

Distance Learning Programme 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





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!



Sample Resources

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.

