



**EHEDG ADVANCED COURSE ON  
HYGIENIC ENGINEERING & CONTAMINATION CONTROL  
Tetra Pak (Conference Centre) in Lund, Sweden;  
14<sup>th</sup> – 16<sup>th</sup> of June 2022**



### **Aim**

The advanced course provides knowledge and insight in hygienic design of process equipment, process lines and facilities in food, biotech and pharma industry as well as installation and maintenance. Investment in hygienic design can when applied properly give optimal product safety and constant product quality as well as lead to diminished down time, maintenance costs, cleaning costs and environmental impact. The course also includes fulfilment present legislation and standards as well as how to anticipate future changes.

### **Participants**

The advanced course is targeted for service providers in food, biotech, and pharma industry e.g. mechanical engineers. It is also intended for managers, supervisors, constructors, project managers as well as sales engineers, who are actively involved in prescribing requirements for equipment and buildings, or servicing equipment for industries relying on hygienic or aseptic processing. This course is excellent for technical and quality assurance staff, who needs knowledge in hygienic engineering, in these industries.

### **Content**

The course language is English. The theoretical fundamentals of the different subjects are given in relation to practice through both examples and pictures. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course provides tools to solve hygienic problems within your own organization. The course engages the participants through interactive training. The exam is held on the last course day. The EHEDG course certificate will be sent by airmail upon signing. The course trainers are Alan Friis (FORCE Technology) and Gun Wirtanen (Firma Löväås).

### **Registration**

The course fee is 1950 €/participant. EHEDG company members get a rebate of 10%. The fee comprises course material, course certificate, coffee/tea, lunches, and dinners mentioned in the program. The prices are excl. VAT.

Please register at latest on Friday 20<sup>th</sup> of May 2022 to FORCE Technology (<https://forcetechnology.com/en/courses-and-training/food-safety/hygienic-design/ehedg-advanced-course-hygienic-engineering-contamination-control-lund-june-2022>). Upon registration you receive an order confirmation and a request for detailed information. The course fee is invoiced prior to the course and must be paid at latest on Monday 30<sup>th</sup> of May.

### **Cancellation policy**

Cancellation of participation must be sent to FORCE Technology ([ehedg@forcetechnology.com](mailto:ehedg@forcetechnology.com))

- Up to four weeks in advance of the event i.e. latest on 17<sup>th</sup> of May 2022 course fee will be reimbursed except for an administration fee of 100 €
- Thereafter and until 31<sup>st</sup> of May 2022 50% of the course fee will be reimbursed
- For cancellations after 1<sup>st</sup> of June 2022, the full participation fee will be charged.

In case of cancellation, a colleague can always attend on a fully paid place.

For more information, please, contact either Gun Wirtanen ([guliwi@luukku.com](mailto:guliwi@luukku.com)) or Alan Friis ([alfr@forcetechnology.com](mailto:alfr@forcetechnology.com)).

## Program

### Day 1: Tuesday 14<sup>th</sup> of June

- 8.00 – 8.45 Registration with Coffee/Tea, Welcome to Tetra Pak by Stefan Åkesson & Presentation of participants
- 8.45 – 9.30 Introduction to Hygienic Design – Motivation
- 9.30 – 11.00 Legal requirements (incl. short break)
- 11.00 – 11.45 Lunch
- 11.45 – 13.45 Hygienic design criteria with coffee/tea –break at 12.45 – 13.00
- 13.45 – 15.45 Hazards in hygienic processing with coffee/tea –break at 14.45 – 15.00
- 15.45 – 17.00 Construction materials
- 17.00 – 18.30 Static seals and couplings
- 19.30 – 22.00 Get-together & dinner

### Day 2: Wednesday 15<sup>th</sup> of June

- 8.00 – 9.15 Welding stainless steel
- 9.15 – 9.30 Coffee/Tea -break
- 9.45 – 11.15 Cleaning & Disinfection
- 11.15 – 12.00 Lunch
- 12.00 – 12.45 Video - Verification of hygienic design & EHEDG test methods and certification
- 12.45 – 13.15 Demos (process flow & traceability system)
- 13.15 – 15.15 Valves & Pumps with coffee/tea –break at 14.00-14.15
- 15.15 – 17.00 Equipment exercises (with coffee/tea available from the break)
- 17.00 – 17.30 Lubricants
- 18.30 – 21.30 Dinner

### Day 3: Thursday 16<sup>th</sup> of June

- 8.00 – 10.00 Building and process layout with coffee/tea –break at 9.00-9.15
- 10.00 – 11.15 Installation & maintenance
- 11.15 – 11.30 Coffee/Tea -break
- 11.30 – 12.40 EHEDG Advanced Course exam (1 h; course material allowed)
- 12.40 – 13.30 Lunch
- 13.30 – 14.30 Group work (3-4 participants/group) on design pictures
- 14.30 – 15.00 Presentation of EHEDG
- 15.00 – 15.15 Coffee/Tea -break
- 15.15 – 15.30 Exam results

