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 and biotechnology 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 technically minded people with some experience with hygienic design. It is ideal for designers, engineers, technical staff, auditors and service providers involved in specifying, evaluating, designing and constructing equipment and processes intended for optimal hygienic performance.

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

DATES	October 19th to 21st, 2026
VENUE	Force Technology, Brøndby, Denmark
LANGUAGE	English
ACCOMODATION	Glostrup Park Hotel (booked by Force Technology)
TRAINERS	Alan Friis & Dirk Nikoleiski

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

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Practical information

The course

- provides tools to address hygienic issues within your own organization.
- engages the participants through interactive training.
- ends with an on-line multiple-choice exam.
- is organized by FORCE Technology (Denmark.
- includes a free copy of the book Hygienic Design – Tools and Practices.

The trainers

The trainers, Alan Friis (FORCE Technology) and Dirk Nikoleiski (EHEDG VP), have 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 confirmation, and a request for detailed billing information.

Registration

Please register at the latest on September 22nd, 2026, using the link below:

EHEDG Advanced Hygienic Design (HYG11)

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: Monday 19th of October 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: Tuesday 20th of October 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: Wednesday 21st of October 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 Hygienic Design Risk Management
13.15 – 13.30 Break
13.30 – 14.45 Advanced Course exam (course material allowed)
14.45 – 15.30 Exam results + coffee / cake

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