

PRACTICAL CURRICULUM · OIL MILLING & EDIBLE OIL · FULL-TIME

OILSEEDS & EDIBLE OIL

A complete, practice-based training program from the oilseed to the bottled edible oil.

Cleanly pressed, tested, market-ready.

THE PROGRAM

Good edible oil is no accident. This program builds the skills for it, from the oilseed to the filled bottle.



Oilseed processing is a practice-based full-time program for decentralized edible-oil production.

Across eighteen technical modules, the path runs from raw-material science, storage and pre-treatment through pressing, filtration and quality control to filling, operation and marketing.

The focus is consistently on practice. Learning takes place on real oilseeds and real plant technology, with around 1.500 hours of application and more than 120 assessed exercises.

Four oilseeds are at the center: peanut, sesame, sunflower and soy. Each module concludes with an assessed work sample, so that competence is shown through real work.

The program is available as a curriculum, as a matching equipment specification or as a turnkey oil workshop for your site.

18

TECHNICAL MODULES

1.500^h

APPLICATION

120⁺

EXERCISES

2

Volumes
CURRICULUM

2

Years
FULL-TIME

PRACTICAL CURRICULUM

MODULE

01 – 18 · IN PHASES

Eighteen Modules, in Phases.

From raw-material science and pre-treatment through pressing, filtration and quality control to filling, operation and marketing, concluding with your own oil capstone project.

01 Workshop & Safety
FUNDAMENTALS

07 Pressing & Yield
OIL EXTRACTION

13 Formulation & Product
QUALITY & SAFETY

02 Introduction & History
FUNDAMENTALS

08 Filtration & Clarification
OIL EXTRACTION

14 By-products & Utilization
QUALITY & SAFETY

03 Oilseed Raw Materials
FUNDAMENTALS

09 Plant & Machine Technology
OIL EXTRACTION

15 Filling & Labeling
QUALITY & SAFETY

04 Chemistry of Fats & Oils
FUNDAMENTALS

10 Optional Refining
OIL EXTRACTION

16 Business Management & Marketing
OPERATIONS & COMPLETION

05 Intake, Drying, Storage
FUNDAMENTALS

11 Quality Control & Laboratory
QUALITY & SAFETY

17 Environment & Sustainability
OPERATIONS & COMPLETION

06 Pre-treatment & Conditioning
OIL EXTRACTION

12 Food Safety & HACCP
QUALITY & SAFETY

18 Final Project (Capstone)
OPERATIONS & COMPLETION

EQUIPMENT

Trained on real plant technology.



01

Pre-treatment & Cleaning

Sieving, destoning, dehulling, crushing and conditioning of the seed.

02

Pressing & Extraction

Screw presses, conditioning kettles, drives and controls.

03

Filtration & Clarification

Plate and vacuum filters, sedimentation, oil tanks and pumps.

04

Filling & Labeling

Filling, capping and labeling machine for edible oil.

05

Laboratory & Quality

Measuring equipment for acid value, peroxide value, moisture and sensory analysis.

06

Safety & Workshop

PPE, tools, maintenance and spare-parts starter kit.

TURNKEY EQUIPMENT · 6 CATEGORIES

BRING THE PROGRAM TO YOUR SITE

LET'S GET STARTED.

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

