



**FACULTY OF AGRICULTURE AND ANIMAL SCIENCE**

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

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**INTERNSHIP COURSE NO.** AGB1209 ✓



4

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

**FROM 28<sup>TH</sup> FEB TO 2<sup>TH</sup> MAY 2022**

**DECLARATION**

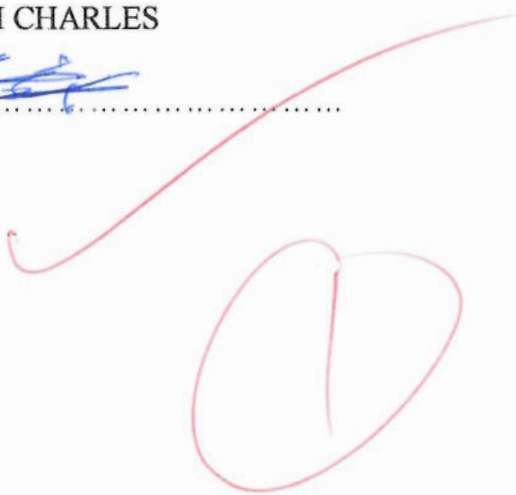
I GANAZI CHARLES, hereby declare that the work presented in this attachment report has never been submitted by any other student for any award of Bachelor's degree in agribusiness management.

The work contained here is original and it is out of my personal efforts done at Jeka poultry farm ltd through different activities.

NAME: GANAZI CHARLES

SIGN:  .....

DATE: 17/05/2022 .....



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**APPROVAL**

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

**FIELD SUPERVISOR**

MR. MADABA ROGERS

SIGN: .....  .....

DATE: 17/5/2022 .....



**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

A handwritten signature in red ink, consisting of a long, sweeping horizontal line that curves upwards at the end, followed by a large, stylized letter 'D' with a vertical stroke through its center.

## **ACKNOWLEDGEMENTS**

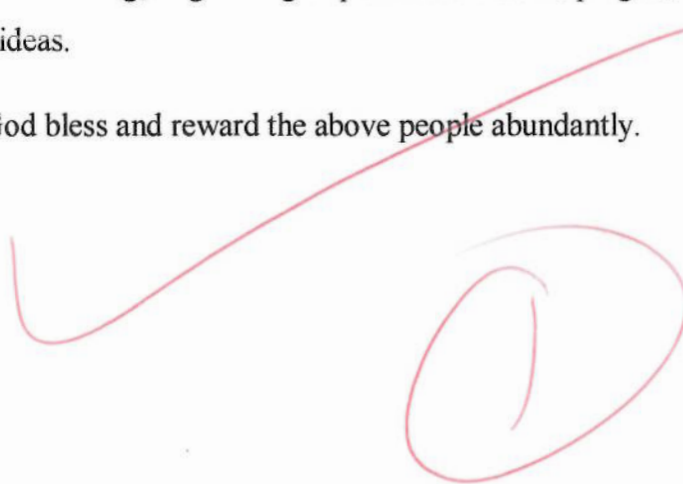
I extend great appreciation to my sister Nabuduwa Lydia for the support during the whole internship. Thank you for the sacrifice you made and the contribution you made towards accomplishment of this report in form of finances.

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.

I would also like to thank friends and colleagues Joan, Peter, Wadada Fahad 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.





# Table of Contents

DECLARATION .....	i
APPROVAL .....	ii
DEDICATION .....	iii
ACKNOWLEDGEMENTS .....	iv
LIST OF ABBREVIATIONS .....	viii
ABSTRACT .....	ix
CHAPTER ONE .....	1
Background of the organization .....	1
Company objectives .....	1
Student objectives .....	1
Internee roles .....	1
Mission .....	2
Vision .....	2
Factory layout .....	3
Organization structure .....	4
CHAPTER TWO .....	5
DESCRIPTION OF THE ATTACHMENT .....	5
Production of wheat flour .....	5
Weigh bridge .....	5
Shooting section .....	5
Storage of wheat in the silos .....	5
Temperature maintenance in silos .....	5
Control of pests in silos .....	6
Temporary storage of wheat grains in the dirty bins .....	6
Destoner .....	6
Drum cylinder .....	6
Advantages of drum cylinder .....	6
Conditioning of wheat grains .....	7
Milling process of wheat grains .....	7
Fortification of wheat flour .....	7
Advantages of fortificants .....	7

