

PRACTICAL CURRICULUM · CASSAVA FLOUR & FUFU PRODUCTION TECHNOLOGY · FULL-TIME

CASSAVA & FUFU

A practice-based full-time programme for processing cassava into high-quality cassava flour and Fufu.

From raw material to marketing.

THE PROGRAMME

From the root to a safe food, from raw material to food.



Cassava & Fufu is a practice-based full-time programme for processing cassava into high-quality cassava flour and Fufu. Across ten technical modules, participants progress from the raw material and scientific fundamentals through the entire processing operation and plant technology to quality control, recipe development, hygiene and setting up their own micro-production.

The focus is consistently on practice. Additional refining and production methods are also taught. Training takes place on a complete production line and with real raw material, with around 1.200 hours of technical application and over 75 predefined exercises across ten workstations.

A safety thread runs through the entire programme: the reliable detoxification of cassava, consistent hygiene and compliance with international quality and safety standards. Each module concludes with an assessed test piece.

The programme is offered as a curriculum, as a matching equipment specification or as a turnkey package for the site. A complete trainer's guide as well as the packaging and labelling technology are included.

10

TECHNICAL MODULES

1.200_h

TECHNICAL APPLICATION

75₊

PRACTICAL EXERCISES

380

EQUIPMENT ITEMS

50₊

WEEKS FULL-TIME

PRACTICAL CURRICULUM

MODULE

01 – 10 · IN PHASES

Ten modules, in phases.

From the fundamentals and the raw material through the processing operation and plant technology to quality, recipe development, hygiene and business management, concluding with the final project.

01 Introduction to cassava processing
FUNDAMENTALS

02 Raw material cassava
FUNDAMENTALS

03 Science of processing
FUNDAMENTALS

04 The processing operation
CORE PROCESS

05 Plant and installations
CORE PROCESS

06 Quality control and sensory analysis
QUALITY & HYGIENE

07 Recipe development and innovation
QUALITY & HYGIENE

08 Regulations, hygiene and safety
QUALITY & HYGIENE

09 Business management and entrepreneurship
BUSINESS & MARKET

10 Final project
COMPLETION

EQUIPMENT

Trained on a complete line.



01

Cleaning, peeling & washing

Goods receipt and preparation of the roots: cleaning, peeling and washing.

02

Grating, crushing & pressing

Grating and crushing technology as well as dewatering and pressing of the mash.

03

Drying & flash drying

Flash dryer and drying technology for the safe dehumidification of the material.

04

Sieving, milling & classifying

Sieving, mills and classification through to fine, uniform cassava flour.

05

Quality control & laboratory

Sensory, moisture and safety testing as well as food safety control.

06

Filling, labelling & packaging

Filling system, labelling machine and packaging technology together with comprehensive accessories.

~380 ITEMS · 6 CATEGORIES

BRING THE PROGRAMME TO YOUR SITE

LET'S GET STARTED.

AVAILABLE AS · **Turnkey** (Consulting + Equipment + Delivery + Curriculum + Setup)

