



Course

Advanced Hygienic Design



Previous proof of written test

Costa Rica

June the 25th, 26th and the 27th, 2018



Introduction

The design and hygienic construction of equipment and establishments is one of the main requirements for food companies, in order to guarantee safe and suitable products. Users and equipment manufacturers should know the hygienic design criteria in detail and be aware of the role they play in relation to the efficiency and the safety of food processing.

Some of the benefits of hygienic design are:

-  It allows a more reliable management of the food safety system.
-  Reduces cleaning, disinfection and maintenance time by increasing plant availability.
-  It allows to reduce the costs of washing, disinfection and elimination of waste.
-  It fully complies with the legal obligations of the European Union, the United States of America and Mexico.
-  It is consistent with the overall objectives of innovation, optimization and environmental sustainability.



List of Topics

1. Legal requirements for hygienic design in the European Union – Marco A. León Félix.
2. Food safety hazards – Marco A. León Félix.
3. Hygienic design Guidelines – Knuth Lorenzen.
4. Building materials – Knuth Lorenzen.
5. Welding – Knuth Lorenzen.
6. Static seals – Knuth Lorenzen.
7. Cleaning and disinfection – Marco A. León Félix.
8. Pumps – Knuth Lorenzen.
9. Valves – Knuth Lorenzen.
10. Testing and certification methods – Knuth Lorenzen.
11. Layout of the facilities – Marco A. León Félix.
12. Installation / maintenance / lubricants – Knuth Lorenzen.



Certificate

A certificate will be issued for course's attendees. In addition, those interested in certification will submit a written evaluation, where the minimum approval is 70 points / 100 and in case of crediting the minimum score, will receive the certificate of "Certified Participant" by the EHEDG and its names will be published on the EHEDG website.

Language

The course will be taught in English (with interpretation by Marco A. León Félix) and in Spanish.

Basics

- Professionals only.
- Hotel: Parque del Lago Boutique Hotel, Costa Rica
- Schedule: from Monday and Tuesday: 8:00 to 18:30 h. Wednesday: 8:00 to 11:00 h.
- Includes: Meals, official material of the course, constancy, coffee break and closing dinner.
- **More Information and Registration:**
proyectos3@lefix.com.mx
proyectos2@lefix.com.mx
Phone Numbers:
(5255) 56 77 86 57
56 84 33 01
56 78 01 20

Investment and Payment's Support

LEFIX's Clients, SOMEICCA and EHEDG members:

700.00 USD Taxes included

No Members:

820.00 USD Taxes Included

Payment in USD on a bank account in Mexico City.

- Payment's Support:
 - 50% one month before the course.
 - 25% at the end of the course.
 - 25% one month before the course.

Reserve your place with a deposit of \$ 2,000.00 MN or 100.00 USD (non-refundable) and complete paying according to the facilities.

Instructor's CV.

Knuth Lorenzen

Knuth Lorenzen was born and studied in Hamburg, Germany, graduated in 1971 as a mechanical engineer in Hamburg. He began his career in the area of energy with pneumatic transport machinery. From 1985 he joined GEA-Tuchenhagen as Export Manager, with the idea of hygienic design as his flag. In 1995 he moved to the USA. To manage the GEA-Tuchenhagen subsidiary as President. In 1997 he returned to Germany to lead the group of key clients. He has been a member of the EHEDG (European Hygienic Engineering & Design Group) since 1997. EHEDG President since 2007, member of 3-A, member of the EHEDG Steering Committee and chair of the EHEDG training subgroup.

Contact:

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Marco Antonio León Félix

Marco holds a bachelor's degree in food science and technology from UNAM, Mexico, a specialty in freezing technology in Italy, ICI, and a Diplomaed in Quality's Systems in Mexico, Grupo VISA. He has been a consultant, trainer and auditor of Safety Systems in Mexico and Latin America in more than 250 food companies since 1992. He is currently director of LEFIX y Asociados, where he is in charge of the Food Safety Assessments for the GFSI (FSSC 22000 and BRC), HACCP, FSMA, Safety Standards in Mexico, and safety requirements for exports to the USA and the EU. He has been a professor at UNAM since 1983. He joined the EHEDG in 2010 and has been working and promoting hygienic design in the food chain in the US, Mexico, Canada, and Latin America. He is involved in several projects related to hygienic design issues in canned foods, powders and seafood. A cleaning evaluation project for food equipment began at the UNAM. He is responsible for the Mexican Regional Section of the EHEDG. Trainer authorized by the EHEDG and Lead Instructor for FSPCA.

Contact: Marco A. León Félix
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