

**Advancing Food Safety & Quality
Through Hygienic Design**

Hygienic Design Fundamentals

an authorised EHEDG Training Course

Tuesday 22nd September, 2026



**JetPark Hotel Conference Centre
Auckland Airport**

Organizer: EHEDG New Zealand <https://www.ehedg.org/>
Date: 22nd September - 2026 8:45am – 5:00pm
Training Venue: JetPark Hotel & Conference Centre, 63 Westney Rd., Mangere,
Auckland International Airport, Auckland 2022.

Course Overview:

The objectives of this one-day course are to:

- Learn the key objectives and principles of hygienic design
- Learn how microbiology basics impact on hygienic design and food safety outcomes
- Determine key hygienic design criteria in buildings and equipment designed for food production
- View detailed examples of common food processing equipment applications, both good and bad
- Learn how to identify and mitigate food safety risks caused by poor hygienic design
- Create awareness of how EHEDG supports both equipment suppliers and food manufacturers to achieve 'best practice' hygienic design and food safety outcomes.

Who Does the Course Target?

Top management, middle managers, mechanical engineers, constructors, draughts men, project managers, sales engineers, equipment purchasers, process engineers, operators, quality assurance and food safety staff, food safety regulators and auditors related with the following sectors:

- Equipment manufacturers
- Food, beverage, cosmetics, pharmaceutical, biotechnology and chemical industries
- Process integrators and consultants

The course is intended to create awareness of EHEDG and hygienic design principles and to give a fundamental understanding of the main hygienic design criteria.

Course Content

The Fundamental Course is a full one-day programme addressing six different elements of Hygienic Design. Each training module is based on a respective EHEDG Guideline, and contains a list of key learning points to assure the effective and uniform knowledge sharing the training course participants:

- What does Hygienic Design address and an Introduction to EHEDG
- Hazards in Hygienic engineering
- Hygienic Design criteria
- Materials of Construction
- Building and process layout
- Cleaning and Disinfection

Hard copy training materials will be provided as part of the course, along with a certificate of attendance. A light lunch and refreshments will be included.

Information on EHEDG structure, mission, further training options and membership will be provided.

Course Registration

Numbers: This course requires a minimum of 20 people to proceed but is limited to the first 40 applicants. *Registrations must be received by 5pm, Friday 28th August.*

Course Fees: NZ\$650 (GST inclusive)

Discounts: Discounts apply for multiple registrations from the same company, students and for EHEDG members. Visit the registration site for details.

Registration: Details at <https://nzfst.org.nz/events/ehedg-training-courses>

Trainers

The course content will be delivered in by; Shane Mason – Engineering Manager, Pentair New Zealand; and David Lowry, Managing Director of Lowry Food Consulting. Both are co-chairs of the EHEDG New Zealand Regional Section and authorised EHEDG Trainers.

Shane Mason



Shane Mason is a very experienced professional mechanical engineer, currently working as Engineering / R&D Manager for Pentair Flow Technologies Pacific Pty. Ltd based in Hamilton, a position which he has held since 1992. His career began at MIRINZ designing, building and testing prototype mechanical de-boning equipment for lamb carcasses. He then moved to NDA Engineering in Hamilton as an R&D Engineer / Technical Sales Manager developing farm milk holding tanks and ancillary equipment. He solely developed new techniques for Hydro-forming of stainless steel vessel domed ends for both road tankers and large fabricated liquid storage silos.

In his role with Pentair he has had sole responsibility for the re-development and ongoing support of all products in the current Pentair Hygienic Valve portfolio and including a HOVAP Hygienic pump range. The projects involved: plastic and electronic component design, PLC BUS protocol variants, integration of other OEM pneumatic valves and electronic proximity switches, tooling design and elastomeric seal design. A key element of this work has been design and application of hygienic design principles and he has undertaken both 3-A and EHEDG certification requirements for the products and markets.

Shane has successfully completed a Certified EHEDG Advanced Training Course and is an authorised EHEDG trainer.

David Lowry



David has 40 years' experience in the NZ and global food industry with a primary focus on microbiological quality and safety of food manufacturing operations. David has worked closely with food professionals and regulators across all industry sectors, with special focus on red meat, seafood, poultry, produce, dairy, RTE foods and bottled water operations. He has strong expertise in pathogen and shelf-life troubleshooting, and particularly the importance of hygienic design and effective hygiene programs in food quality and safety.

His professional career started at MIRINZ undertaking fundamental and process-related microbiological research for the meat industry and other aligned protein sector industries, mainly addressing key pathogens, spoilage profiling and predictive modelling and direct technical support to process operations. He then moved to ECOLAB focusing on cleaning and sanitation program development with multiple leadership roles in the Australian and New Zealand operations as well as 6 years spread across Ecolab's global business based in the US and Asia Pacific. David now has his own consultancy company – Lowry Food Consulting Ltd.

His extensive experience in microbiological troubleshooting and incident prevention, and the desire to drive hygienic design improvements and efficiencies in the food industry led to his mission to establish a regional section of EHEDG as a primary resource for the NZ Food Industry where he is currently the co-chairperson of EHEDG New Zealand. Dave has successfully completed a Certified EHEDG Advanced Training Course and is an authorised EHEDG trainer.

He is a Fellow of NZIFST.