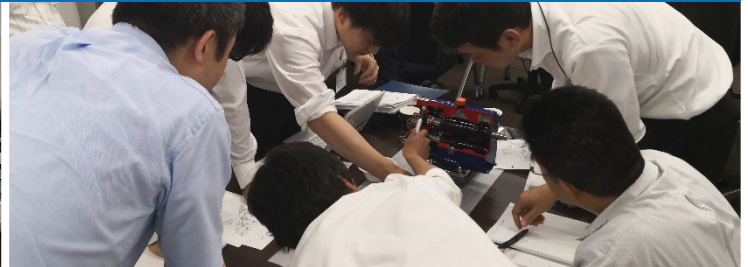


2021 EHEDG Advanced training course

■ Hygienic design as Prerequisite Programs for HACCP system ■

Organizer EHEDG JAPAN / FOOMA



Benefits of attending

◆ Learning the essential “Hygienic design” as Prerequisite Programs for HACCP system

Hygienic design is One of the " Prerequisite Programs " for building HACCP system. The concept of international hygienic design can be learned in this course. Efforts for hygienic design will be authentication targets soon.

◆ Understanding legal requirements, standards and guidelines

Do you know the way to use legal requirements, standards, and guidelines? Do you know the relationship between HACCP system and hygienic design? You can learn typical elements for hygienic design: these roles, hygienic structure, material selection, etc.

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	May 12th, 2021 (Wed)~14th (Fri) 9 : 00~18 : 00 (Reception 8 : 30) ※The end time varies depending on the course date.
Number of applicants	12 people
Place	FOOMA conference room(4F)
Course fee (tax included)	General : ¥130,000 EHEDG member : ¥98,000
Trainers	Kazuhiro Nakanishi Okayama University Emeritus Professor Dr. Satoshi Fukuzaki Mie University Professor Dr. Tadashi Tsuchiya Japan Food Research Laboratories Manager Norikazu Nakagawa Kibun Foods Inc. Adviser Hideo Shidara Hygienic Engineering Consultant President Dr. Yoshiharu Shimizu Iwai Kikai Kogyo Co.,Ltd Senior Adviser Hiroyuki Omura FOOMA Secretariat Dr.

Curriculum

【 Day1 May 12th (Wed) 】

Time (min)	Module	Topic
09:00-09:30 (30)		EHEDG Introduction
09:30-10:30 (60)	1	Legal Requirements
10:30-10:40		Break
10:40-11:40 (60)	2	Hazards Controlled through Hygienic Processing
11:40-12:40 (60)	6	Hygienic Requirements for Static Seals and Couplings
12:40-13:40		Lunch
13:40-15:00 (90)	3	Hygienic Design Criteria
15:00-15:10		Break
15:10-16:40 (90)	7	Materials of Construction for Equipment in Contact with Food
16:40-17:40 (60)	5	Hygienic Welding of Stainless-Steel Tube Systems

【 Day2 May 13th (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
15:40-17:40 (120)		Case study 1 Risk assessment work on the hygiene of equipment
18:00 Closed		Case study 2 Assessment and review

【 Day3 May 14th (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 Summarizing and documenting the results
12:40-13:30		Lunch
13:30-15:00 (90)		Case study4 Presentation and discussion
15:00-15:10		Break
15:10-16:10 (60)		Completion exam
16:10-16:30		Break
16:30-17:00 (30)		Closing (The certificate of completion will be mailed later.)