



FORCE
Technology



EHEDG Advanced Hygienic Design

3 day training course

The EHEDG Advanced Course on Hygienic Design offers in-depth knowledge and practical insights into the hygienic design of process equipment, production lines, and facilities within the food and biotechnology industries.

This course demonstrates how the proper application of hygienic design principles can significantly enhance product safety and quality, while also reducing downtime, maintenance efforts, cleaning costs, and environmental impact.

The course is primarily intended for technically minded people with some experience with hygienic design. It is ideal for designers, engineers, technical staff, auditors and service providers involved in specifying, evaluating, designing and constructing equipment and processes intended for optimal hygienic performance.

All topics are delivered in a practice-oriented format, supported by real-life examples and visual aids based on EHEDG guidelines.

DATES	May 11 th to 13 th , 2027
VENUE	SMC Corporation UK, Milton Keynes, UK
LANGUAGE	English
ACCOMODATION	Leonardo Hotel or one close to Midsummer Boulevard
TRAINERS	Alan Friis & Andy Timperley

Contact: Alan Friis (EHEDG Authorised Trainer) e-mail: alfr@forcetechnology.com

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Practical information

The course:

- provides tools to address hygienic issues within your own organization.
- engages the participants through interactive training.
- ends with an on-line multiple-choice exam.
- is organized by FORCE Technology (Denmark), Timperley Consulting (UK) and SMC Corporation UK in collaboration.
- includes a free copy of the book Hygienic Design – Tools and Practices.

The trainers

The trainers - Alan Friis (FORCE Technology) and Andy Timperley (Timperley Consulting) - have been active in the field of hygienic engineering for several decades. Andy and Alan are EHEDG Authorized Evaluation Officers performing EHEDG certification of equipment and are deeply involved in the development of EHEDG guidelines as well as having published other material on hygienic design and safe food production.

Course fee

The regular course fee is 2150 EUR (1850 GBP) per participant and 1950 EUR (1680 GBP) for participants from EHEDG company members.

The fee will be invoiced in EUR during April 2027 and should 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 confirmation, and a request for detailed billing information.

Registration

Please register at the latest on March 26th, 2027, using the link below:

[EHEDG Advanced Hygienic design \(HYG 11\) \(forcetechnology.com\)](https://forcetechnology.com)

Cancellation policy

The conditions for cancellation of participation are as follows:

- Up to six weeks before, the course fee will be fully reimbursed except for an administration fee of 100 EUR (90 GBP)
- Until three weeks before, 50% of the course fee will be reimbursed
- Later than three weeks before, no reimbursement will be possible. However, it is always possible to send a substitute.



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Program

Day 1: Tuesday 11th of May, 2027

- 9.00 – 9.30 Welcome, registration & presentation of participants
- 9.30 – 10.00 Introduction to Hygienic Design – Motivation
- 10.00 – 11.00 Legal requirements
- 11.00 – 11.15 Break
- 11.15 – 13.00 Construction materials
- 13.00 – 13.30 Lunch
- 13.30 – 15.00 Hazards in hygienic processing
- 15.00 – 15.15 Break
- 15.15 – 17.00 Hygienic design criteria
- 17.00 – 18.30 Group work I
- 19.30 – 21.30 Dinner

Day 2: Wednesday 12th of May, 2027

- 9.00 – 10.15 Welding stainless steel
- 10.15 – 11.30 Static seals and couplings
- 11.30 – 11.45 Break
- 11.45 – 13.00 Valves
- 13.00 – 13.30 Lunch
- 13.30 – 14.30 Pumps
- 14.30 – 14.45 Break
- 14.45 – 16.45 Group Work II (including break)
- 16.45 – 17.30 Integrating hygienic entities
- 17.30 – 18.00 Q&A
- 19.30 – 21.30 Dinner

Day 3: Thursday 13th of May, 2027

- 9.00 – 10.00 Finishing group work and presentations
- 10.00 – 10.45 EHEDG test methods, certification and verification of hygienic design
- 10.45 – 11.00 Break
- 11.00 – 12.00 Cleaning & Disinfection
- 12.00 – 12.30 Lunch
- 12.30 – 14.00 Building and process layout
- 14.00 – 14.10 Break
- 14.10 – 15.30 EHEDG Advanced Course exam (course material allowed)
- 15.30 – 16.00 Exam results + coffee / cake

