

EHEDG ADVANCED COURSE IN HYGIENIC ENGINEERING & CONTAMINATION CONTROL

**DTU National Food Institute, Kgs. Lyngby, Denmark;
November 6-8, 2017**

Aim

The advanced course gives knowledge and insight in hygienic design of process equipment, lines and facilities in **food, biotech and pharma industry** as well as their **suppliers**. Investment in hygienic design can when optimally used give optimal product safety and constant product quality as well as lead to diminished down time, maintenance costs, cleaning costs and environmental impact. It deals with how to fulfil present legislation and standards and anticipate future changes.

Participants

The advanced course is originally targeted for service **producers** in food, biotech and pharma industry e.g. **mechanical engineers**. It is also meant for **managers and supervisors, constructors, project managers as well as sales engineers**, who are active in using, building or servicing equipment for industries relying on hygienic or aseptic processing. The advanced course is excellent for the technical and quality assurance staff, who needs knowledge in hygienic engineering, in these industries.

Previous training and working experience

Participants should have 2 years of relevant practical experience. Participants with equivalent training/experience can also participate.

Content

The course is given from a practical point of view. The theoretical fundamentals of the different subjects are given in a concise way, continuously relating these to practice through pictures or examples. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course gives you tools to solve hygienic problems within your own organization. The course is interactive due to training in small groups. On the last course day, there will be an Exam (aids (= course material) allowed). EHEDG certificate will be mailed to approved participants attending the full course. For more information on the content, please, contact Dr. Gun Wirtanen by e-mail at [guliwi\(at\)luukku.com](mailto:guliwi(at)luukku.com).

Cancellation policy

Cancellations must be sent in writing to [guliwi\(at\)luukku.com](mailto:guliwi(at)luukku.com). Participation in this training course can be cancelled free-of-charge (except for an administration fee of 60 € for already invoiced course fees) four weeks prior to the event. In cancellations, thereafter, we will charge 50% of the participation fee and a week before the event or thereafter the full participation fee will be charged. (Note: the name of the participant can be changed until the course start).

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May 16

- 8.30 – 8.45 Registration with Coffee/Tea
- 8.45 – 9.45 Welcome to DTU National Food Institute, Introduction to EHEDG, Presentation of participants & Why EHEDG ADVANCED COURSE - A Motivation
- 9.45 – 11.15 Legal requirements with Coffee/Tea -break
- 11.15 – 12.45 Hazards in hygienic processing
- 12.45 – 13.30 Lunch
- 13.30 – 15.00 Hygienic design criteria with Coffee/Tea -break
- 15.00 – 16.30 Construction materials with Coffee/Tea -break
- 16.30 – 17.30 Demos e.g. on demo of traceability system in food processing
Dinner in the hotel restaurant

May 17

- 8.30 – 9.45 Welding stainless steel with Coffee/Tea -break
- 9.45 – 10.45 Static seals and couplings
- 10.45 – 12.15 Cleaning & Disinfection
- 12.15 – 13.15 Lunch
- 13.15 – 15.15 Valves & Pumps with Coffee/Tea -break
- 15.15 – 16.00 Group work (groups of 3-5) based on equipment & "design" pictures with Coffee/Tea
- 16.00 – 17.00 Verification of hygienic design, test methods and certification & Case
Dinner in the hotel restaurant

May 18

- 8.30 – 10.30 Building and process layout with Coffee/Tea -break
- 10.30 – 12.00 Lubricants & Integration, installation & maintenance
- 12.00 – 13.00 Lunch
- 13.00 – 14.50 Case study: preparation of group presentations with short presentations with Coffee/Tea -break
- 14.50 – 16.00 Final exam (1 h) in the EHEDG Advanced Course on Hygienic Design -
QUESTIONNAIRE

The course language is English.

The course fee is 1950 €/participants. Company members get 10% reduction on the fee. The fee comprises course material, course certificate (will be posted to approved participants attending the whole course), coffee/tea, lunches and dinners mentioned in the programme. The prices are excl. VAT. Information from Gun Wirtanen by e-mail at [guliwi\(at\)luukku.com](mailto:guliwi(at)luukku.com).

Please, contact Gun Wirtanen for registration ([guliwi\(at\)luukku.com](mailto:guliwi(at)luukku.com)).

The course trainers are Alan Friis, Andy Timperley and Gun Wirtanen.

Registration by e-mail to [guliwi\(at\)luukku.com](mailto:guliwi(at)luukku.com) at latest on October 16, 2017.

At registration, we need:

- 1) Name of participant, 2) Company, 3) Contact address (incl. e-mail),**
- 4) Invoicing address (incl. e-mail) and 5) Additional information e.g. food allergies, diets.**