

Time table Advanced course Hygienic Design December 2013	start		
Monday December 9th,			
1. Welcome; Introduction speakers panel; participants; program	13:30		
2. Legal Requirements (Mach.Dir; EN 1672-2; 3-A; FDA; USDA)	14:00		
	15:00	tea	
3. Know Your Enemy TM	15:15		
4. Scientific background EHEDG documents	16:45		
5. Hygienic Design of Food Production Systems	17:20		
	20:00	diner	
Tuesday December 10th			
6. Material of Construction	8:30		
7. Welding Stainless Steel	9:45		
	10:15	coffee	
8. Static Seals and Couplings	10:30		
9. Case Study: Spray Ball	11:30		
	12:15	lunch	
10. Fluid dynamics	13:00		
11. Valves	14:00		
	15:00	tea	
12. Pumps (Dynamics Seals)	15:15		
Case Study: Lobe Pump	16:00		
13. Cleaning and Disinfection part 1	16:45		
	19:00	diner	
Wednesday December 11th			
	8:00	travel	
Welcome Nizo Institute in Ede	9:00		
13. Cleaning and Disinfection part 2	9:30		
	10:15	coffee	
14. Heat treatment (heat transfer)	10:30		
15. Open Equipment Design	11:15		
	12:30	lunch	
Case Study at Nizo Pilot Plant	13:30		
16. Packaging	15:00	(tea)	
Plenary Discussion Case Study	15:45		
Departure Nizo Institute	17:30	travel (1)	
	18:30	diner	
	20:15	travel (2)	
Thursday December 12th			
17. Supporting Activities - Food-Grade Lubricants	8:30		
18. Building & Process Lay Out	9:00		
19. Supporting Activities - Installation & Maintenance Procedures	10:00		
	10:30	coffee	
20. Integration of Hygienic Systems	10:45		
Student Course Evaluation	12:00		
Departure	12:30		