

Advanced Course on Hygienic Design Amsterdam, 4 – 7 June 2012

1. Aim

The course provides knowledge of and insight into the hygienic design of equipment and processes for the food, feed and pharmaceutical industry, to better fulfil the wishes of purchasers and retailers. These include minimising down time, maintenance, cleaning costs and environmental impact, but also efficient cleaning, optimal product safety and constant product quality. The design should comply with present legislation and standards, but can also anticipate future changes.

2. Participants

The course is meant for mechanical engineers, constructors, draughtsmen, project managers and sales-engineers, active with machine building for the food industry, including the engineering offices. Participants can originate from different sub-branches.

The course is also excellent for the technical and quality assurance staff of the food, feed and pharmaceutical industry itself.

3. Previous training and working experience

The participants should have a minimum of two years of relevant practical experience. Participants with equivalent training or experience may be able to participate after consultation with the course director.

4. Course duration

The course duration is 4 days, starting at Monday 4 June at 13.30 and ending Thursday 7 June at 12.30. There is an optional part with a choice out of two subjects Thursday 7 June afternoon.

5. Form and content

The course is given from a very practical viewpoint. The theoretical fundamentals of the different subjects are presented in a short and concise way, continuously relating to practice by means of examples on video or pictures or samples. By the visiting of a pilot plant the participants gets the opportunity to apply the knowledge. The course gives you tools to solve hygienic problems within your own organisation. Because of the small groups the course is very interactive.

6. Costs

The cost of the course is Euro 2,190 ex. VAT, including handouts, coffee, tea, lunches at full days and three times dinner. EHEDG company members receive a Euro 200 reduction.

The optional part, including hand-out and lunch, costs an additional Euro 350.