



**EHEDG ADVANCED COURSE ON
HYGIENIC ENGINEERING & CONTAMINATION CONTROL**
FORCE Technology, Park Allé 345, DK-2605, Brøndby, Denmark
September 6th to 8th 2022



Aim

The advanced course provides knowledge and insight in hygienic design of process equipment, process lines and facilities in food, biotech and pharma industry as well as installation and maintenance. Investment in hygienic design can when applied properly give optimal product safety and constant product quality as well as lead to diminished down time, maintenance costs, cleaning costs and environmental impact. The course also includes fulfilment present legislation and standards as well as how to anticipate future changes.

Participants

The advanced course is targeted for service providers in food, biotech, and pharma industry e.g. mechanical engineers. It is also intended for managers, supervisors, constructors, project managers as well as sales engineers, who are actively involved in prescribing requirements for equipment and buildings, or servicing equipment for industries relying on hygienic or aseptic processing. This course is excellent for technical and quality assurance staff, who needs knowledge in hygienic engineering, in these industries.

Content

The course language is English. The theoretical fundamentals of the different subjects are given in relation to practice through both examples and pictures. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course provides tools to solve hygienic problems within your own organization. The course engages the participants through interactive training. The exam is held on the last course day. The EHEDG course certificate will be sent by airmail upon signing. The course trainers are Alan Friis (FORCE Technology) and Gun Wirtanen (Firma Löväås).

Registration

The course fee is 1950 €/participant. EHEDG company members get a rebate of 10%. The fee comprises course material, course certificate, coffee/tea, lunches, and dinners mentioned in the program. The prices are excl. VAT.

Please register at latest on Monday 8th of August 2022 to FORCE Technology (<https://forcetechnology.com/en/courses-and-training/food-safety/hygienic-design/ehedg-advanced-course-hygienic-engineering-contamination-control>). Upon registration you receive an order confirmation and a request for detailed information. The course fee is invoiced prior to the course and must be paid at latest on Monday 29th of August.

Cancellation policy

Cancellation of participation must be sent to FORCE Technology (ehedg@forcetechnology.com)

- Up to four weeks in advance of the event i.e. latest on 8th of August 2022 course fee will be reimbursed except for an administration fee of 100 €.
- Thereafter and until 15th of August 2022 50% of the course fee will be reimbursed.
- For cancellations after 15th of August 2022, the full participation fee will be charged.

In case of cancellation, a colleague can always attend on a fully paid place.

For more information, please, contact either Gun Wirtanen (guliwi@luukku.com) or Alan Friis (alfr@forcetechnology.com).

Program

Day 1: Tuesday 6th of September

8.00 – 8.30	Registration with Coffee/Tea, Welcome + Presentation of participants
8.30 – 9.15	Introduction to Hygienic Design – Motivation
9.15 – 11.00	Legal requirements (incl. short break)
11.00 – 11.45	Lunch
11.45 – 14.00	Hygienic design criteria with coffee/tea –break at 12.45 – 13.00
14.00 – 16.00	Hazards in hygienic processing with coffee/tea –break at 14.45 – 15.00
16.00 – 17.00	Construction materials
17.00 – 18.15	Static seals and couplings
18.15 – 19.45	Group work I
20.00 – 22.00	Get-together & dinner @ FORCE Technology

Day 2: Wednesday 7th of September

8.00 – 9.15	Welding stainless steel
9.15 – 9.30	Coffee/Tea -break
9.30 – 10.45	Installation & maintenance
10.45 – 11.15	Demos (process flow & traceability system)
11.15 – 12.00	Lunch
12.00 – 12.30	Video - Verification of hygienic design & EHEDG test methods and certification
12.30 – 14.30	Valves & Pumps
14.30 – 14.45	coffee/tea
14.45 – 16.15	Group work II - Equipment exercises
16.15 – 16.45	Lubricants
16.45 – 17.30	Q&A
19.00 – 21.30	Dinner @ Hotel

Day 3: Thursday 8th of September

8.00 – 9.30	Building and process layout
9.30 – 9.45	Coffee/Tea –break
9.45 – 11.30	Cleaning & Disinfection
11.30 – 12.15	Lunch
12.15 – 13.30	EHEDG Advanced Course exam (1 h; course material allowed)
13.15 – 13.30	Coffee/Tea -break
13.30 – 14.00	Outro with pictures
14.00 – 14.45	Presentation of EHEDG w/ correct results
14.45 – 15.15	Exam results + coffee / cake

