ainia centro tecnológico
Parque Tecnológico de Valencia.
C/ Benjamín Franklin, 5-11 46980 Paterna (Valencia)

From Valencia:
Pista de Ademuz, salida 9 (Mas Camarena - Parque Tecnológico)

From Madrid, Alicante and airport:
Circunvalación Valencia - dirección Barcelona
salida 497 Valencia - Ademuz / salida 9 (Mas Camarena – Parque Tecnológico)

From Barcelona:
Circunvalación Valencia - oeste
salida 497 Valencia - Ademuz / salida 9 (Mas Camarena – Parque Tecnológico)

Hotels in the Parque Tecnológico:
Hotel Mas Camarena ****
www.hotelmascamarena.com
Posadas de España Paterna ***
www.posadasdeespanapaterna.com

advanced course on
hygienic design
1. introduction
Hygienic design of equipment and facilities is one of the main tools that food, pharma and cosmetics companies have in order to achieve their final aim of guaranteeing the innocuousness of the products they manufacture. Both these industries and food equipment manufacturers should be aware of the importance of considering hygienic aspects in the activities they carry out.

EHEDG (European Hygienic and Engineering design Group) provides practical guidance on the hygienic engineering aspects of manufacturing safe and wholesome food. Founded in 1989, it is a consortium of equipment manufacturers, food companies, research and educational institutes as well as public health authorities whose common aim is to promote hygiene during the processing and packaging of food products.

ainia is a member of EHEDG, authorised institute for equipment testing and certification and is representing the Spanish Regional Section of the organization.

2. aim
The course gives knowledge and insight into the hygienic design of equipment and processes for the food industry, better to satisfy the needs of purchasers and retailers. These include minimal down time, maintenance, cleaning costs, environmental impact and efficient cleaning, optimal product safety and constant product quality. The design should fulfill present legislation and standards, but can also anticipate future changes.

3. methodology
The course is given from a very practical viewpoint. The theoretical fundamentals of the different subjects are given in a short and concise way, continuously relating these to practice by means of examples. You will get the opportunity to apply the knowledge yourself via a case study in the pilot plant. The course gives you tools to solve hygienic problems within your own organisation. Because of the small groups the course is very interactive.

4. program

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5. why attend
The course will be relevant to:
- Equipment manufacturers, since they will get knowledge and practical information of direct application in their activities of design and construction of equipment.
- Food, cosmetics and pharma industries, since they will get sound information and criteria for a proper equipment selection when purchasing, and knowledge for a safer and more rational internal maintenance of equipment and facilities.

6. previous training and working experience
The participants should have a minimum of two years of relevant practical experience.

7. course data and location
The course will be held in the facilities of ainia in Paterna (Valencia-Spain) in June 1st - 3th, 2016. Lunches and two dinners are included. The course will be in English and Spanish, with simultaneous translation.

8. trainers
Trainers participating in the course are members of the Training and Education group of EHEDG.
Andrew Timperley. Timperley Consulting.
Mª Irene Llorca. ainia Centro tecnológico. Rafael Soro. ainia Centro tecnológico.

9. certificate
An attendance certificate will be provided at the end of the course.

10. costs
The costs of the course are Euro 1,650 including hand-outs, coffee, tea, lunches and two dinners. Both members of ainia and EHEDG will get a 10% discount on the course price. Reduction of 10% for the second registration coming from the same company and 15% from the third registration on.

11. registration
The number of participants is strictly limited, therefore we recommend an early registration.
ainia centro tecnológico / Training Department
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Contact person: Paz Seligra / e-mail: pseligra@ainia.es