

A Wheat Quality Short Course is being offered July 15-17, 2003, by the Department of Grain Science and Industry at Kansas State University.

This short course began sixteen years ago to equip Kansas State University agricultural extension agents with information on wheat quality. Today, the short course serves a similar purpose in providing agricultural professionals in the public and private sectors with information concerning wheat quality as it relates to milling and baking properties. The objective of this short course is to provide information about milling and baking processes so that participants will be better equipped to bridge the communication gap between production and utilization.

Upon completing this short course, participants will better communicate the importance of wheat quality to individuals involved with the production, handling, storage, merchandising, milling, and baking of wheat flour.

Laboratory facilities dictate that enrollment be limited to **24 persons**. Early enrollment is encouraged.

A registration fee of \$350.00 will be charged for this short course. Catered lunches are included in the registration cost.

The short course will begin at 8:00 a.m. on Tuesday, July 15, and conclude on Thursday, July 17, at 5:00 p.m.

If parking at KSU, you will need to drive through the K-State Visitor's booth west of the K-State Union for a permit. These permits cost \$2/day.

Subjects to be covered include:

Breeding Quality Wheats

*Grain Grading, Testing Techniques**

*Milling Laboratory**

*Flour Specifications, Quality Tests**

*Commercial Baking Practices, Lab Baking Tests**

* Includes "hands-on" participation by attendees.

Manhattan Properties:

Days Inn

1501 Tuttle Creek Blvd.
785-539-5391

Fairfield Inn

300 Colorado
785-539-2400

Hampton Inn

501 E Poyntz Ave.
785-539-5000

Holiday Inn Holiday Home

530 Richards Drive
785-539-5311

Super 8

200 Tuttle Creek Blvd.
785-537-8468

Kansas State University is dedicated to making short courses accessible to all persons. To increase our ability to assist you in finding necessary services, please contact Tim Herrman at (785) 532-4082 by June 2, 2003, if you have a special dietary need or are physically limited.

**SHORT COURSE
ON
WHEAT QUALITY
AS IT RELATES TO
MILLING AND
BAKING
PROPERTIES**

July 15-17, 2003

Department of Grain Science
and Industry
Kansas State University
Manhattan, Kansas

SHORT COURSE ON WHEAT QUALITY
July 15-17, 2003
REGISTRATION FORM

Please print

Name _____ Title _____

Company name _____

Address _____ City, State, Zip _____

Telephone _____ Fax: _____ e-mail: _____

Registration Cost: \$350.00

Please return this form and your check made payable to NC-213 to: Bill Koshar, Director's Office
OARDC/The Ohio State University, Research Services Building, 1680 Madison Avenue, Wooster, Ohio 44691
Telephone: (330) 263-3705; FAX: (330) 263-3688; e-mail: koshar.3@osu.edu