

# Fundamentals of Flour Milling



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 used to be known as *Milling for Non-Millers* and is still held at the former BRI Pilot Mill and Pilot Bakery (now known as AEGIC Sydney).

## Benefits

Fundamentals of Milling 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.