



UK FLOUR  
MILLERS

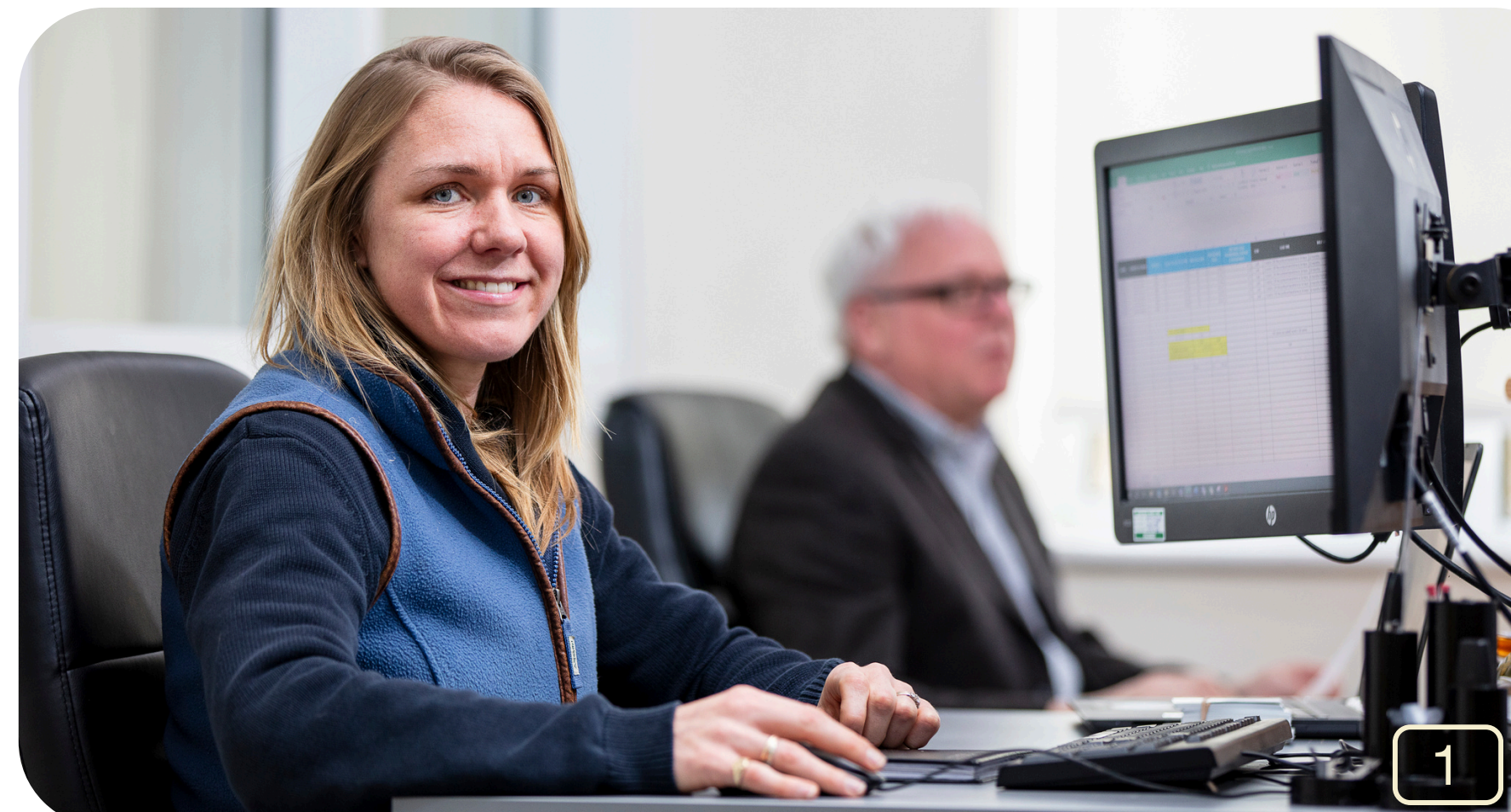


**DISTANCE LEARNING PROGRAMME**

# **COURSE GUIDE**

**2025 - 2026**

Visit Our Website  
<https://www.flourmillingtraining.com>





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# Welcome

If you are looking to increase your experience within the flour milling industry, or gain transferable skills and knowledge to utilise in other industries, look no further than UK Flour Millers' **Distance Learning Programme (DLP)**. We think it's the best thing since sliced bread, and we believe you will too.

