



**EHEDG ADVANCED COURSE IN
HYGIENIC ENGINEERING & CONTAMINATION CONTROL**
Alfa Laval Tumba AB, Hans Stahles väg 7, Tumba, Sweden
9th – 11th of October 2018

Aim

The advanced course gives knowledge and insight in hygienic design of process equipment, lines and facilities in **food, biotech and pharma industry** as well as their **suppliers**. Investment in hygienic design can when optimally used give optimal product safety and constant product quality as well as lead to diminished down time, maintenance costs, cleaning costs and environmental impact. It deals with how to fulfil present legislation and standards and anticipate future changes.

Participants

The advanced course is originally targeted for service **producers** in food, biotech and pharma industry e.g. **mechanical engineers**. It is also meant for **managers and supervisors, constructors, project managers as well as sales engineers**, who are active in using, building or servicing equipment for industries relying on hygienic or aseptic processing. The advanced course is excellent for the technical and quality assurance staff, who needs knowledge in hygienic engineering, in these industries.

Previous training and working experience

Participants should have 2 years of relevant practical experience. Participants with equivalent training/experience can also participate.

Content

The course is given from a practical point of view. The theoretical fundamentals of the different subjects are given in a concise way, continuously relating these to practice through pictures or examples. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course gives you tools to solve hygienic problems within your own organization. The course is interactive due to training in small groups. On the last course day, there will be an Exam (course material allowed as aids). EHEDG certificate will be mailed to approved participants attending the full course.

Course Fee

The course fee is 1950 €/participants. Company members get 10% reduction on the fee. The fee comprises course material, course certificate (posted to approved participants attending the whole course), coffee/tea, lunches and dinners mentioned in the programme. The prices are excl. VAT. For more information, please, contact Dr. Gun Wirtanen by e-mail.

Cancellation policy

Cancellations must be sent in writing to [guliwi\(at\)luukku.com](mailto:guliwi(at)luukku.com). Participation in this training course can be cancelled free-of-charge (except for an administration fee of 100 € for already invoiced course fees) four weeks prior to the event (last day is 10th of September). In cancellations, thereafter, we will charge 50% of the participation fee and a week or less before the event the full participation fee will be charged. (Note: the name of the participant can be changed until one week before the course start).

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Tuesday 9th of October

- 8.45 – 9.15 Registration with Coffee/Tea
- 9.15 – 9.45 Welcome to Alfa Laval, Introduction to EHEDG, Presentation of participants & Why EHEDG ADVANCED COURSE - A Motivation
- 9.45 – 11.15 Legal requirements
- 11.15 – 11.45 Coffee/Tea -break
- 11.45 – 13.00 Hazards in hygienic processing
- 13.00 – 13.50 Lunch
- 13.50 – 15.00 Hygienic design criteria
- 15.00 – 15.15 Coffee/Tea -break
- 15.15 – 16.45 Construction materials
- 19.30 – 21.00 Dinner in the hotel restaurant

Wednesday 10th of October

- 8.45 – 9.45 Welding stainless steel
- 9.45 – 10.00 Coffee/Tea -break
- 10.00– 10.50 Static seals and couplings
- 10.50 – 12.10 Cleaning & Disinfection
- 12.10 – 13.00 Lunch
- 13.00 – 14.30 Valves & Pumps
- 14.30 – 14.45 Coffee/Tea –break
- 14.45 – 15.15 Demos e.g. on demo of traceability system in food processing
- 15.15 – 16.00 Verification of hygienic design, test methods and certification & Video
- 16.00 – 16.45 Group work (groups of 3-5): equipment design pictures & discussion
- 19.30 – 21.00 Dinner in the hotel restaurant

Thursday 11th of October

- 8.45 – 10.25 Building and process layout
- 10.25 – 10.45 Coffee/Tea -break
- 10.45 – 11.15 Lubricants
- 11.15 – 12.15 Integration, installation & maintenance
- 12.15 – 13.15 Lunch
- 13.15 – 14.30 Final exam (1 h) in the EHEDG Advanced Course – QUESTIONNAIRE
- 14.30 – 15.00 Coffee/Tea -break
- 15.00 – 16.30 Case study

The course language is English.

The course trainers are Alan Friis, Ferdinand Schwabe and Gun Wirtanen.
Information on possible accommodation at Quality Hotel Globe at registration.
Please, contact Gun Wirtanen by e-mail (guliwi (at) luukku.com) to sign up.

Deadline for registration: September 14, 2018.

**At registration, we need: 1) Name of participant, 2) Company,
3) Contact address (incl. e-mail), 4) Invoicing address (incl. e-mail) and
5) Additional information e.g. food allergies, diets.**