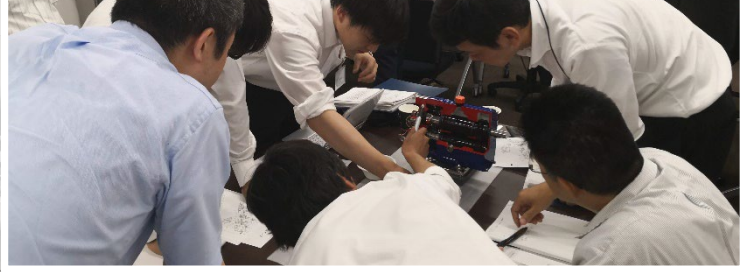




2024 EHEDG Advanced training course

Hygienic design as a "pre-requisite" stipulated by the Food Safety Management System (FSMS)

Organizer EHEDG JAPAN / FOOMA



Benefits of attending

Learning the essential "Hygienic design" as Prerequisite Programs for HACCP system

One of the essential "pre-requisites" for constructing the HACCP system that forms the core of the FSMS is the hygienic design of the food machine. You can learn the concept and way of thinking of international hygienic design. FSMS will soon certify hygienic design efforts.

Understanding legal requirements, standards and guidelines

You can understand the role and essential measures for hygienic design, such as legal requirements, standards such as ISO, guidelines, how to use them, and the relationship between the HACCP system and hygienic design.

Features of training

World standard training program in Japanese

This training course is world standard program held in 55 countries and regions around the world. You can learn the system of hygienic design using Japanese textbooks.

Risk assessment training using actual equipment

Establishing understanding by practice and training is important. You can experience risk assessment training using actual equipment in small group.

Outline of the event

Date and time	2024 May 22th (Wed)~24th (Fri) 9 : 00~18 : 00 (Reception 8 : 30) ※The time of end is depend on the day.	
Number of applicants	18 people	
Place	FOOMA conference room(4F)	
Course fee (tax included)	General : ¥130,000 EHEDG member : ¥98,000	
Trainers	Kazuhiro Nakanishi Satoshi Fukuzaki Tadashi Tsuchiya Norikazu Nakagawa Hideo Shidara Yoshiharu Shimizu Hiroyuki Omura	Okayama University Emeritus Professor, Dr. Mie University Professor, Dr. Japan Food Research Laboratories, Manager Former employee of Kibun Foods Inc. Former employee of Morinaga Milk Industry Co Ltd. Iwai Kikai Kogyo Co.,Ltd, Senior Adviser FOOMA Secretariat, Dr.

Curriculum

【 Day1 May 22th (Wed)】

Time (min)	Module	Topic
09:00-09:10 (10)		EHEDG Introduction
09:10-10:10 (60)	1	Legal Requirements
10:10-10:20		Break
10:20-11:40 (80)	2	Hazards Controlled through Hygienic Processing
11:40-12:40 (60)	6	Hygienic Requirements for Static Seals and Couplings
12:40-13:30		Lunch
13:30-15:00 (90)	3	Hygienic Design Criteria
15:00-15:10		Break
16:40-17:40 (90)	7	Materials of Construction for Equipment in Contact with Food
15:10-16:40 (60)	5	Weld Inspection based on hygienic Requirements
17:45-19:35		Dinner for exchanging opinions

【 Day2 May 23th (Thu)】

Time (min)	Module	Topic
09:00-10:00 (60)	8	Hygienic Requirements for Valves for liquid processing
10:00-10:10		Break
10:10-11:40 (90)	9	Cleaning and Disinfection Principles - Wet Cleaning –
11:40-12:40 (60)	14	Verification of Hygienic Design – Test Methods and Certification -
12:40-13:30		Lunch
13:30-14:30 (60)	15	Pumps and Homogenizers
14:30-15:30 (60)	16	Hygienic Handling of Dry Particulate Materials – General –
15:30-15:40		Break
15:40-18:00 (140)		Case study 1 Study on equipment drawings about hygiene risks and their reduction. Case study 2 Hygiene risk assessment training using a real equipment

【 Day3 May 24th (Fri)】

Time (min)	Module	Topic
09:00-10:00 (60)	19	Installation and Maintenance
10:00-11:00 (60)	10	Factory siting, layout and building design
11:00-11:10		Break
11:10-12:40 (90)		Case study3_1 Hygiene risk assessment training using a real equipment
12:40-13:30		Lunch
13:30-15:00 (90)		Case study3_2 Presentation and discussion of hygiene risk assessment results
15:00-15:10		Break
15:10-16:30 (80)		Completion exam
16:30-16:50		Break
16:30-17:20 (30)		Closing (The certificate of completion will be mailed later.)