The modules—seven in total—and lessons are written with the aim of developing your understanding of the milling process. You are not going to get this level of industry-specific training anywhere else!



# About UK Flour Millers

Welcome to UK Flour Millers! We are the trade association for the flour milling industry in the United Kingdom (UK) and Ireland, and global leaders in milling-related training and development. We provide a variety of training resources that employees use to enhance their careers, benefitting themselves, their organisations, the industry, and customers. Our Distance Learning Programme remains the best means to gain key knowledge and understanding of the milling process and overall industry best practices. Have your cake and eat it too, as milling principles carry over into other areas like fuel, baking, packaging, and beyond.

**Fun fact:** Flour is used in approximately one-third of supermarket foods in the UK, and 99.8% of UK households buy bread. At UK Flour Millers, we are dedicated to supporting our members, associate members, and organisations around the world who utilise our training programmes to bolster the careers of dedicated employees.







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# Distance Learning Programme

“UK Flour Millers’ Distance Learning Programme continues to be the international gold standard for flour milling training, providing a breadth of information and resources for students across every aspect of the business and even into other industries.” – **Steve Britton**, Head of Technical and Milling at Allied Mills and Chairman of UK Flour Millers’ Training Committee



## From Historical Kneads to Modern Deeds

UK Flour Millers’ DLP dates back over one hundred years and, through modernisation efforts, continues to meet training needs for the flour milling industry and beyond.

DLP courses are designed to help you excel and grow in your career and within the industry by increasing your business acumen and technical proficiency.



## Flexible Training – Baked to Suit

Courses begin in September 2025 and run through July 2026.

The seven modules may be studied in any order and in any combination; you are not required to have previous qualifications to enrol in a DLP course. Students are encouraged to study between one and three modules in any given year, with approximately 20 hours minimum of study time per module.







Within the Virtual Mill,  
you will find:

- Videos
- Flow sheets
- Interactive journey maps of how wheat turns into flour at the mill



## Resources

### Virtual Mill

Our Virtual Mill provides training resources to help you look inside milling machines and learn more about the flour milling process. In it, you can even chat with other students, mentors, and tutors in real-time. In fact, tutorials will likely be held in the Virtual Mill unless otherwise specified.

Just like real mills, the Virtual Mill is available 24 hours a day, seven days a week, 365 days a year, which makes accessing it online on any device a piece of cake!



Scan the QR Code or click on the phone or hyperlink to try out our learning hub yourself!



# Resources (Continued)

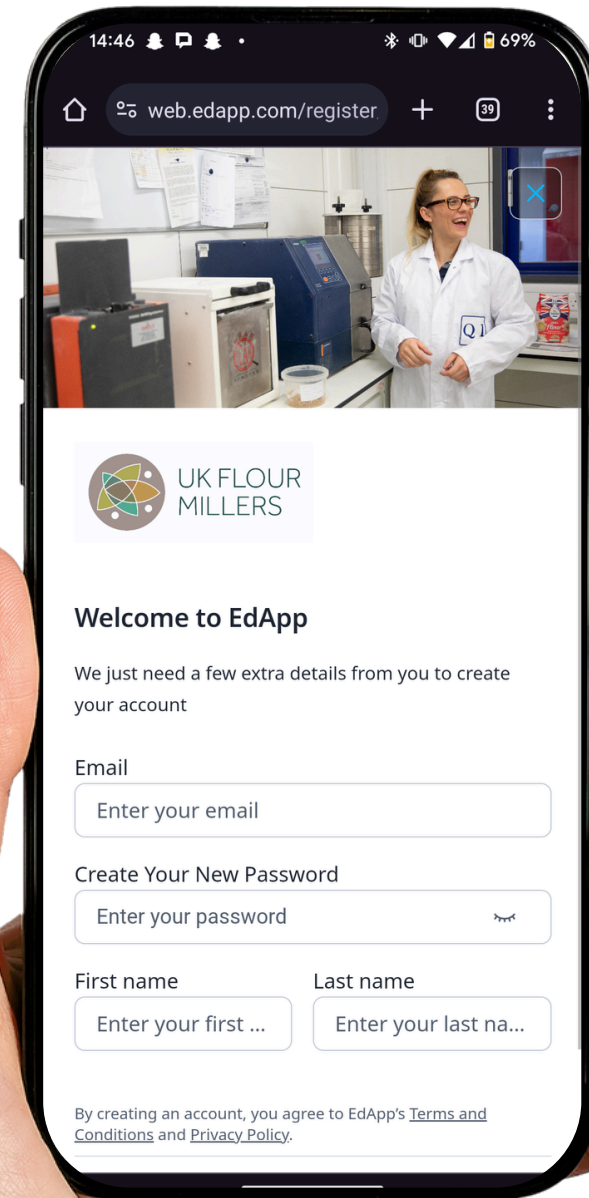
## Learning Hub

UK Flour Millers provides a hub containing all our learning resources, including:

- Online manuals
- Training videos
- E-learning materials
- Quizzes
- Mock exams

## Textbooks and Workbooks

DLP modules are written and evaluated by industry professionals whose experience and dedication make them business leaders, ready to share their knowledge with you.







