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FACULTY OF AGRICULTURE AND ANIMAL SCIENCE

**AN INDUSTRIAL TRAINING REPORT CONDUCTED FROM MOUNT ELGON
MILLERS LIMITED**

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**AN INDUSTRIAL TRAINING REPORT SUBMITTED TO BUSITEMA UNIVERSITY,
ARAPAI CAMPUS IN PARTIAL FULFILLMENT FOR THE AWARD OF A
BACHELOR'S DEGREE IN AGRIBUSINESS MANAGEMENT.**

FROM 28TH FEB TO 6TH MAY 2022

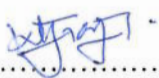
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DECLARATION

I WADADA FAHAD, hereby declare that the work presented in this attachment report has never been submitted by any other student for any award of Bachelor's degree in agribusiness management.

The work contained here is original and it is out of my personal efforts done at mount elgon millers ltd through different activities.

NAME: WADADA FAHAD

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DATE: 06th/05/2022



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APPROVAL

This satisfies that the field attachment was under the supervision of;

FIELD SUPERVISOR

MR. MADABA ROGERS

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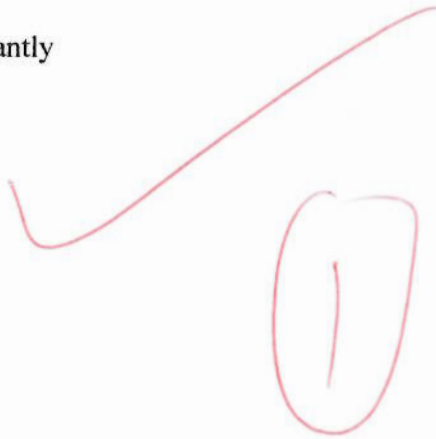
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P. O. BOX 264. MBALE
★ 17 MAY 2022
SIGN: 

DEDICATION

I dedicate this field attachment to the almighty God who has given me the gift of life and knowledge, and in a special way I also dedicate this report to my parents, my field supervisor MR. MADABA ROGERS for their support, guidance and provision towards my training.

May the almighty God reward them abundantly



ACKNOWLEDGEMENTS

There is no way that this report could have been written, let alone completed on time, without the support of my parents. Thank you Daddy and Mummy for the sacrifice you made to take me to school and the contribution you made towards accomplishment of this report in form of finances.

I also want to thank my field supervisor Mr. MADABA ROGERS for his guidance in the preparation of this report.

The management and staff of Mount Elgon Millers for granting me permission to conduct my field attachment in their organization and availing me their knowledge and technologies towards my professional growth.

This report would have not existed without the determination of my friends and colleagues Joan, Peter, Charles and Julius. Julius with me did brainstorming, organizing experiments and helping me whip gaggles of thoughts into meaningful ideas.

Thank you all, God bless and reward the above people abundantly.



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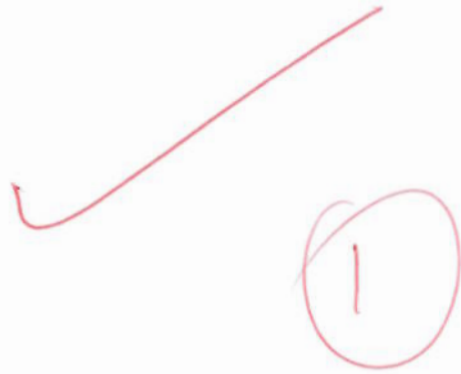
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LIST OF ABBREVIATIONS

Mr.	→	Mister
NB	→	Note Bene
i.e.	→	That is to say
kgs	→	Kilograms
No	→	Number
MGT	→	Management
Prof	→	Professor
etc.	→	And many other/And so on
SIGN	→	Signature
REG.NO	→	Registration Number



ABSTRACT

This report contains the background, vision, mission and both the lay out and organization structure of elgon millers

It talks more about production in the wheat mill where cleaning, conditioning of wheat grains, milling of wheat grains to flour, fortification, maintenance of the wheat mill and packaging of wheat flour is explained. It also explains the different laboratory tests like bush weight, distribution of fortificants and improvers, specks in flour, moisture content analysis and the temperature of flour and wheat grains. Maintenance and cleanliness of machines in the wheat mill, packaging of wheat flour and the marketing mix ie. Place, product, promotion and price are explained as they are the major strategies the company uses.

The report also explains the different activities in maize flour production such as sorting, grading, polishing, packaging and storage. It also contains some of the skills gained during the study period, challenges faced during the study period and kind of responsibilities that have undertaken during the attachment period. Conclusions and some challenges that affects activities of mount elgon millers for example inadequate equipment, high transport costs, limited market and expensive raw materials and finally both the recommendations to the university and to the organization like to the universities, should organize enough practicals for the students so that the time they go to the field, they are well equipped rather knowing things theoretically etc. and to the company they should increase vehicles so as to market good thought the whole country.

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CHAPTER ONE

1.1 Background of the organization

MT Elgon millers limited is located on plot 229/235 Pallia road 3km away from Mbale town along Doko Jinja high way, Mbale city. Its reachable via P.O. Box 264. It's a single man's business owned by Mr. Michael Steven Wekomba who contributes 85% of the work and the 15% contributed by children and relatives, it started in 2000 but it commenced operation on 24th Feb 2005, dealing only with wheat flour but now they also produce maize flour but on a small scale. The company's brand name is safy, the products are sold to both wholesalers and retail customers. The company imports 99% of the raw materials from abroad countries like brazil, Ukraine, Germany, Kenya, Australia, Russia, Pakistan, Chile, USA among others via Mombasa port Kenya. The remaining 1% is bought with in the country from kigezi and elgon sub regions. The company mills both hard and soft wheat out of which it produces bakers flour, homebaking flour, Atta flour. whole meal and cake flour. The bi-products of the wheat flour production include wheat bran, chick wheat and pollard

1.2 Company objectives

- Provide employment to local and international people
- To provide high quality products and services to satisfy the customers
- To enhance technology through innovation and invention
- To buid good working relations with customers
- To create good working relations with companies dealing in the same product

1.3 Student objectives

- Develop communication skills through working and interacting with different people involved in production and marketing
- Develop the spirit of team work
- Help students learn the life situations of employees while at work

Internee roles

- Moisture content analysis