EHEDG ADVANCED COURSE ON HYGIENIC DESIGN
Venue: FORCE Technology, Brøndby, Denmark
Dates: October 22nd to 24th, 2024

Aim

The EHEDG Advanced Course on Hygienic Design provides knowledge and insight into hygienic design of process equipment, process lines and facilities relevant for food, biotech and pharma industry. The aim is to show that hygienic design when applied properly will lead to optimal product safety and high product quality as well as provide reduced down time, maintenance costs, cleaning costs and environmental impact. The course includes compliance to current legislation and standards.

Participants

The primary target audience are designers, constructors, technical personnel, and service providers in the industries mentioned above. It may also be relevant for managers (technical, quality or projects), supervisors as well as anyone else who are actively involved in prescribing requirements for equipment and buildings, or servicing equipment for industries relying on hygienic or aseptic processing.

It is recommended that the participants has some years of experience with hygienic design.

Content

The fundamentals of the subjects are taught in a practice-oriented manner using examples and pictures. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course provides tools to address hygienic issues within your own organization. The course engages the participants through interactive training. A multiple choice exam is held on the last course day.

Trainers

The course responsible is Alan Friis (FORCE Technology) who has more than 25 years' experience in the field of hygienic engineering. He is an EHEDG Authorized Evaluation Officer in charge of certification of equipment. Co-trainer is Dirk Nikoleiski (Commercial Food Sanitation). Both are involved in the development of EHEDG guidelines and are authors of books on matters of hygienic design and safe food production.

Fees, registration and practical information

The course fee is 2150 EUR per participant for non-members of EHEDG and 1950 EUR for participants from EHDEG company members. The fee must be paid in full prior to the event.

The fee comprises course material, refreshments and the meals mentioned in the program. Upon registration you receive an order confirmation and a request for detailed information concerning billing information & special dietary requirements.

The course language is English.

Please register latest on September 23th, 2024, using the link below:

https://forcetechnology.com/en/courses-and-training/food-safety/hygienic-design-and-cleaning/ehedg-advanced-course-hygienic-engineering-contamination-control

Cancellation policy

The conditions for cancellation of participation are as follows:

- Up to four weeks before, the course fee will be fully reimbursed except for an administration fee of 100 EUR
- Until two weeks before, 50% of the course fee will be reimbursed
- Later than two weeks before, no reimbursement will be possible. However, it is always possible to send a substitute.

For more information please contact Alan Friis alfr@forcetechnology.com

Day 1: Tuesday 22nd of October

8.00 – 8.30	Welcome, registration & presentation of participants
8.30 – 9.00	Introduction to Hygienic Design – Motivation
9.00 – 10.00	Legal requirements
10.00 – 10.15	Break
10.15 – 11.30	Hygienic design criteria
11.30 – 12.15	Lunch
12.15 – 13.15	Hygienic design criteria
13.15 – 13.30	Break
13.30 – 15.00	Hazards in hygienic processing
15.00 – 16.30	Group work I (including break)
16.30 – 18.00	Construction materials
19.00 – 21.00	Dinner

Day 2: Wednesday 23rd of October

8.00 – 9.15	Static seals and couplings
9.15 – 10.30	Cleaning & Disinfection
10.30 – 10.45	Break
10.45 – 12.00	Valves
12.00 – 12.45	Lunch
12.45 – 13.45	Pumps
13.45 – 15.00	Integrating hygienic entities
15.00 – 17.00	Group Work II (including break)
17.00 – 17.30	Q&A
19.00 – 21.00	Dinner

Day 3: Thursday 24th of October

8.00 – 9.00	EHEDG test methods, certification and verification of hygienic design
9.00 – 10.00	Welding stainless steel
10.00 – 10.15	Break
10.15 – 12.00	Building and process layout
12.00 – 12.45	Lunch
12.45 – 14.00	EHEDG Advanced Course exam (course material allowed)
14.00 – 15.00	Presentation of correct results
15.00 – 15.30	Exam results + coffee / cake