



Authorised Trainer

Alan Friis



Dr. Alan Friis has more than 25 years' experience in hygienic design of food processes. He graduated as Mechanical Engineer in 1990 and obtained his PhD in 1994 both at Technical University of Denmark. Alan was senior lecturer at Technical University of Denmark for many years and has recently been an independent consultant. He is currently manager of the Center for Hygienic Design at FORCE Technology.

Alan has been involved in many international research and development projects, he is the author of the book Practical Hygienic Design as well as several papers and book chapters on different aspects of hygienic design, fluid flow and cleaning. Alan has substantial experience with industrial applications areas such as food technology, food safety, systems engineering, hygienic design, installation, and maintenance. Alan is an EHEDG Authorised Evaluation Officer and member of SubCom Certification and working groups on Open Processes, Hygienic Integration, Sensors, Hygienic design risk management and Robotic Systems and is co-author of several EHEDG guidelines. Alan is a highly experienced trainer who covers all topics included in the EHEDG Advanced Course on Hygienic Design as well as fluid flow, product rheology and risk management.

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