

2-4 Oct., 2018

EHEDG Advanced Course on Hygienic Design for Food Processing Equipment

Organized by : Food industry Research and Development Institute
Location : No. 569, Sec. 2, Bo-Ai Rd., Chiayi City 60060, Taiwan

Trainers



Former president of the EHEDG since 2007 to 2015, Member of the 3-A, Steering Committee and Expert in Hygienic Design Enquiries.

Mr. Knuth Lorenzen



Chairman of the EHEDG Test Methods Sub-group, CCE for the P3-A group of Standards for Pharmaceutical equipment.

Mr. Andy Timperley



Chairman of EHEDG Regional Section - Taiwan Director of southern Taiwan service center of Food Industry Research and Development Institute.

Dr. Bingheui Barry Yang

EHEDG(European Hygienic Engineering & Design Group) provide guidance on the hygienic engineering aspects of manufacturing safe and wholesome food. This course gives knowledge and insight into the hygienic design of equipment and process for the food industry, better to satisfy the needs of purchaser and retailers. These include minimal down time, maintenance, cleaning cost, environmental impact, and efficient cleaning, optimal product safety and constant product quality. The design should fulfill present legislation and standards, but also anticipate future changes.

Program

DAY 1	DAY 2	DAY 3
08:40-09:00 Registration	08:30-09:15 Welding Stainless Steel	09:10-10:40 Building and Process Layout
09:00-09:30 EHEDG introduction	09:15-09:25 Coffee break	10:40-11:10 Coffee break
09:30-09:40 Coffee break	09:25-10:10 Static seals and Couplings	11:10-12:00 Installation and Maintenance, Lubricants
09:40-10:20 Legal requirement	10:10-10:30 Coffee break	12:00-13:00 Coffee break
10:20-10:30 Coffee break	10:30-12:00 Cleaning and Disinfection	13:00-14:00 Case study
10:30-12:00 Legal requirement	12:00-13:00 Lunch	14:00-14:20 Coffee break
12:00-13:10 Lunch	13:00-13:45 Valves	14:20-15:20 Case study presentation
13:10-14:20 Hygienic Design Criteria	13:45-14:00 Coffee break	15:20- Participant EHEDG Advanced Course on Hygienic Design - final exam Questionnaire
14:20-14:40 Coffee break	14:00-14:45 Pumps	
14:40-15:40 Material Construction	14:45-15:00 Coffee break	
15:40-16:00 Coffee break	15:00-16:00 Verification of Hygienic Design, test methods and certification	
16:00-17:00 Case study	16:00-17:00 Case study	
17:00- Dinner	17:00- Dinner	



| Cost |

The cost of the course are **30,000 TWD** including hand-outs, coffee, tea, lunches and two dinners. Company members of EHEDG get a 10% discount on the course price. Reduction of 10% for the second registration coming from the same company.

Bank name: First Commercial Bank (Bank number: 007);

Bank account number: 301-40-021936;

Beneficiary name: Food Industry Research and Development Institute

| Registration Form |

The number of participants is strictly limited, therefore we recommend an early registration before the 9/16. Registration is valid only after payment of fee. Be sure to send the following form for registration.

Contact person:

Huang Shih-Rong, Tel: +886-5-2918910 / e-mail: hsr@firdi.org.tw;

Chen Yu Ming, Tel: +886-5-2918904 / e-mail: cym@firdi.org.tw

First name				Family name	
Organization				Company	
Address					
Title	Department	Phone	Email		Fax

| Public transportation to Chiayi city |

THSR(Taiwan High Speed Rail)

Participants arriving at Taoyuan international airport can take MRT to THSR Taoyuan station. For more information, see https://www.taoyuan-airport.com/english/taoyuan_metro Also shuttle bus is available from the THSR Chiayi station to Chiayi railway station. Then, it will take 10 min to Chiayi Industry Innovation and Research Center by taxi. (120 TWD, approx. 4 Euro). You can also take taxi from the THSR Chiayi station to Chiayi Industry Innovation and Industrial center. Price is about 350TWD, approx. 10 Euro.

Address: Chiayi Industry Innovation and Industrial center

No. 569, Sec. 2, Bo-Ai Rd., Chiayi City 60060, Taiwan