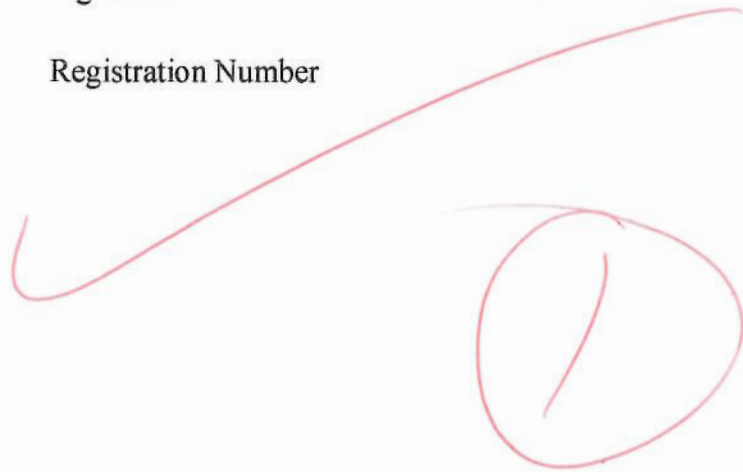
Examples of fortificants;.....	8
Improvers.....	8
Advantages of improvers.....	8
Examples of improvers,.....	8
Packaging and storage.....	8
MAJOR TESTS .....	9
Moisture content analysis .....	9
Apparatus.....	9
Procedure.....	9
Table 1 showing the moisture content recorded for both dirty wheat and milling wheat .....	9
Bush weight .....	10
Bush weight helps in telling the grade of flour .....	10
Apparatus.....	10
Procedure.....	10
Temperature test .....	10
testing for specks in flour.....	10
Test for distribution of fortificants and improvers in flour.....	11
Maintenance of machines .....	11
Maintenance of the pre-cleaner .....	11
Procedure .....	11
2.3.3 Maintenance of the sifters .....	11
MAIZE SECTION .....	12
Separation of maize grains from unwanted materials.....	12
Conditioning of maize grains.....	12
Polishing and processing of maize grains .....	12
Processing of the polished maize grains .....	12
Packaging of maize flour .....	13
MARKETING OF THE COMPANY PRODUCTS.....	13
Despatchment of products to the market .....	13
Journaling sales and expenses in the general ledger and expense book.....	13
Promotion .....	13
Price 13	

Products .....	13
Place	14
CHAPTER THREE.....	14
Introduction.....	14
Skills gained during the industrial training.....	14
Responsibilities undertaken during the industrial training.....	14
How the industrial training influenced the future job plans.....	15
How the industrial training correlated with the lecture room knowledge.....	15
Challenges faced during the industrial training.....	15
The following were among the challenges faced during the attachment:.....	15
CHAPTER FOUR.....	16
Conclusion.....	16
Recommendations.....	16
Appendices.....	17
REFERENCE.....	20



## 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**

Chapter One consists of the background of Mount Elgon millers, the Vision, Mission, Objectives of the farm, organization structure of the farm and the objectives of the internship.

In Chapter Two, consists of the description of the field attachment i.e.

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 and the temperature of flour and wheat grains. The chapter further more explains the maintenance and cleanliness of machines in the wheat mill, packaging of wheat flour and the marketing mix of the company

Maize flour production is also explained in chapter two ie sorting, grading, polishing, packaging and storage.

Chapter Three contains some of the skills gained during the study period, challenges faced during the study period and kind of responsibilities have undertaken during the attachment period.

Chapter Four consists of 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.

## **CHAPTER ONE**

### **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 24<sup>th</sup> 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

### **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

### **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