



# EHEDG Fundamental Hygienic Design

## 1 day training course (online)

The EHEDG Fundamental Hygienic Design Course offers an introduction to the principles of hygienic design. The course aims to impart fundamental principles that lead to the production of safe and high-quality products.

The primary target audience includes individuals involved in support functions, management, quality assurance, technical sales and crafting purchase specifications. No prior experience with hygienic design is required.

The course is taught in a practice-oriented manner, utilizing examples and pictures. Various aspects of hygienic design criteria are introduced. Upon completion, participants will be able to contribute to hygienic design processes within their own organizations. The course language is English.

DATES	February 24 <sup>th</sup> , 2026
VENUE	On-line by FORCE Technology, Denmark
TRAINER	Alan Friis

Contact: Alan Friis, EHEDG Authorised Trainer & Authorised Evaluation Officer  
[alfr@forcetechnology.com](mailto:alfr@forcetechnology.com)

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### Practical information

#### About the course

The course provides basic knowledge about hygienic design (see program on the last page).

The course engages the participants through interactive training.

Please note that this course is not intended as an entry-level course for the EHEDG Advanced Hygienic Design Course, and there is some overlap between the courses.

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

#### The trainer

The trainer, Alan Friis, has over 25 years of experience in hygienic engineering and food safety. Alan is an EHEDG Authorized Evaluation Officer responsible for equipment certification and is actively involved in several EHEDG working groups, the development of guidelines, and providing various texts on hygienic design, cleaning, and food safety in general.

#### Course fee

The course fee is 600 EUR per participant for non-members of EHEDG and 525 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 digital course material. Upon registration you receive an order confirmation and a request for detailed information concerning billing information.

#### Registration

Please register at the latest on February 10<sup>th</sup>, 2026, using the link below:

<https://forcetechnology.com/en/courses-and-training/food-safety/hygienic-design-and-cleaning/ehedg-fundamental-hygienic-design>

#### Cancellation policy

The conditions for cancellation of participation are as follows:

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



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### Program

**Teams-line will be sent out the week before the event**

#### Program (CET)

8.00 – 8.15	Welcome & presentation of participants
8.15 – 8.45	Introduction to Hygienic Design
8.50 – 9.35	Legal requirements
9.40 – 10.20	Hazards in hygienic processing
10.25 – 10.30	Break
10.30 – 11.30	Hygienic design criteria
11.35 – 12.05	Cleaning & Disinfection
12.10 – 12.40	Lunch
12.40 – 13.25	Construction materials
13.30 – 14.15	Building and process layout
14.15 – 14.25	Break
14.30 – 15.15	Installation, maintenance and risk management
15.20 – 16.00	Practical session & questions

There is a 5-minutes breather between each session

If you like to request course times more suitable for other time zones, please contact Alan Friis [alfr@forcetechnology.com](mailto:alfr@forcetechnology.com)

