

## Level 2 Certificate in Milling Operations:

*A HABC Endorsed Course for Mill Personnel*

This course is the first of 3 endorsed courses designed by Apheya Animal Nutrition for mill operators and managers, teaching the principles of mill operations and feed hygiene. The course incorporates practical and theoretical training by experienced, qualified tutors in 2 modules, allowing new and established personnel to improve their milling skills:

### Module 1 – Principles of Milling, Mill Operations and Maintenance

*2 days of classroom and practical teaching, followed by a 2000 word assignment*

### Module 2 – Feed Quality Assurance and Feed Hygiene

*1 day of classroom teaching followed by HABC examination – Level 1 Award in Food Safety for Manufacturing*

## Tutors

### Paul Quinn



*Paul has worked in milling for over 30 years with great experience of managing a range of feed mills. His later years were spent as Area Sales Manager/Advisor for Andritz Feed Technologies, and he brings his knowledge and experience to get the best from your milling equipment .*

### Victoria Phillips BSc MSc



*Victoria has worked in the feed industry for over 20 years as a nutritionist and feed safety consultant. Her teaching includes practical examples and explanations of why feed hygiene and quality assurance tasks are essential to a feed business*

## Principles of Milling, Mill Operations and Maintenance

Classroom teaching and practical demonstrations of milling operations by tutor **Paul Quinn**, specifically :

- Intake, Raw Material Storage, Weighing and Mixing
- Grinding
- Conditioning and pressing
- Finished Product handling

Each operation is considered within the course, demonstrating mechanisms to maximise throughput, efficiency and product quality.

Operators will be asked to complete a 2000 word assignment to examine the efficiency of their particular operations (to be submitted within 3 months of the course). This will be of particular use to businesses to analyse their systems utilising the knowledge gained from the course

## Feed Quality Assurance and Feed Hygiene

Classroom teaching by tutor **Victoria Phillips**, specifically :

- Feed Hygiene and Quality Assurance
- Hazards in feed production
- Controlling hazards to promote feed hygiene
- Quality Assurance Systems

This course explains to mill personnel their role and responsibility within the food and feed chain; how hazards in feed can affect food safety, and how they can be managed. Effective quality assurance and maintaining accreditation are essential for feed businesses to promote sales and show compliance with legislation. The HABC *Level 1 Award in Food Safety for Manufacturing* examination is a short 30 minute multiple choice examination (15 questions), which, if successful, gives a nationally accredited certificate.

*Successful Completion of this course will allow delegates to undertake **the Level 3 Certificate in Mill Operations** and the **Level 4 Diploma in Mill Management**. If you would like to discuss any of these courses further, please contact*

**Victoria Phillips**  
**Victoria.Phillips@Apheya.com**  
**Phone: 01207 266330**

**Unit 88**  
**Derwentside Business Park**  
**Consett**  
**Co Durham**  
**DH8 6BN**



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your team  
for the  
future'***