



EHEDG ADVANCED COURSE IN HYGIENIC ENGINEERING & CONTAMINATION CONTROL DTU Bygning 202, Kongens Lyngby, Denmark; March 26 -28, 2019

Aim

The advanced course gives knowledge and insight in hygienic design of process equipment, lines and facilities in **food, biotech and pharma industry** as well as their **suppliers**. Investment in hygienic design can when optimally used give optimal product safety and constant product quality as well as lead to diminished down time, maintenance costs, cleaning costs and environmental impact. It deals with how to fulfil present legislation and standards and anticipate future changes.

Participants

The advanced course is originally targeted for service **producers** in food, biotech and pharma industry e.g. **mechanical engineers**. It is also meant for **managers and supervisors, constructors, project managers as well as sales engineers**, who are active in using, building or servicing equipment for industries relying on hygienic or aseptic processing. The advanced course is excellent for the technical and quality assurance staff, who needs knowledge in hygienic engineering, in these industries. **The course language is English.**

Previous training and working experience

Participants should have 2 years of relevant practical experience. Participants with equivalent training/experience can also participate.

Content

The course is given from a practical point of view. The theoretical fundamentals of the different subjects are given in a concise way, continuously relating these to practice through pictures or examples. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course gives you tools to solve hygienic problems within your own organization. The course is interactive due to training in small groups. On the last course day, there will be an Exam (course material allowed as aids). EHEDG certificate will be mailed to approved participants attending the full course.

Course Fee

The course fee is 1950 €/participants. Company members get 10% reduction on the fee. The fee comprises course material, course certificate (posted to approved participants attending the whole course), coffee/tea, lunches and dinners mentioned in the programme. The prices are excl. VAT. For more information, please, contact Dr. Gun Wirtanen by e-mail.

Cancellation policy

Cancellations must be sent in writing to [guliwi\(at\)luukku.com](mailto:guliwi(at)luukku.com). Participation in this training course can be cancelled free-of-charge (except for an administration fee of 100 € for already invoiced course fees) four weeks prior to the event. In cancellations, thereafter, we will charge 50% of the participation fee and for cancellations 2 weeks or less before the event the full participation fee will be charged. (Note: the name of the participant can be changed).

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Tuesday 26th of March 2019

8.45 – 9.00	Registration with Coffee/Tea	
9.00 – 9.30	Presentation of participants	All participants
9.30 – 10.00	Introduction to Hygienic Design - Motivation	Alan Friis & Gun Wirtanen
10.00 – 11.30	Legal requirements	Alan Friis
11.30 – 12.15	Lunch	
12.15 – 13.30	Hygienic design criteria	Alan Friis
13.30 – 13.45	Coffee/Tea -break	
13.45 – 15.15	Hazards in hygienic processing	Gun Wirtanen
15.15 – 15.30	Coffee/Tea -break	
15.30 – 17.00	Construction materials	Ferdinand Schwabe
17.00 – 17.45	Video - Verification of hygienic design EHEDG test methods and certification	Gun Wirtanen
17.45 – 18.45	Welding stainless steel	Alan Friis
19.00 – 22.30	Bus transportations & Dinner (place announced later)	

Wednesday 27th of March 2019

8.30 – 10.00	Static seals and couplings	Ferdinand Schwabe
10.00 – 10.15	Coffee/Tea -break	
10.15 – 11.30	Cleaning & Disinfection	Gun Wirtanen
11.30 – 12.15	Lunch	
12.15 – 13.45	Valves & Pumps	Alan Friis
13.45 – 14.30	Demo on process flows / traceability system in food processing	Alan Friis / Gun Wirtanen
14.30 – 14.45	Coffee/Tea –break	
14.45 – 16.30	Visit to the EHEDG Test Centre with task on Equipment	Tanja Pedersen / Alan Friis
16.30 – 16.45	Coffee/Tea –break	
16.45 – 17.30	Visit to the Cleaning Centre at Chemical Engineering	NN
19.00 – 21.00	Dinner (place announced later)	

Thursday 28th of March 2019

8.30 – 10.15	Building and process layout	Gun Wirtanen
10.15 – 10.30	Coffee/Tea -break	
10.30 – 11.00	Lubricants	Ferdinand Schwabe
11.00 – 12.00	Installation & maintenance	Alan Friis
12.00 – 13.00	Lunch	
13.00 – 14.15	EHEDG Advanced Course exam (1 h)	led by Gun Wirtanen
14.15 – 14.30	Coffee/Tea -break	
14.30 – 16.00	Group work (groups of 4-6) on equipment pictures & Presentation of EHEDG	led by Alan Friis Alan Friis
16.00 – 16.30		
16.30 – 17.00	Exam results	Gun Wirtanen

The course trainers are Alan Friis, Ferdinand Schwabe and Gun Wirtanen.
Please, contact Gun Wirtanen for registration (guliwi(at)luukku.com) **at latest on
February 28, 2019. At registration, we need: 1) Name of participant, 2) Company,
3) Contact address (incl. e-mail), 4) Invoicing address (incl. e-mail) and 5)
Additional information e.g. food allergies, diets.**