



# 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 <sup>rd</sup> to 5 <sup>th</sup> , 2026
VENUE	FORCE Technology, Brøndby, Denmark
TRAINERS	Alan Friis & Dirk Nikoleiski

Contact: Alan Friis, EHEDG Authorised Trainer & Authorised Evaluation Officer  
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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 30<sup>th</sup>, 2026, using the link below:

[EHEDG Advanced Hygienic design \(HYG 11\) \(forcetechnology.com\)](https://www.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 3<sup>rd</sup> 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 4<sup>th</sup> 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 5<sup>th</sup> 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

