

Aim

The EHEDG advanced course provides knowledge and insight into hygienic design of process equipment, process lines and facilities in 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 EHEDG Authorized Evaluation Officer in charge of certification of equipment. Co-trainer is Dirk Nikoleiski (Commercial Food Sanitation). Both trainers are deeply involved in development of EHEDG guidelines and are authors to 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 September 25th, 2023, using the link below:

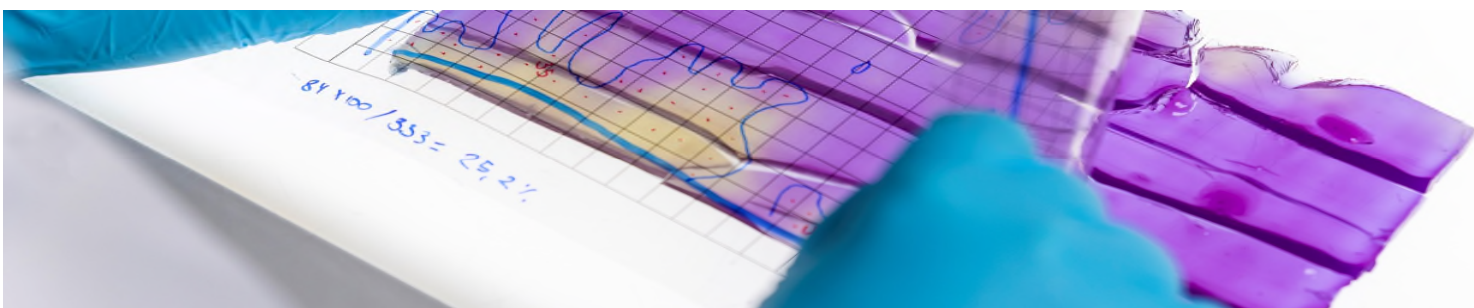
<https://forcetechnology.com/en/courses-and-training/food-safety/hygienic-design/ehedg-advanced-course-hygienic-engineering-contamination-control>

Cancellation policy

Cancellation of participation made:

- before September 25th, 2023, the course fee will be fully reimbursed except for an administration fee of 100 €
- before October 10th, 2023, 50% of the course fee will be reimbursed
- after October 10th, 2023, 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).



Program

Day 1: Tuesday 24th of October

- 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 – 16.30 Construction materials
- 16.30 – 17.45 Group work I - Exercise with the pictures (including break)
- 17.45 – 19.00 Static seals and couplings
- 19.15 – 21.30 Dinner @ FORCE Technology

Day 2: Wednesday 25th of October

- 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 26th of October

- 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

