

EHEDG ADVANCED COURSE ON HYGIENIC DESIGN @ Alfa Laval, Tumba, Sweden 13th to 15th of February 2024



Aim

The advanced course provides knowledge and insight in hygienic design of process equipment, process lines and facilities in food, biotech and pharma industry as well as installation and maintenance. Investment in hygienic design can when applied properly give optimal product safety and constant product quality as well as lead to diminished down time, maintenance costs, cleaning costs and environmental impact. The course also includes fulfilment of present legislation and standards as well as how to anticipate future changes.

Participants

The advanced course is targeted for service providers in food, biotech, and pharma industry e.g. mechanical engineers. It is also intended for managers, supervisors, constructors, project managers as well as sales engineers, who are actively involved in prescribing requirements for equipment and buildings, or servicing equipment for industries relying on hygienic or aseptic processing. This course is excellent for technical and quality assurance staff, who need knowledge in hygienic engineering, in these industries.

Content

The course language is English. The theoretical fundamentals of the different subjects are given in relation to practice through both examples and pictures. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course provides tools to solve hygienic problems within your own organization. The course engages the participants through interactive training. The exam is held on the last course day. The EHEDG course certificate will be sent by airmail upon signing. The course responsible is Alan Friis who is also an EHEDG AEO in charge of EHEDG certification, cotrainer is Gun Wirtanen, Firma Lövås both have long experience with hygienic design and food safety.

Registration

The course fee is 2150 €/participant (excl. VAT). EHEDG company members get a discount of 200 €. The fee comprises course material, course certificate, coffee/tea, lunches, and dinners mentioned in the program. The prices are excl. VAT.

Please register at latest on 30th of January 2024 to FORCE Technology (sign-up).

The course fee is invoiced prior to the course and must be paid latest on 30th of January 2024. In case there is not at least 8 participants signed up one month prior to the course it will be cancelled. Hotels in Älvsoe (20 min from Tumba by commuter train) will be recommended closer to the event.

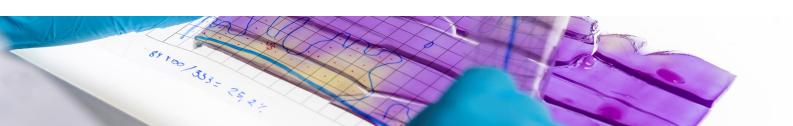
Cancellation policy

Cancellation of participation must be sent to FORCE Technology (alfr@forcetechnology.com)

- Up to four weeks in advance of the event the course fee will be reimbursed except for an administration fee of 200 €
- Thereafter and until three weeks before the course 50% of the fee will be reimbursed.
- For cancellations after later than three weeks before there will be no reimbursements.

In case of cancellation, a colleague can always attend at a fully paid place.

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





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Program

Day 1: Tuesday 13 th of February	
8.00 - 8.30	Welcome, Registration with Coffee/Tea & Presentation of participants
8.30 - 9.15	Introduction to Hygienic Design – Motivation
9.15 – 11.00	Legal requirements (including break)
11.00 – 11.45	Lunch
11.45 – 14.00	Hygienic design criteria (including break)
14.00 – 15.30	Hazards in hygienic processing (including break)
15.30 – 16.45	Construction materials
16.45 – 18.00	Group work I - Exercise with the pictures (including break)
19.30 – 21.30	Dinner @ TBA
Day 2: Wednesday 14 th of February	
8.00 - 9.00	Static seals and couplings
9.00 - 10.00	Welding stainless steel
10.00 – 12.00	Cleaning & Disinfection (including break)
12.00 – 12.45	Lunch
12.45 – 13.30	Video - Verification of hygienic design & EHEDG test methods and certification
13.30 – 15.45	Valves & Pumps (including break)
15.45 – 17.15	Group Work II Equipment exercises (including break)
17.15 – 18.00	Q&A
19.30 – 20.30	Dinner @ TBA
Day 3: Thursday 15 th of February	
8.00 - 10.00	Building and process layout (including break)
10.00 – 11.30	Installation, maintenance & lubricants
12.30 – 12.45	Demos (process flow & traceability system)
11.30 – 12.15	Lunch
12.15 – 13.30	EHEDG Advanced Course exam (1:15 h; course material allowed)
13.30 – 14.15	Outro with pictures
14.15 – 15.00	Presentation of correct results
15.00 – 15.30	Exam results + coffee / cake

