

**Time table training course Hygienic Design****start****stop****Monday September 5th,**

1. Welcome; Introduction speakers panel; participants; program		13:30 -	14:00
2. Legal Requirements (Mach.Dir; EN 1672-2; 3-A; FDA; USDA)	H02	14:00 -	15:00
		15:00 -	15:15 coffee
3. Know Your Enemy™	H03	15:15 -	16:45
4. Scientific background EHEDG documents	H04	16:45 -	17:20
5. Hygienic Design of Food Production Systems	H05	17:20 -	18:30
		20:00 -	22:00 diner

**Tuesday September 6th**

6. Material of Construction	H06	8:30 -	9:45
7. Welding Stainless Steel	H07	9:45 -	10:15
		10:15 -	10:30 coffee
8. Static Seals and Couplings	H08	10:30 -	11:30
9. Case Study: Spray Ball	H09	11:30 -	12:15
		12:15 -	13:00 lunch
10. Fluid dynamics	H10	13:00 -	14:00
11. Valves	H11	14:00 -	15:00
		15:00 -	15:15 tea
12. Pumps (Dynamics Seals)	H12	15:15 -	16:00
Case Study: Lobe Pump	H12	16:00 -	16:45
13. Cleaning and Disinfection part 1	H13	16:45 -	17:45
		19:00 -	22:00 diner

**Wednesday September 7th**

		8:00 -	9:00 travel
Welcome Nizo Institute in Ede		9:00 -	9:30
13. Cleaning and Disinfection part 2	H13	9:30 -	10:15
		10:15 -	10:30 tea
14. Heat treatment (heat transfer)	H14	10:30 -	11:15
15. Open Equipment Design	H15	11:15 -	12:30
		12:30 -	13:30 lunch
Case Study at Nizo Pilot Plant		13:30 -	15:00
16. Packaging	H16	15:00 -	15:45
Plenary Discussion Case Study		15:45 -	17:15
Departure Nizo Institute		17:30	18:00 travel
		18:30 -	20:30 diner

**Thursday September 8th**

17. Supporting Activities - Food-Grade Lubricants	H17	8:30 -	9:00
18. Building & Process Lay Out	H18	9:00 -	10:00
19. Supporting Activities - Installation & Maintenance Procedures	H19	10:00 -	10:30
		10:30 -	10:45 coffee
20. Integration of Hygienic Systems	H20	10:45 -	12:00
Student Course Evaluation		12:00 -	12:30
Departure		12:30 -	