

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	