

# Empower your employees with tools and problem-solving skills

Enroll them in  
**Resident Milling Courses**  
offered by the  
**International Association  
of Operative Millers**  
at  
**Ocrim's International  
School of  
Milling Technology**  
Cremona, Italy



## About IAOM

IAOM is committed to creating better millers, better companies and a stronger industry. We have educational, technical and networking opportunities at every level to ensure that you get the most from investing in an IAOM membership.

IAOM is the only organization solely dedicated to the advancement of technology in the flour milling and cereal grain processing industries. Our members come from every region of the world, representing leading milling companies, processors and allied industries.

At IAOM, we understand the passion that drives you. Everything you do is about operational excellence and creating a high-quality product. Our mission is to provide you an international forum where you can

- Learn Best Practices
- Network with Colleagues
- Exchange Ideas
- Develop Professionally

**IAOM exists to help you  
get better at what you  
LOVE to do!**

We carry out our mission by providing networking, promotional, educational and informational opportunities at our districts around the world.



## International Association of Operative Millers

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Lenexa, KS 66215, USA  
P: +1 913-338-3377, F: +1 913-338-3553  
E: [info@iaom.org](mailto:info@iaom.org)  
[www.iaom.org/education](http://www.iaom.org/education)

## Registration Form

Course Fees: One week: Member - \$2,600 Non-member - \$2,750 | Both weeks: Member - \$5,000 Non-member - \$5,200

Enroll me in:  IAOM Introduction to Milling: Semolina and Flour Production  Milling Analysis and Control: Semolina and Flour Production  
 Both Courses at Discounted Rate (Courses are conducted in English)

First Name \_\_\_\_\_ Surname: \_\_\_\_\_

Job Title \_\_\_\_\_ Company \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_

State/Province \_\_\_\_\_ Zip/Postal Code \_\_\_\_\_ Country \_\_\_\_\_

Phone \_\_\_\_\_ E-mail \_\_\_\_\_

### Payment Method

Check Enclosed  Wire Transfer (call IAOM for details)  
 American Express  Discover  MasterCard  Visa

Card Number \_\_\_\_\_

Exp. Date \_\_\_\_\_

*The course fees cover tuition, laboratory fees, books, special instruction, materials, airport transfers, transportation to and from class, and lunch on class days. Fees do not include lodging and evening meals.*

*Applications and payment should be received by IAOM no later than **August 30, 2023**. Credit card payments will be processed when the minimum number of participants has enrolled in the course.*



## IAOM Introduction to Milling: Semolina and Flour Production

October 16-20

This course is intended for employees, supervisors and managers closely associated with milling plant operations to produce semolina and flour. Participants will be introduced to storage, cleaning, conditioning, and milling plant operations and packaging and warehouse operations. Wheat quality characteristics necessary for semolina and flour production will be explored. The role of grain cleaning, conditioning, milling and support equipment's role in the semolina and flour production process will be highlighted. Process flows for semolina and flour production will be introduced and compared. The impact of wheat properties and finished product outcomes will be highlighted as they impact mill facility design and operation. Semolina and flour quality specifications and measurements will be identified for basic pasta and bakery production systems. In addition to lecture and discussions, participants will be engaged in hands on laboratory exercises and access to the Milling Hub.

## Milling Analysis and Control: Semolina and Flour Production

October 23-27

This course is intended for employees, supervisors and managers directly involved with milling plant operations to produce semolina and flour. Participants will be introduced to a variety of technical and economic analytical tools for milling process evaluation. Technical tools to be presented include product granulation, cumulative ash, step chart development, and flow sheet equipment allocation analysis. Economic tools to be discussed include yield management, divide milling, and the impact of moisture on profitability. The impact of wheat quality characteristics, cleaning, and conditioning on mill operations will be quantitatively explored. Selected roller mill grinding, sifting, and purification variables will be examined in depth. Special emphasis will be put on mill balance and troubleshooting skill development during hands on laboratory exercises and access to the Milling Hub.

## Course Information

Class sizes are limited and will be filled on a first-come, first-served basis. Applications received without payment will be placed on a waiting list. Confirmation as a participant in each course will be sent upon receipt of payment.

### Course Fees\*

One week: Member - \$2,600 Non-member - \$2,750

Both weeks: Member - \$5,000 Non-member - \$5,200

Applications and payment should be received by IAOM no later than **August 30, 2023**. Credit card payments will be processed when the minimum number of participants have enrolled in the class.

*\*Course fees cover tuition, laboratory fees, books, special instruction, materials, airport transfers, transportation to and from class, and lunch on class days. Fees do not include lodging and evening meals.*

*The non-member rate includes a complimentary one-year IAOM membership, during which time you would be eligible for member rates on other short courses offered during the year. Please do not make travel plans that cannot be easily canceled until you receive notice of confirmation or cancellation, which you will receive no later than four weeks prior to the course start date.*

## Cancellation Policy

IAOM courses are kept small to provide optimum interaction between participants and instructors. We understand emergency situations may arise that will affect your attendance to our programs. IAOM encourages substitutions in the event that the original enrollee is unable to participate in the course. We have established the following policy in case of course cancellation:

- If cancellation is between 21-60 days of the program date, 25% of the tuition is non-refundable. 100% of the tuition may be transferred to another person.
- If cancellation is less than 21 days of the program date, 100% of the tuition is non-refundable. 100% of the tuition may be transferred to another person. Severe extenuating circumstances will be considered individually.

Although we do not anticipate any changes, we do reserve the right to cancel an event at our discretion. The decision on whether the course will be held, will be made by August 15, 2023. In the event of course cancellation, 100% of the tuition will be eligible for refund or transferable to another course.

## Hotel & Travel

Ocrim has reserved a block of rooms at the Hotel Continental for a special rate of €72/night (including breakfast). Students will be responsible for their hotel, meals outside of the course, incidentals.

Hotel Continental Cremona  
Piazza della Libertà 26  
26100 Cremona (CR) – Italia  
Phone: +39.0372.434141  
Fax +39.0372.454873  
E-Mail: [continental@cremonahotels.it](mailto:continental@cremonahotels.it)

## About Cremona

Cremona is a city in northern Italy, situated in Lombardy, on the left bank of the Po River in the middle of the Pianura Padana (Po valley). It is the capital of the province of Cremona and the seat of the local city and province governments. Cremona is especially noted for its musical history and traditions, including some of the earliest and most renowned luthiers. The primary attraction is the Cathedral of Cremona with its famous bell tower, the Torrazzo, which is the tallest pre-modern tower in Italy.