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# Benefits



## Flexible Learning

Bake your own study plan, fitting modules around your pace and schedule, and in any order.



## Expert Guidance

Mix with mentors and tutors, industry leaders who'll whisk up personalised support just for you.



## Career Advancement

Learn the recipe for success in all aspects of milling and business to progress in your career.

## Accessible Resources

Enjoy a well-seasoned learning experience with online manuals, videos, and the Virtual Mill, plus printed editions for purchase.

## Cost-Effective Training

Blend your career and organisational needs with customised learning paths that will save you some dough.



# Modules

Our Distance Learning Programme is structured into distinct modules, providing a flexible training package that covers the full spectrum of milling subjects for industry professionals across the globe.

**Module 1:** Safety, Health, and Hygiene

**Module 2:** Wheat and the Screenroom

**Module 3:** Mill Processes and Performance

**Module 4:** Product Handling, Storage, and Distribution

**Module 5:** Flour

**Module 6:** Power and Automation

**Module 7:** Flour Milling Management





# Module 1: Safety, Health, and Hygiene

This course is for **everyone**, from new flour millers and employees of all career types in mills, to health and safety personnel, and those in manufacturing.

Topics covered include:

- Environmental impact
- Fire and explosion prevention
- Good health and safety
- Hazards and precautions
- Hygiene strategies
- Infestation prevention
- Legal responsibilities
- Pests
- Risk assessment
- Risk control





# Module 2: Wheat and the Screenroom

This course is ideal for production and quality team members, especially those in lab management roles, though anyone can benefit from it.

Topics covered include:

- Adjustment and maintenance of plant
- Conditioning and drying wheat
- The screenroom
- The wheat plant
- Treatment and disposal of screenings
- Wheat cleaning
- Wheat damping
- Wheat intake
- Wheat production
- Wheat storage
- Wheat varieties





# Module 3: Mill Processes and Performance

This course is suited for professionals in production and quality teams, particularly those responsible for lab management. However, any interested employee can grow and advance in their career with this knowledge.

Topics covered include:

- Flour processing
- Mill balance
- Mill performance
- Milling history
- Milling machines
- Modern flour milling
- Production of bran, wheatfeed, and germ
- Wholemeal and brown flours





# Module 4: Product Handling, Storage, and Distribution

This course is excellent for individuals working in production and logistics teams, though all employees will benefit from this knowledge.

Topics covered include:

- Bulk storage
- Despatch
- Flour blending
- Infestation control
- Logistics and distribution
- Packed product storage and handling
- Packing





# Module 5: Flour

This course is recommended for professionals in quality and production teams, but all interested individuals may enrol to enhance their understanding of the industry.

Topics covered include:

- Biscuits, cakes, and pastries
- Breadmaking
- Flour grades
- Laboratory tests on wheat and flour
- Quality assurance
- Types of flour





# Module 6: Power and Automation

This course is recommended for engineering technicians, maintenance teams, and site management staff. Anyone can enhance their professional development by completing this course.

Topics covered include:

- Evolution and automation
- Measurement
- Pneumatic conveying
- Process control systems
- The programmable logic controller
- Transmission of power
- Use and application of air
- Utilities





# Module 7: Flour Milling Management

This course is perfect for site management and individuals aiming to complete all seven modules. Employees from any discipline can also boost their careers by completing this course.

Topics covered include:

- Commercial management
- Flour and food safety
- Hazard analysis critical control points
- Mill location and design
- Operations management
- People management
- The flour and milling industry
- The flour and wheat markets





# Exams



Each module will be examined via an online exam—you will select the date within a given timeframe—at the end of the course year in May 2026.

You can re-sit an exam between July and September 2026, as needed, to complete your module within one academic year, allowing you to roll into the next module you enrol in! Just contact your mentor or UK Flour Millers for more information.





