

<b>Time table Advanced course Hygienic Design June 2014</b>		<b>start</b>	<b>stop</b>	
<b>Monday June 23rd,</b>				
1. Welcome; Introduction speakers panel; participants; program		13:30 -	14:00	
2. Legal Requirements (Mach.Dir; EN 1672-2; 3-A; FDA; USDA)	H02	14:00 -	15:00	
		15:00 -	15:15	coffee
3. Know Your Enemy™	H03	15:15 -	16:45	
4. Scientific background EHEDG documents	H04	16:45 -	17:20	
5. Hygienic Design of Food Production Systems	H05	17:20 -	18:30	
		20:00 -	22:00	diner
<b>Tuesday June 24th</b>				
6. Material of Construction	H06	8:30 -	9:45	
7. Welding Stainless Steel	H07	9:45 -	10:15	
		10:15 -	10:30	coffee
8. Static Seals and Couplings	H08	10:30 -	11:30	
9. Case Study: Spray Ball	H09	11:30 -	12:15	
		12:15 -	13:00	lunch
10. Fluid dynamics	H10	13:00 -	14:00	
11. Valves	H11	14:00 -	15:00	
		15:00 -	15:15	tea
12. Pumps (Dynamics Seals)	H12	15:15 -	16:00	
Case Study: Lobe Pump	H12	16:00 -	16:45	
13. Cleaning and Disinfection part 1	H13	16:45 -	17:45	
		19:00 -	22:00	diner
<b>Wednesday June 25th</b>				
		8:00 -	9:00	travel
Welcome Nizo Institute in Ede		9:00 -	9:30	
13. Cleaning and Disinfection part 2	H13	9:30 -	10:15	
		10:15 -	10:30	tea
14. Heat treatment (heat transfer)	H14	10:30 -	11:15	
15. Open Equipment Design	H15	11:15 -	12:30	
		12:30 -	13:30	lunch
Case Study at Nizo Pilot Plant		13:30 -	15:00	
16. Packaging	H16	15:00 -	15:45	
Plenary Discussion Case Study		15:45 -	17:15	
Departure Nizo Institute		17:30 -	18:00	travel (1)
		18:30 -	20:00	diner
		20:15 -	21:00	travel (2)
<b>Thursday June 26th</b>				
17. Supporting Activities - Food-Grade Lubricants	H17	8:30 -	9:00	
18. Building & Process Lay Out	H18	9:00 -	10:00	
19. Supporting Activities - Installation & Maintenance Procedures	H19	10:00 -	10:30	
		10:30 -	10:45	coffee
20. Integration of Hygienic Systems	H20	10:45 -	12:00	
Student Course Evaluation		12:00 -	12:30	
Departure		12:30 -		