



EHEDG Advanced Hygienic Design

3 day training course

The EHEDG Advanced Course on Hygienic Design offers in-depth knowledge and practical insights into the hygienic design of process equipment, production lines, and facilities within the food, biotechnology, and pharmaceutical industries.

This course demonstrates how the proper application of hygienic design principles can significantly enhance product safety and quality, while also reducing downtime, maintenance and cleaning costs, and environmental impact.

The course is primarily intended for designers, engineers, technical staff, and service providers working in the aforementioned sectors. Participants are expected to have some prior experience with hygienic design.

All topics are delivered in a practice-oriented format, supported by real-world examples and visual materials based on EHEDG guidelines.

DATES	March 3 rd to 5 th , 2026
VENUE	FORCE Technology, Brøndby, Denmark
TRAINERS	Alan Friis & Dirk Nikoleiski

Contact: Alan Friis, EHEDG Authorised Trainer & Authorised Evaluation Officer
alfr@forcetechnology.com

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Practical information

About the course

The course provides tools to address hygienic issues within your own organization. The course engages the participants through interactive training.

A multiple-choice exam is held on the last course day.

The course is organized by FORCE Technology, and the language is English.

The trainers

The trainers, Alan Friis from FORCE Technology and Dirk Nikoleiski EHEDG VP, brings over 25 years of expertise in hygienic engineering and food safety. Alan, an EHEDG Authorized Evaluation Officer, is responsible for equipment certification. Dirk, with substantial industrial experience, plays a pivotal role in ensuring food safety standards. Both trainers are actively engaged in multiple EHEDG working groups, contributing to the development of guidelines and authoring various texts on hygienic design, cleaning, and food safety.

Course fee

The course fee is 2150 EUR per participant for non-members of EHEDG and 1950 EUR for participants from EHEDG company members.

The fee will be invoiced and should be paid in full prior to the event.

The fee comprises course material, refreshments and the meals mentioned in the program. Upon registration you receive an order confirmation and a request for detailed information concerning billing information & special dietary requirements.

Registration

Please register at the latest on January 30th, 2026, using the link below:

[EHEDG Advanced Hygienic design \(HYG 11\) \(forcetechnology.com\)](https://forcetechnology.com/ehedg-advanced-hygienic-design-hyg-11)

Cancellation policy

The conditions for cancellation of participation are as follows:

- Up to four weeks before, the course fee will be fully reimbursed except for an administration fee of 100 EUR
- Until two weeks before, 50% of the course fee will be reimbursed
- Later than two weeks before, no reimbursement will be possible. However, it is always possible to send a substitute.



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Program

Day 1: Tuesday 3rd of March 2026

8.00 – 8.30 Welcome, registration & presentation of participants
8.30 – 9.00 Introduction to Hygienic Design – Motivation
9.00 – 11.00 Hygienic design criteria (including break)
11.00 – 11.45 Group work I
11.45 – 12.30 Lunch
12.30 – 13.30 Legal requirements
13.30 – 13.45 Break
13.45 – 14.45 Integrating hygienic entities
14.45 – 16.00 Group work II (including break)
16.00 – 17.30 Materials of Construction
19.00 – 21.00 Dinner

Day 2: Wednesday 4th of March 2026

8.00 – 8.45 Static seals and couplings
8.45 – 10.15 Hazards in hygienic processing
10.15 – 10.30 Break
10.30 – 11.30 Group work III
11.30 – 12.15 Lunch
12.15 – 13.15 Valves
13.15 – 15.00 Cleaning & Disinfection and cleaning validation
15.00 – 15.15 Break
15.15 – 16.15 Pumps
16.15 – 17.30 Group Work IV (including break)
19.00 – 21.00 Dinner

Day 3: Thursday 5th of March 2026

8.00 – 8.45 Welding stainless steel
8.45 – 10.15 Building and process layout
10.15 – 10.30 Break
10.30 – 11.15 EHEDG test methods, certification and verification of hygienic design
11.15 – 11.45 Visit to testing laboratory
11.45 – 12.30 Lunch
12.30 – 13.15 HDRM
13.15 – 14.30 Advanced Course exam (course material allowed)
14.30 – 15.00 Exam results + coffee / cake

