



Ferdinand Schwabe



Since 2011 I offer consultancy services, mainly for manufacturers of food equipment and for food processors.

- Third Party Inspections for equipment to be certified according to 3-A Sanitary Standards.
- Evaluation of the hygienic design of equipment.

Seminars and in-house training courses covering following subjects:

- 3-A TPV inspection program.
- EHEDG Hygienic Design Training Courses
- Materials in contact with food and regulatory requirements of the USA and the European Union
- GMP-conforming production of food contact materials

Job experience:

- toolmaker in mold making for plastic and rubber parts, 7 years
- workorder planning and CNC programming in machinery tool industry, 3 years
- designer and developer of seals for food equipment, 7 years
- application engineer, project manager and sales engineer, 7 years
- business development manager for the European market of sealing and bearing solutions for the food & pharmaceutical industries, 5 years

Professional Qualifications:

- Technician in Mechanical Engineering
- Master craftsman in machinery building
- REFA-Expert for manufacturing organization
- Certified Total Quality Manager (ISO 9001:2015)
- Authorized 3-A Certified Conformance Evaluator (CCE)
- Authorized EHEDG Trainer



Registration Number: 34



Hygienic Design
Ferdinand Schwabe

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