

# **Agenda**

## 2017 EHEDG advanced training course in JAPAN

7 - 9 June 2017, from 9:00 to 17:00 h

JFMA meeting room (4F), Shibaura 3-19-20, Minatoku, TOKYO

**1. Trainers:** 8 trainers (see 3.)

2. The subjects of the seminar (Speaker) Timetable

Day 1 - Wednesday, 7 June

| Time        | Module | Торіс                                      | Speaker<br>(Adjusting) |
|-------------|--------|--|------------------------|
| 9:00-9:30   |        | Welcome; Introduction                      | Mr. Lorenzen           |
| 9:30-10:30  | 1      | Legal Requirements                         |                        |
| 10:30-10:40 |        | Coffee break                               |                        |
| 10:40-11:40 | 2      | Hazards in Hygienic Processing             |                        |
| 11:40-12:30 | 3      | Hygienic Design Criteria_1                 |                        |
| 12:30-13:30 |        | Lunch                                      |                        |
| 13:30-14:00 |        | Hygienic Design Criteria_2                 |                        |
| 14:00-15:30 | 4      | Cleaning and Disinfection Principles – Wet |                        |
|             |        | Cleaning                                   |                        |
| 15:30-15:40 |        | Coffee break                               |                        |
| 15:40-17:10 | 5      | Materials of Construction for Equipment in |                        |
|             |        | Contact with Food                          |                        |

#### Day 2 - Thursday, 8 June

| Time        | Module | Topic  | Speaker<br>(Adjusting) |
|-------------|--------|--|------------------------|
| 9:00-9:50   | 6      | Hygienic Welding of Stainless Steel Tube Systems       |                        |
| 9:50-10:40  | 7      | Hygienic Requirements for Static Seals and Couplings   |                        |
| 10:40-10:50 |        | Coffee break   |                        |
| 10:50-11:40 | 8      | Hygienic Requirements for Valves for liquid processing |                        |
| 11:40-12:30 | 9      | Pumps and Homogenaizers                                |                        |
| 12:30-13:30 |        | Lunch  |                        |



| 13:30-14:30 | 10 | Verification of Hygienic Design; Test Methods |  |
|-------------|----|---|--|
|             |    | and Certification                             |  |
| 14:30-15:30 |    | Case study 1                                  |  |
|             |    | Equipment assessment at the pilot plant       |  |
| 15:30-15:40 |    | Coffee break                                  |  |
| 15:40-17:00 |    | Case study 2                                  |  |
|             |    | Assessment and Discussion                     |  |

### Day 3 - Friday, 9 June

| Time        | Module | Торіс                                       | Speaker<br>(Adjusting) |
|-------------|--------|---|------------------------|
| 9:00-9:30   | 11     | Installation, Maintenance and Lubricants    |                        |
|             | 12     | Maintenance                                 |                        |
|             | 13     | Food Grade Lubricants in Food Production    |                        |
| 9:30-11:00  | 14     | Factory Sitting, Layout and Building Design |                        |
| 11:00-11:10 |        | Coffee break                                |                        |
| 11:10-12:30 |        | Case study 3                                |                        |
|             |        | Discussion and Documentation                |                        |
| 12:30-13:30 |        | Lunch                                       |                        |
| 13:30-15:00 |        | Case study 4                                |                        |
|             |        | Presentation of results and debate at the   |                        |
|             |        | classroom                                   |                        |
| 15:00-15:10 |        | Coffee break                                |                        |
| 15:10-15:40 |        | Student course Evaluation                   |                        |
|             |        | Closing                                     |                        |

### 3. Trainers list

| Name                              | Company   |  |
|-----------------------------------|---|--|
| Emeritus Prof. Kazuhiro Nakanishi | Okayama University                                  |  |
| Prof. Satoshi Fukusaki            | Mie University                                      |  |
| Mr. Tadashi Tsuchiya              | Japan Food Research Laboratories                    |  |
| Mr. Norikazu Nakagawa             | Kibun Foods, Inc.                                   |  |
| Dr. Hideo Shidara                 | Hygienic Engineering Consultant (Morinaga Milk)     |  |
| Mr. Yoshiharu Shimizu             | Iwai Kikai Kogyo Co., Ltd.                          |  |
| Mr. Tetsuya Oneda                 | Suzumo Machinery Co., Ltd                           |  |
| Dr. Hiroyuki Omura                | The Japan Food Machinery Manufacturers' Association |  |