1. introduction

Hygienic design of equipment and facilities is one of the main tools that food, pharmaceutical and cosmetics companies have in order to achieve their final aim of guaranteeing the safety of the products they manufacture. These industries and food equipment manufacturers should be aware of the importance of hygienic aspects in the activities they carry out. EHEDG (European Hygienic Engineering and Design Group) provides practical guidance on hygienic engineering for manufacturing safe and wholesome food. Founded in 1989, it is a consortium of equipment manufacturers, food companies, research and educational institutes as well as public health authorities whose common aim is to promote hygiene during the processing and packaging of food products.

Purdue University has been a member of EHEDG since 2004 and is the only EHEDG Test/Certification Institute in North America.

2. aim

The course gives knowledge and insight into the hygienic design of equipment and processes for the food industry, benefits of hygienic design to better satisfy the needs of equipment manufacturers and food processors. These include minimal down time, maintenance, cleaning costs, environmental impact and efficient cleaning, optimal product safety and constant product quality.

3. methodology

This is a practical applications course. The fundamentals of the various topics are briefly presented and related to practice by means of examples. Participants will apply and test their knowledge with case studies in the pilot plant. The course provides tools to solve hygienic problems within your own organization. Because of the small groups the course is very interactive.

Accommodations:
- Purdue University Union Club Hotel - 800-320-6291
- Hilton Garden Inn - West Lafayette - 745-743-2100

Center for Integrated Food Manufacturing
Purdue University
Philip E. Nelson Hall of Food Science,
745 Agriculture Mall Drive
West Lafayette, IN
47907-2009
Phone: 765-494-1180
Fax: 765-494-7953
E-mail: mmorgan@purdue.edu

May 22nd– 24th / 2012

EHEDG
advanced course on
hygienic design
Please photocopy this form for additional registrants.

Fax: (765) 494-2034
West Lafayette, IN 47907

I require auxiliary aids/services due to a disability.

 128 Memorial Mall
Stewart Center, Room 110
Purdue University
CEC Business Services

Please mail or fax your registration to:

State _____________________________ ZIP _______________________________

Authorized Signature ________________________________________________

City __________________________________________________________________
Expiration Date _______________________________________________________

Address _____________________________________________________________
Card Number __________________________________________________________

 MasterCard
 Discover
 American Express
 VISA

Please charge to my:

  

Name ________________________________________________________

Title __________________________________________________________________
PO Number ____________________________________________________________

I will be using a company purchase order.

Please mail a check made payable to Purdue University.

Register Online—www.conf Purdue.edu/ehedg

Payment is required upon admission of registration.

For $1495, Attendees will:

- gain practical and theoretical understanding of hygienic design
- be able to identify non-hygienic features, improve equipment designs, and make better informed decisions about equipment purchases.

5. previous training and working experience
The participants should have a minimum of two years of relevant practical experience.

6. course data and location
The course will be held in the facilities of Purdue University’s Department of Food Science on May 22-24, 2012. Lunches and two dinners are included.

7. instructors
Mark T. Morgan  - Purdue University, CIFM Director
Andrew Timperley  - Timperley Consulting, Chair, Test Methods Subgroup
Knuth Lorenzen  - EHEDG President
Gabe Miller  - Sani-Matic, 3-A Certified Conformance Evaluator

8. certificate
An attendance certificate will be provided at the end of the course.

9. costs
The cost for the course is $1495 including hand-outs, hands-on exercises, and meals. Members of EHEDG will get a 10% discount on the course price.

10. 3-A Standards
3-A standards and EHEDG guidelines will be compared. Advanced hygienic design principles of food processing equipment to improve safety and minimize downtime, maintenance, and cleaning costs will be covered.