

<b>Advanced course Hygienic Design April 2019</b>			
<b>Monday April 8th</b>			
1. Welcome; Introduction	13:30	-	14:00
2. Legal Requirements	14:00	-	15:00
	15:00	-	15:15 coffee
3. Know Your Enemy™	15:15	-	16:45
4. Scientific background EHEDG documents	16:45	-	17:30
	20:00	-	22:00 diner
<b>Tuesday April 9th</b>			
5. Hygienic Design of Food Production Systems	8:30		10:00
	10:00	-	10:15 coffee
6. Material of Construction	10:15	-	12:40
	12:40	-	13:25 lunch
7. Welding Stainless Steel	13:25	-	14:05
8. Static Seals and Couplings	14:05	-	15:05
	15:05	-	15:20 tea
9. Case Studies; Spray balls	15:20	-	16:45
11. Valves	16:45	-	17:35
	19:00	-	22:00 diner
<b>Wednesday April 10th</b>			
10. Fluid dynamics	8:30		9:35
12. Pumps (Dynamics Seals)	9:35	-	11:00
	11:00	-	11:15 coffee
13. Cleaning and Disinfection part 1	11:15	-	12:15
	12:15	-	13:00 lunch
13. Cleaning and Disinfection part 2	13:00	-	13:40
15. Open Equipment Design	13:40	-	15:10
	15:10	-	15:25 tea
Case Studies	15:25	-	16:30
14. Heat treatment (heat transfer)	16:30	-	17:00
16. Packaging	17:00		17:45
17. Food-Grade Lubricants	17:45	-	18:15
	19:00	-	21:00 diner
<b>Thursday April 11th</b>			
18. Building & Process Lay Out	8:30	-	9:30
19. Installation & Maintenance Procedures	9:30	-	10:00
	10:00	-	10:15 coffee
Student Course Examination	10:15	-	11:00
20. Integration of Hygienic Systems	11:00	-	12:15
Student Course Evaluation	12:15	-	12:45
Departure	12:45	-	