

EHEDG Advanced Hygienic Design 3 day training course

The EHEDG Advanced Course on Hygienic Design offers in-depth knowledge and practical insights into the hygienic design of process equipment, production lines, and facilities within the food, biotechnology, and pharmaceutical industries.

This course demonstrates how the proper application of hygienic design principles can significantly enhance product safety and quality, while also reducing downtime, maintenance and cleaning costs, and environmental impact.

The course is primarily intended for designers, engineers, technical staff, and service providers working in the aforementioned sectors. Participants are expected to have some prior experience with hygienic design.

All topics are delivered in a practice-oriented format, supported by real-world examples and visual materials based on EHEDG guidelines.

DATES	November 18 th to 20 th , 2025
VENUE	Flemmingsberg (Stockholm), Sweden
TRAINERS	Alan Friis & Gun Wirtanen

Contact: Alan Friis, EHEDG Authorised Trainer & Authorised Evaluation Officer alfr@forcetechnology.com

EHEDG Advanced Hygienic Design 3 day training course Practical information

About the course

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.

The course is organized by FORCE Technology and Firma Lövås and the language is English.

The trainers

The course responsible is Alan Friis (FORCE Technology) who has more than 25 years' experience in the field of hygienic engineering. He is an EHEDG Authorized Evaluation Officer in charge of certification of equipment. Co-trainer is Gun Wirtanen, Firma Lövås. Both trainers are involved in the development of EHEDG guidelines and are authors of reference material on matters of hygienic design and safe food production.

Course fee

The course fee is 2150 EUR per participant for non-members of EHEDG and 1950 EUR for participants from EHDEG company members.

The fee will be invoiced and should 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.

Registration

Please register latest on October 10th, 2025, using the link below:

EHEDG Advanced Hygienic design (HYG 11) (forcetechnology.com)

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
- 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.





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3 day training course

Program

Day 1: Tuesday 18th of November 2025

- 8.00 8.30 Welcome, registration & presentation of participants
- 8.30 9.00 Introduction to Hygienic Design Motivation
- 9.00 10.00 Legal requirements
- 10.00 10.15 Break
- 10.15 11.30 Hygienic design criteria
- 11.30 12.15 Lunch
- 12.15 13.15 Hygienic design criteria
- 13.15 13.30 Break
- 13.30 15.00 Hazards in hygienic processing
- 15.00 16.30 Group work I (including break)
- 16.30 18.00 Construction

Day 2: Wednesday 19th of November 2025

- 8.00 9.15 Static seals and couplings
- 9.15 10.30 Cleaning & Disinfection
- 10.30 10.45 Break
- 10.45 12.00 Valves
- 12.00 12.45 Lunch
- 12.45 13.45 Pumps
- 13.45 15.00 Integrating hygienic entities
- 15.00 17.00 Group Work II (including break)
- 17.00 17.30 Q&A
- 19.00 21.00 Dinner

Day 3: Thursday 20th of November 2025

- 8.00 9.00 EHEDG test methods, certification and verification of hygienic design
- 9.00 10.00 Welding stainless steel
- 10.00 10.15 Break
- 10.15 12.00 Building and process layout
- 12.00 12.45 Lunch
- 12.45 14.00 Advanced Course exam (course material allowed)
- 14.00 15.00 Presentation of correct results
- 15.00 15.30 Exam results + coffee / cake