# Certifications and Medals

## Qualifications



The qualifications received through the Distance Learning Programme can help boost your future career prospects.

UK Flour Millers awards a Record of Achievement to students upon passing individual modules.



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## Certificates



**Coursework certificates** are awarded to students who complete the 4 assessments, regardless of whether they pass their exam(s).

**Exam certificates** are awarded to students who pass their exam(s).

**Intermediate certificates** are awarded to students who complete all coursework and pass modules 1-4.

**Advanced certificates** are awarded to students who complete all coursework and pass the exams for all seven modules.

## Medals



Two medals, silver and bronze, are awarded to the leading candidates among students who obtain an advanced certificate. These winners may be given the opportunity to produce a thesis of interest to the industry and win UK Flour Millers' gold medal.





# Working with a Mentor

As a DLP student, you will work with a mentor, an in-house milling expert who will enhance your learning experience and support your flourishing career.



## Supporting Your DLP Journey

Mentors are seasoned professionals who are appointed by your organisation and work at the same mill as you; one mentor may work with multiple students. When enrolling for a module, please list your mentor's name on the form.

They are your first point of contact if you have any questions. Mentors will encourage you to fully participate in your course(s) and provide feedback through discussions of your marked coursework.

For each lesson, you and your mentor should sift through the subject matter, especially when a lesson covers something outside your normal practice area. Your mentor may arrange for you to spend time in the relevant area of the mill and/or speak to suitably qualified personnel on site to deepen your understanding of the module.





# Working with a Tutor

You will work with a DLP tutor, an expert in the milling process. They are the cream of the crop in flour mill operations and management, influencing industry decisions.

## Enhancing Your Future Career

Tutors are appointed by UK Flour Millers and do not need to work at the same mill as you. You are allocated one tutor per module, and when you receive the electronic course materials, you will be given your tutor's contact information.

Your tutor will mark and return your assessments and provide professional and specialist advice based on your course and needs. They come from different backgrounds within the milling industry and are flour milling experts and thought leaders across the industry.

As you submit your coursework, you can build up a relationship with your tutor and "meet" with them in the Virtual Mill to discuss relevant concepts and materials in real time.





# How to Enrol

**Step 1:**  
Visit [www.flourmillingtraining.com](http://www.flourmillingtraining.com).

**Step 2:**  
Log in or register if it is your first time visiting the training website.

**Step 3:**  
Click on "Student Registration" and confirm, edit, or input your details, and use the checkboxes to select which module you are enrolling in.

**Step 4:**  
Once complete, select "Finish". You will receive an email confirming your registration details. Enrolment details and requested hard copies of materials will be sent once payment is received.



Register for DLP





# Enrolment Costs



## Members Fees

UK Flour Millers' members and associate members pay a discounted rate per module of £365 plus VAT at 20%, where applicable.



## Overseas Fees

Overseas businesses pay a discounted rate per module of £495 plus VAT at 20%, where applicable.



## UK Non-Member Fees

For an employee of a UK-based organisation that is not a member of UK Flour Millers to enrol in a DLP module, the fee is £620 plus VAT at 20%.



An online textbook is available for free to all DLP students, or you can request a printed version for an admin fee of £30 plus VAT at 20%, where applicable, per person, per module.



# Weblinks

**UK Flour Millers**

<https://www.ukflourmillers.org/>

**About UK Flour Millers**

<https://www.ukflourmillers.org/aboutus>

**Distance Learning Programme Overview**

<https://www.ukflourmillers.org/dlp>

**Register for the Distance Learning Programme**

<https://www.flourmillingtraining.com/>

**Public-Facing Virtual Mill**

<https://www.flourmillingtraining.com/tour>

**Sample Learning Hub**

<https://web.edapp.com/register/R00KHNVNGGU>






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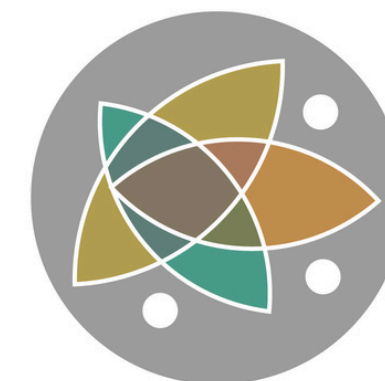
 training@ukflourmillers.org

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## Contact Us

Contact us for more information on the Distance Learning Programme, support with registering online for a module, or to ask questions about our training programme that will enable you to **flourish** in your future career.



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