



EHEDG ADVANCED COURSE IN HYGIENIC ENGINEERING & CONTAMINATION CONTROL

Tetra Pak, Lund, Sweden; 4th – 6th of March 2020

Aim

The advanced course gives knowledge and insight in hygienic design of process equipment, lines and facilities in **food, biotech and pharma industry** as well as their **suppliers**. Investment in hygienic design can when optimally used give optimal product safety and constant product quality as well as lead to diminished down time, maintenance costs, cleaning costs and environmental impact. It deals with how to fulfil present legislation and standards and anticipate future changes.

Participants

The advanced course is originally targeted for service **producers** in food, biotech and pharma industry e.g. **mechanical engineers**. It is also meant for **managers and supervisors, constructors, project managers as well as sales engineers**, who are active in using, building or servicing equipment for industries relying on hygienic or aseptic processing. The advanced course is excellent for the technical and quality assurance staff, who needs knowledge in hygienic engineering, in these industries.

Content

The course is given **in English** from a practical point of view. The theoretical fundamentals of the different subjects are given in a concise way, continuously relating these to practice through pictures or examples. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course gives you tools to solve hygienic problems within your own organization. The course is interactive due to training in small groups. On the last course day, there will be an Exam (course material allowed). EHEDG certificate will be mailed to approved participants attending the full course. **The course trainers are Alan Friis, Ferdinand Schwabe and Gun Wirtanen.**

Registration

The course fee is 1950 €/participants. Company members get 10% reduction on the fee. The fee comprises course material, course certificate (posted to approved participants attending the whole course), coffee/tea, lunches and dinners mentioned in the programme. The prices are excl. VAT. **Registrations at latest on January 30, 2020.** Please, contact Gun Wirtanen for further information and/or **registration by e-mail [guliwi\(at\)luukku.com](mailto:guliwi(at)luukku.com)**. **At registration, we need: 1) Name of participant, 2) Company, 3) Contact address (incl. e-mail), 4) Invoicing address (incl. e-mail) & 5) Information on e.g. food allergies, diets.**

Cancellation policy

Cancellations must be sent in writing to [guliwi\(at\)luukku.com](mailto:guliwi(at)luukku.com). Participation in this training course can be cancelled free-of-charge at latest five weeks prior to the event except for an administration fee of 100 €. Cancellations thereafter, we will charge 50% of the participation fee. We charge the full participation fee for late cancellations made two weeks before the event start or thereafter (a colleague can take a paid course place at late cancellations).



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Wednesday 4th of March

8.45 – 9.15	Registration with Coffee/Tea and Presentation
9.15 – 9.45	Introduction to Hygienic Design - Motivation
9.45 – 11.15	Legal requirements
11.15 – 12.00	Lunch
12.00 – 13.15	Hygienic design criteria
13.15 – 13.30	Coffee/Tea -break
13.30 – 15.00	Hazards in hygienic processing
15.00 – 15.15	Coffee/Tea -break
15.15 – 16.30	Construction materials
16.30 – 17.00	Video - Verification of hygienic design & EHEDG test methods and certification
17.00 – 17.45	Welding stainless steel
18.30 – 21.00	Dinner

Thursday 5th of March

8.30 – 10.00	Static seals and couplings
10.00 – 10.15	Coffee/Tea -break
10.15 – 11.30	Cleaning & Disinfection
11.30 – 12.15	Lunch
12.15 – 13.30	Valves & Pumps
13.30 – 14.15	Demo on process flows / traceability system
14.15 – 14.30	Coffee/Tea -break
14.30 – 16.30	Equipment exercises with coffee/tea available
16.30 – 17.00	Lubricants
17.30 – 20.00	Dinner

Friday 6th of March

8.30 – 10.15	Building and process layout
10.15 – 10.30	Coffee/Tea -break
10.30 – 11.30	Installation & maintenance
11.30 – 12.15	Lunch
12.15 – 13.30	EHEDG Advanced Course exam (1 h)
13.30 – 13.45	Coffee/Tea -break
13.45 – 14.45	Group work (4-6 participants/group) on design pictures
14.45 – 15.30	Presentation of EHEDG
15.30 – 15.45	Exam results