

Travel Info:

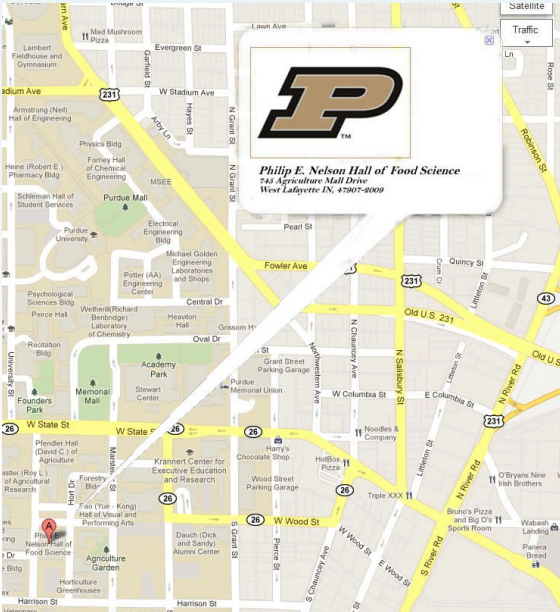
www.ag.purdue.edu/foodsci/Pages/visit_us.aspx

From Indianapolis:

I-65 N > IN26 W > South University Street

From Chicago:

I-65 S > U.S. 231 S > U.S. 52 E. > Northwestern Ave. > Stadium Ave > Russell Street > South University Street



Accommodations:

- Purdue University Union Club Hotel - 800-320-6291
- Hilton Garden Inn - West Lafayette - 745-743-2100

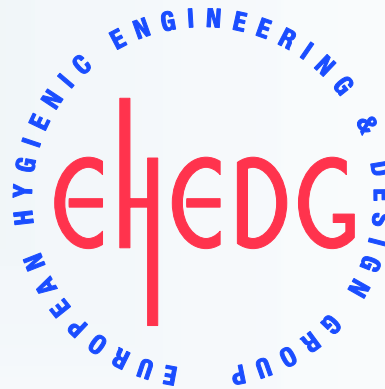
Center for Integrated Food Manufacturing

Purdue University
Philip E. Nelson Hall of Food Science,
745 Agriculture Mall Drive
West Lafayette, IN
47907-2009

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May 22nd- 24th / 2012



EHEDG
advanced course on
hygienic design



Center For Integrated Food Manufacturing: "Improving productivity, quality, and safety in food manufacturing through food science, process engineering, and advanced technology"

EA/EOU



1. introduction

Hygienic design of equipment and facilities is one of the main tools that food, pharmaceutical and cosmetics companies have in order to achieve their final aim of guaranteeing the safety of the products they manufacture. These industries and food equipment manufacturers should be aware of the importance of hygienic aspects in the activities they carry out. EHEDG (European Hygienic Engineering and Design Group) provides practical guidance on hygienic engineering for manufacturing safe and wholesome food. Founded in 1989, it is a consortium of equipment manufacturers, food companies, research and educational institutes as well as public health authorities whose common aim is to promote hygiene during the processing and packaging of food products.

Purdue University has been a member of EHEDG since 2004 and is the only EHEDG Test/Certification Institute in North America.

2. aim

The course gives knowledge and insight into the hygienic design of equipment and processes for the food industry, benefits of hygienic design to better to satisfy the needs of equipment manufacturers and food processors. These include minimal down time, maintenance, cleaning costs, environmental impact and efficient cleaning, optimal product safety and constant product quality.

3. methodology

This is a practical applications course. The fundamentals of the various topics are briefly presented and related to practice by means of examples. Participants will apply and test their knowledge with case studies in the pilot plant. The course provides tools to solve hygienic problems within your own organization. Because of the small groups the course is very interactive.



4. why attend

Attendees will:

- gain practical and theoretical understanding of hygienic design and the benefits for manufacturers and users of food processing equipment
- be able to identify non-hygienic features, improve equipment designs, and make better informed decisions about equipment purchases.

5. previous training and working experience

The participants should have a minimum of two years of relevant practical experience.

