EHEDG ADVANCED COURSE ON HYGIENIC DESIGN

Venue: SMC, Milton Keynes, UK Dates: May 21st to 23rd, 2024

Aim

The EHEDG Advanced Course on Hygienic Design provides knowledge and insight into hygienic design of process equipment, process lines and facilities relevant for food, biotech and pharma industry. The aim is to show that hygienic design when applied properly will lead to optimal product safety and high product quality as well as provide reduced down time, maintenance costs, cleaning costs and environmental impact. The course includes compliance to current legislation and standards.

Participants

The primary target audience are designers, constructors, technical personnel, and service providers in the industries mentioned above. It may also be relevant for managers (technical, quality or projects), supervisors as well as anyone else who are actively involved in prescribing requirements for equipment and buildings, or servicing equipment for industries relying on hygienic or aseptic processing.

It is recommended that the participants has some years of experience with hygienic design.

Content

The fundamentals of the subjects are taught in a practice-oriented manner using examples and pictures. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course provides tools to address hygienic issues within your own organization. The course engages the participants through interactive training. A multiple choice exam is held on the last course day.

Trainers

The course trainers are Alan Friis (FORCE Technology, Denmark) and Andy Timperley (Timperley Consulting, UK) who both have been active in the field of hygienic engineering for several decades. Both trainers are EHEDG Authorized Evaluation Officers involved in EHEDG certification of equipment and are deeply involved in the development of EHEDG guidelines as well as being authors of reference material on matters of hygienic design and safe food production.

Fees, registration and practical information

The course fee is 2150 EUR (1850 GBP) per participant for non-members of EHEDG and 1950 EUR (1680 GBP) for participants from EHDEG company members. The fee must be paid in full prior to the event.

The fee comprises course material, refreshments and the meals mentioned in the program. Upon registration you receive an order confirmation and a request for detailed information concerning billing information & special dietary requirements.

The course language is English.

Please register here latest on April 20th, 2024.

Cancellation policy

The conditions for cancellation of participation are as follows:

- Up to four weeks before, the course fee will be fully reimbursed except for an administration fee of 100 EUR (90 GBP)
- Until two weeks before, 50% of the course fee will be reimbursed
- Later than two weeks before, no reimbursement will be possible.

 However, it is always possible to send a substitute.

For more information please contact Alan Friis alfr@forcetechnology.com

Day 1: Tuesday 21 st of May		13.45 – 14.45	Pumps	
9.00 - 9.30 We	elcome, registration & presentation of participants	14.45 – 15.45	Integrating hygienic entities	
9.30 – 10.00 Intro	roduction to Hygienic Design – Motivation	15.45 – 16.00	Break	
10.00 - 11.00 Leg	gal requirements	16.00 – 18.00	Group Work II (including break)	
11.00 – 11.15 Bre	eak	18.00 – 18.30	Q&A	
11.15 – 12.45 Cor	nstruction materials	19.30 – 21.30	Dinner	
12.45 – 13.30 Lun	nch	D 0.71	COIN TAIL	
13.30 – 15.00 Haz	zards in hygienic processing		hursday 23 rd of May	
15.00 – 15.15 Bre	eak	9.00 - 10.00	EHEDG test methods, certification and verification of	
			hygienic design	
	gienic design criteria	10.00 - 11.00	Cleaning & Disinfection	
17.00 – 18.30 Gro	oup work I (including break)	11.00 – 11.15	Break	
19.30 – 21.30 Din	nner	11.15 – 13.00	Building and process layout	
Day 2: Wednesday 2	22 nd of May	13.00 – 13.45	Lunch	
-	elding stainless steel	13.45 – 15.00	EHEDG Advanced Course exam	
10.15 – 11.30 Sta	atic seals and couplings		(course material allowed)	
11.30 – 11.45 Bre	eak	15.00 – 15.30	Presentation of correct results	
	lves	15.30 – 16.00	Exam results + coffee / cake	
13.00 – 13.45 Lun	nch		The state of the s	

