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 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 13th to 15th, 2026
VENUE	Stockholm area, Sweden (venue to be confirmed)
LANGUAGE	English
ACCOMODATION	TBD
TRAINERS	Alan Friis & Gun Wirtanen

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 is organized by FORCE Technology and Firma Lövås in collaboration.
- includes a free copy of the book Hygienic Design – Tools and Practices.

The trainers

The course responsible is Alan Friis (FORCE Technology) who has more than 25 years' experience in the field of hygienic engineering. He is an EHEDG Authorized Evaluation Officer in charge of certification of equipment. Co-trainer is Gun Wirtanen, Firma Lövås. 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 EHDEG 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 latest on September 11th, 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: Tuesday 13th of October 2026

8.00 – 8.30 Welcome, registration & presentation of participants
8.30 – 9.00 Introduction to Hygienic Design – Motivation
9.00 – 10.00 Legal requirements
10.00 – 10.15 Break
10.15 – 11.30 Hygienic design criteria
11.30 – 12.15 Lunch
12.15 – 13.15 Hygienic design criteria
13.15 – 13.30 Break
13.30 – 15.00 Hazards in hygienic processing
15.00 – 16.30 Group work I (including break)
16.30 – 18.00 Construction
19.00 – 21.00 Dinner

Day 2: Wednesday 14th of October 2026

8.00 – 9.15 Static seals and couplings
9.15 – 10.30 Cleaning & Disinfection
10.30 – 10.45 Break
10.45 – 12.00 Valves
12.00 – 12.45 Lunch
12.45 – 13.45 Pumps
13.45 – 15.00 Integrating hygienic entities
15.00 – 17.00 Group Work II (including break)
17.00 – 17.30 Q&A
19.00 – 21.00 Dinner

Day 3: Thursday 15th of October 2026

8.00 – 9.00 EHEDG test methods, certification and verification of hygienic design
9.00 – 10.00 Welding stainless steel
10.00 – 10.15 Break
10.15 – 12.00 Building and process layout
12.00 – 12.45 Lunch
12.45 – 14.00 Advanced Course exam (course material allowed)
14.00 – 15.00 Exam results + coffee / cake

FORCE Technology