6. course data and location

The course will be held in the facilities of **Purdue University's Department of Food Science** on May 22-24, 2012. Lunches and two dinners are included.

7. instructors

- Mark T. Morgan - Purdue University, CIMF Director
- Andrew Timperley - Timperley Consulting, Chair, Test Methods Subgroup
- Knuth Lorenzen - EHEDG President
- Gabe Miller - Sani-Matic, 3-A Certified Conformance Evaluator

8. certificate

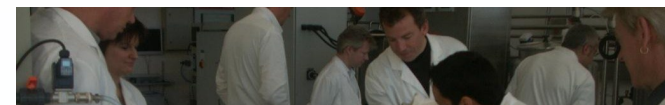
An attendance certificate will be provided at the end of the course.

9. costs

The cost for the course is \$1495 including hand-outs, hands-on exercises, and meals. Members of EHEDG will get a 10% discount on the course price.

10.3-A Standards

3-A standards and EHEDG guidelines will be compared. Advanced hygienic design principles of food processing equipment to improve safety and minimize down time, maintenance, and cleaning costs will be covered.



program

| Module | Day 1 | Topic |
|--------|---------------|-------------------------------------------------------------|
| 1 | 8:30 - 9:00 | Welcome; Introduction speakers panel; participants; program |
| 2 | 9:00 - 10:15 | Legal Requirements |
| | 10:15 - 10:30 | Coffee break |
| 3 | 10:30 - 12:00 | Hazards in hygienic processing |
| | 12:00 - 13:00 | Lunch-Sagamore Room |
| 4 | 13:00 - 14:30 | Hygienic design criteria |
| 5 | 14:30 - 16:00 | Material of construction |
| | 16:00 - 16:15 | Coffee break |
| 6 | 16:15 - 17:00 | Case Study-Open Equipment |
| Dinner | 18:30 | Toscana (Bus leaves Food Science @ 18:00) |

| Module | Day 2 | Topic |
|--------|---------------|--------------------------------------------|
| 7 | 8:30 - 9:15 | Welding stainless steel |
| 8 | 9:15 - 10:00 | Static seals and couplings |
| | 10:00 - 10:15 | Coffee break |
| 9 | 10:15 - 11:45 | Cleaning and disinfection |
| | 11:45 - 12:45 | Lunch- |
| 10 | 12:45 - 13:45 | Designing For Food Safety |
| 11 | 13:45 - 14:30 | Valves |
| 12 | 14:30-15:15 | Pumps (dynamic seals) |
| | 15:15 - 15:30 | Coffee break |
| 13 | 15:30 -17:00 | Case study-Valves, Pumps, Couplings |
| Dinner | 18:30 | Mcgraw's (Bus leaves Food Science @ 18:00) |

| Module | Day 3 | Topic |
|--------|---------------|--------------------------------------------------------------|
| 14 | 8:30 - 10:00 | Building and process layout |
| | 10:00 - 10:15 | Coffee break |
| 15 | 10:15 - 11:00 | Installation and maintenance. Lubricants |
| 16 | 11:00 - 12:15 | Verification of hygienic design. Test methods. Certification |
| | 12:15-13:15 | Lunch |
| 17 | 13:15 - 14:45 | Case study. Cleanability Demonstrations |
| | 14:45 - 15:15 | Student course evaluation—Final Exam |

EHEDG advanced course on *hygienic design*
May 22-24 / 2012

Name _____
Title _____
Organization _____
Address _____
City _____
State _____ ZIP _____
Phone _____ Fax _____
E-mail _____
 require auxiliary aids/services due to a disability.
Please contact me at the above address.

Register Online—www.conf.purdue.edu/ehedg
Payment is required upon submission of registration.
 Enclosed is a check made payable to **Purdue University** for \$1495.
 I will be using a company purchase order. (*Hard copy required*)
PO Number _____
 Please charge to my: VISA American Express
 Discover MasterCard

Card Number _____
Expiration Date _____
Authorized Signature _____
Please mail or fax your registration to:
CFC Business Services
Purdue University
Stewart Center, Room 110
128 Memorial Mall
West Lafayette, IN 47907-2034
Fax: (765) 494-0567

Please photocopy this form for additional registrants.