



EHEDG ADVANCED COURSE ON HYGIENIC DESIGN

FORCE Technology in Brøndby, Denmark

5th – 7th of March 2024



Aim

The EHEDG advanced course provides knowledge and insight into hygienic design of process equipment, process lines and facilities relevant for food, biotech and pharma industry. The aim is to show that hygienic design when applied properly will lead to optimal product safety and high product quality as well as lead to diminished down time, maintenance costs, cleaning costs and environmental impact. The course includes compliance to current legislation and standards.

Participants

The target audience are designers, constructors, technical personnel, and service providers in the industries mentioned above. It is also relevant for managers (technical, quality or projects), supervisors as well as anyone who are actively involved in prescribing requirements for equipment and buildings, or servicing equipment for industries relying on hygienic or aseptic processing.

Content

The fundamentals of the subjects are taught in a practice-oriented manner using 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.

Trainers

The course responsible is Alan Friis (FORCE Technology) who has more than 25 years' experience in the field of hygienic engineering. He is an EHEDG Authorized Evaluation Officer in charge of certification of equipment. Co-trainer is Dirk Nikoleiski (Commercial Food Sanitation). Both trainers are deeply involved in the development of EHEDG guidelines and are authors of books on matters of hygienic design and safe food production. The course language is English.

Fees and registration

Course fee: 2150 €/participant (excl. VAT). EHEDG company members get a discount of 200 €. The fee comprises course material, refreshments and the meals mentioned in the program. The fee is invoiced prior to the course. Upon registration you receive an order confirmation and a request for detailed information concerning billing information & special dietary requirements.

Please register latest on February 20th, 2024, using the link below:

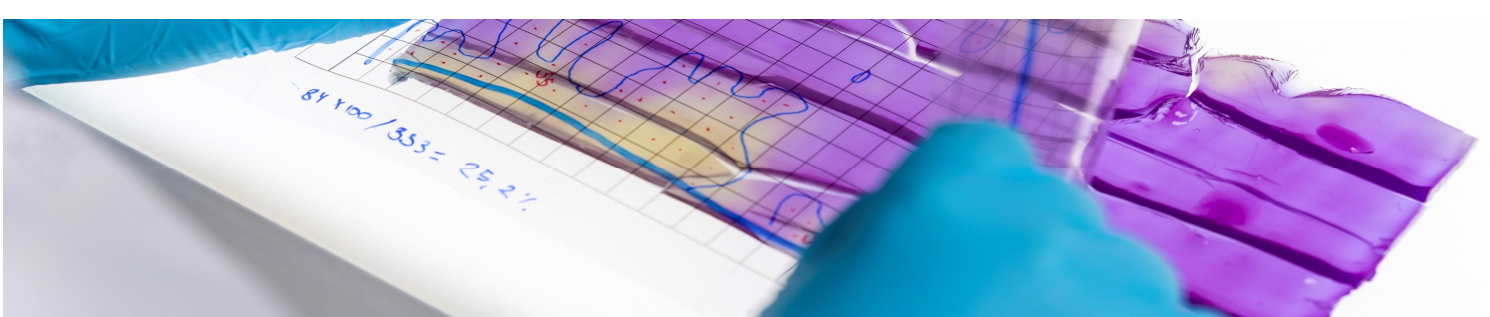
<https://forcetechnology.com/en/courses-and-training/food-safety/hygienic-design/ehedg-advanced-course-hygienic-engineering-contamination-control>

Cancellation policy

Cancellation of participation made:

- Up to four weeks before, the course fee will be fully reimbursed except for an administration fee of 100 €
- 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 for a colleague to attend.

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





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Program

Day 1: Tuesday 5th of March

8.45 – 9.00	Welcome, Registration with Coffee/Tea & Presentation of participants
9.00 – 9.45	Introduction to Hygienic Design – Motivation
9.45 – 11.30	Legal requirements (including break)
11.30 – 12.15	Lunch
12.15 – 14.30	Hygienic design criteria (including break)
14.30 – 16.00	Hazards in hygienic processing (including break)
16.00 – 17.00	Construction materials
16.30 – 17.45	Group work I - Exercise with the pictures (including break)
17.45 – 19.00	Static seals and couplings
20.00 – 21.30	Dinner @ FORCE Technology

Day 2: Wednesday 6th of March

8.00 – 9.15	Welding stainless steel
9.15 – 11.00	Cleaning & Disinfection (including break)
11.00 – 11.45	Lunch
11.45 – 12.30	Video - Verification of hygienic design & EHEDG test methods and certification
12.30 – 12.45	Demos (process flow & traceability system)
12.45 – 15.00	Valves & Pumps (including break)
15.00 – 16.30	Group Work II Equipment exercises (including break)
16.30 – 17.00	Q&A
18.30 – 20.30	Dinner @ hotel

Day 3: Thursday 7th of March

8.00 – 10.00	Building and process layout (including break)
10.00 – 11.30	Installation, maintenance & lubricants
11.30 – 12.15	Lunch
12.15 – 13.30	EHEDG Advanced Course exam (1 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

