



# EHDG ADVANCED COURSE ON HYGIENIC ENGINEERING

The course provides knowledge and insight into the hygienic design of equipment and processes for the food, feed and pharmaceutical industry, to better fulfil the wishes of purchasers and retailers. These include minimising down time, maintenance, cleaning costs and environmental impact, but also efficient cleaning, optimal product safety and constant product quality. The design should comply with present legislation and standards, but can also anticipate future changes.



## Trainers



**Prof. Dr. Gerhard Schleining**  
Chairman of EHDG Austria



**Assoc. Prof. Dr. Navaphattra Nunak**  
Chairman of EHDG Thailand



**Assoc. Prof. Dr. Taweepol Suesut**  
Co-chairman of EHDG Thailand

**Dr. Jedsada Chaishome**  
EHDG Thailand Committee



**Worapanya Suthanupaphwut**  
EHDG Thailand Committee

18-20 July 2018

EHDG Thailand, KMUTL, Bangkok

**Program** (บรรยายภาษาไทยและอังกฤษ)

**Day 1 (July 18)**

**Day 2 (July 19)**

**Day 3 (July 20)**

Time	Topic	Speaker
08.30 – 09.00	Registration	
09.00 – 09.30	Welcome to KMITL & EHEDG Introduction	Navaphattra Nunak & Knuth Lorenzen
09.30 – 10.10	Legal Requirements	Navaphattra Nunak
10.10 – 10.30	Coffee Break	
10.30 – 12.00	Hazards in Hygienic Processing	Gerhard Schleinig
12.00 – 13.00	Lunch	
13.00 – 14.30	Hygienic Design Criteria	Taweepol Suesut
14.30 – 14.45	Coffee Break	
14.45 – 16.15	Materials of Construction	Jedsada Chaishome
16.15 – 17.15	Case Study	
17.15 – 18.30	Discussion Forum	

Time	Topic	Speaker
09.00 – 09.45	Welding Stainless	Jedsada Chaishome
09.45 – 09.55	Coffee Break	
09.55 – 10.40	Static Seals and Couplings	Worapanya Suthanupaphwut
10.40 – 10.50	Coffee Break	
10.50 – 12.20	Cleaning & Disinfection	Gerhard Schleinig
12.20 – 13.15	Lunch	
13.15 – 14.00	Valves	Worapanya Suthanupaphwut
14.00 – 14.15	Coffee Break	
14.15 – 15.00	Pumps	Worapanya Suthanupaphwut
15.00 – 15.15	Coffee Break	
15.15 – 16.15	Verification of Hygienic Design, Test Methods and Certification	Navaphattra Nunak
16.15 – 17.15	Case Study	
17.15 – 18.30	Discussion Forum	

Time	Topic	Speaker
09.00 – 10.30	Building and Process Layout	Navaphattra Nunak
10.30 – 10.50	Coffee Break	
10.50 – 11.50	Installation & Maintenance, Lubricants	Taweepol Suesut
11.50 – 13.00	Lunch	
13.00 – 14.00	Case Study on Equipment	
14.00 – 14.20	Coffee Break	
14.20 – 15.20	Case Study Presentation	
15.20-	Participants EHEDG Advanced Course on Hygienic Design -Final Exam	
	Questionnaire	

**Certificate**

An attendance certificate will be provided after the final exam.

**Target Group**

Participant should have a minimum of two years of relevant practical experience in Food, Cosmetic and pharma industries or Equipment manufacturers. Participants with equivalent training or experience may be able to participate after consultation with the course director.

## Registration

First name.....Family name.....

Organization.....Company.....

Address.....

Phone/Mobile phone ..... Email: .....

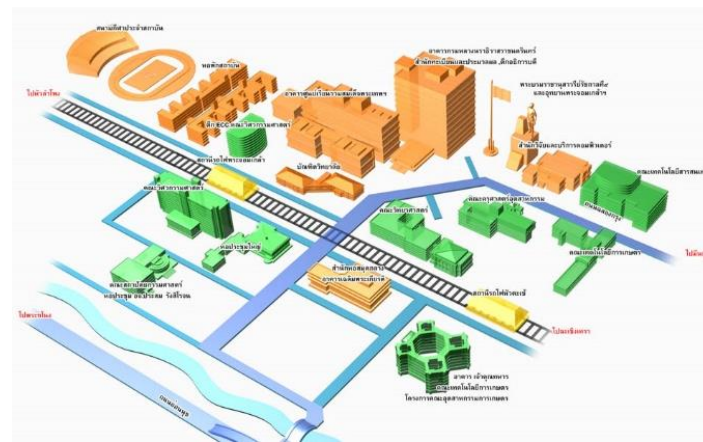
Please send via email: [ehedgthailand@gmail.com](mailto:ehedgthailand@gmail.com) before June 19, 2018

**Contact person:** Assoc. Prof. Dr. Taweeapol Suesut  
Maethinee Songthai (083-041-9097)

### Information

For further information you can contact to <http://www.facebook.com/ehedgthailand>

## Map



**EHEDG Thailand,**  
**Department of Food Engineering,**  
Faculty of Engineering, King Mongkut's  
Institute of Technology Ladkrabang

Please scan to get directions

## Costs

The cost of the course are 27,000 Baht including hand-outs, coffee, tea, lunches at full days, three times dinner during the Course. Company members of EHEDG get a 10% discount on the course price.

## Payment

Bank name: **KASIKORN BANK**; Bank Account: **EHEDG Thailand** Bank account number: **631-2-12707-3**