former BRI Pilot Mill and Pilot Bakery (AEGIC Sydney).

Benefits

Wheat Quality and Flour Milling: The Basics will give you an edge in understanding how wheat and flour quality influences end-products such as noodles and bread. The course familiarises participants with wheat quality evaluation and how differences in wheat quality influence the milling process.

Who should attend?

Wheat traders, marketers, plant breeders, bakers, growers, administration, sales personnel, managers – anyone working in the grains industry who would benefit from learning about wheat and flour quality.

What's involved?

Participants get hands-on experience in laboratory techniques and practical milling through a series of integrated workshops, lectures and discussion sessions.

What's included with the course fee?

Course manuals, materials, Certificate of Attainment, lunch and morning/afternoon refreshments.

COURSE CONTENT

- Wheat varieties and quality.
- Wheat testing.
- Wheat structure and its influence on milling behavior and flour quality.
- Milling process and key pieces of equipment.
- Understanding a mill flow.
- Measuring flour quality.
- Bread making
- Asian noodle technology

Venue

Australian Export Grains Innovation Centre
1 Rivett Road, Riverside Corporate Park
North Ryde NSW 2113

Contact us

For more information contact:

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Course price

\$1,600.00 (+GST)

*Group Bookings: please phone (02) 8025 3200 for more information.