



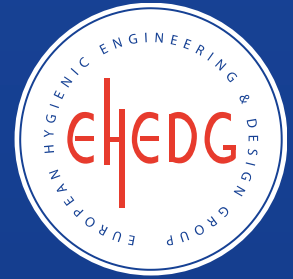
EHEDG Training & Education

WG Training & Education



- Development and maintenance of a high-quality training program
-for all stakeholders and levels in relevant organisations
- Students (higher education)
- Engineers
- Employees concerned with the provision, maintenance and operation of food manufacturing systems
- Training by EHEDG-authorized trainers based on high-quality T&E materials
- Available in different languages

Status Quo



T&E Tasks

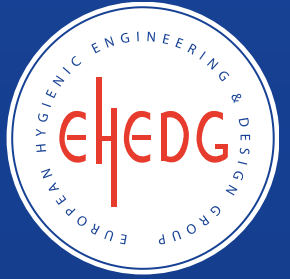
- Development of ready-to-use training material
 - Presentations
 - Case studies, Checklists
- Design EHEDG courses (specifications in SCP 3-4)
- Manage Authorised Trainers (requirements, communication,

What is the current portfolio?

- Fundamental and Advanced courses
- Customised courses (material from BC & AC)
- F2F and Online courses



E-learning



E-learning has its own advantages and limitations but clearly provides an opportunity that can be used to bring certain basic elements of hygienic design and engineering to a wider (global) audience

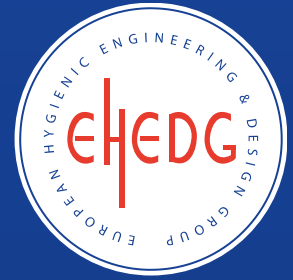
E-learning aims

- Create awareness and interest on hygienic design and EHEDG
- Provide basic knowledge on hygienic design

What is the current portfolio?

- E-learning introductory module on hygienic design (currently under IT adjustments)

E-learning

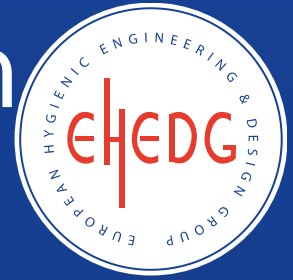


Coming developments

- Integration of the previously developed e-learning module (Introduction to Hygienic design) into the EHEDG web system
- Further modules are going to be developed
- Topics for new e-learning modules currently being identified

- Current team working on this topic: Adwy, Joshua, Hein, Hui, Patrick, Rafa

EHEDG course completion badge on LinkedIn



Benefits for the course attendees:

- value to their resume, as a badge shows a specific set of competencies.
- LinkedIn is a great way to network, create business relations and is ultimately a digital CV, also used by recruiters for headhunting.

Benefits for EHEDG:

- brand visibility, recognition as the authority in the international food hygienic space, increased exposure of our courses (= free promotion)

Licenses & certifications



EHEDG Advanced Course on Hygienic Design | Hamilton, 8-10 March 2022

European Hygienic Engineering & Design Group (EHEDG)

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