





EHEDG 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.







EHEDG Authorized Trainers



Prof. Dr. Gerhard Schleining
Chairman of EHEDG Austria
Universität für Bodenkultur Wien (BOKU)
Secretary General of the ISEKI-Food Association
Executive member of GHI (Global Harmonization Initiative)



Assoc. Prof. Dr. Navaphattra Nunak
Chairman of EHEDG Thailand
(Faculty of Engineering, KMTIL)



Assoc. Prof. Dr. Taweepol Suesut Co-chairman of EHEDG Thailand (Faculty of Engineering, KMTIL)



Asst. Prof. Dr. Jedsada Chaishome
EHEDG Thailand Committee
(Faculty of Engineering, KMTIL)



Worapanya Suthanupaphwut EHEDG Thailand Committee

Program (English Version)

Day 1(July 23)

Time Topic Speaker Registration 08.30 - 09.0009.00 - 09.30 Welcome to KMITL Navaphattra Nunak & EHEDG Introduction 09.30 - 10.10 Legal Requirements Navaphattra Nunak Coffee Break 10.10 - 10.3010.30 - 12.00Hazards in Hygienic Gerhard Schleining **Processing** 12.00 - 13.00Lunch Hygienic Design 13.00 - 14.30Taweepol Suesut Criteria 14.30 - 14.45 Coffee Break 14.45 - 16.15 Materials of Jedsada Chaishome Construction 16.15 - 17.15 Case Study

Discussion Forum

Day 2 (July 24)

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 Schleining
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,	Navaphattra Nunak
	Test Methods and Certification	Navapпаціа Nunak
16.15 - 17.15	Case Study	
17.15 – 18.30	Discussion Forum	

Day 3 (July 25)

Time	Topic	Speaker
09.00 -10.30	Building and Process	Navaphattra
	Layout	Nunak
10.30 - 10.50	Coffee Break	
10.50 – 11.50	Installation &	Taweepol
	Maintenance, Lubricants	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

17.15 - 18.30

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

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 Siam Commercial Bank Public Company Limitedt; Bank Account: "King Mongkut's Institute of Technology Ladkrabang", Bank account number: 088-2-11066-5 Swift code: SICOTHBK