

EHEDG Advanced Course

*"Your Path to Hygienic
Design Expertise!"*



22nd to 24th April 2025



8 AM – 6 PM



**Vida Emirates Hills | The Hills, Dubai
United Arab Emirates**



Course Trainers



Hein A. Timmerman MSc.,

is Global Sector Specialist for Diversey, a Solenis company. He has 32 years of experience in food and beverage engineering, sales management, business development and technical management. He also has expertise in processed food technology, Open Plant Cleaning (OPC) and Clean-In-Place (CIP) technology. Before joining Diversey, he worked for Alfa Laval in Food & Beverage. He is the President of the European Hygienic Engineering & Design Group (EHEDG), authorized hygienic design trainer, chairman of the Belgian regional section and holds the chair of the global working group on CIP. Timmerman holds a master's degree in food technology from the University of Ghent, Belgium, and a Master of Business Administration from EHSAL-European University College, Brussels, Belgium. He is lecturing in various organizations and contributing to several technical books.



Adwy van den Berg

has served as Director of EHEDG since the organisation moved from Frankfurt to Amsterdam in 2021. EHEDG offers more than 50 Guidelines on Hygienic Design, covering anything from General Principles, Materials, Surfaces to Open Equipment, Closed Equipment for Dry Particulate Materials and Liquid Food and much more. EHEDG offers high-quality and practically-oriented courses, in-person in various locations. EHEDG offers methods for testing and certifying, to help operate in accordance with the strict food industry safety standards. Despite being called the 'European Hygienic & Design Group', we are engaged in 50+ countries all over the world.



Helga Medić PhD.,

is a food engineering expert specializing in the safety and quality of meat, poultry, and eggs. She earned her M.S. and Ph.D. from the University of Zagreb and conducted postdoctoral research at Ghent University. A professor since 1996, she chaired the Department of Food Engineering (2013-2018) and led postgraduate programs. She founded and chaired EHEDG RS Croatia (2013-2018) and now chairs the EHEDG Subcommittee on Regional Development. She has published extensively, edited scientific journals, and led national and international research projects. Her expertise includes food quality, safety, and hygienic design of equipment and facilities.



Course Outline

Day 2

1. Resume of Day 1
2. Pumps
3. Coffee Break
4. Valves
5. Welding and Welding Inspection
6. Lunch Break
7. Static Seals and Couplings
8. Installation & Maintenance
9. Coffee Break
10. P&ID Workshop

Day 1

1. Introduction
2. Legal Requirements
3. Coffee Break
4. Hazards in Hygienic Processing
5. Lunch Break
6. Hazards in Hygienic Processing
7. Cleaning & Disinfection
8. Coffee Break
9. Materials of Construction
10. Hygienic Design Criteria

Day 3

1. Resume of Day 2
2. Dry Materials
3. Coffee Break
4. Field Case Study & Discussion
5. Lunch Break
6. Hygienic Building Design
7. Optional Module
(Packaging/CIP/Conveyors)
8. Verification & Testing
9. Coffee Break
10. EXAM
11. Conclusion & Closing



Register Now!!!



Scan Here
To Register

Whats is in it for you?

- Master Hygienic Design Principles
- Enhance Food Safety & Compliance
- Engaging in Case Studies
- Boost Efficiency & Reduce Risks
- Stay Ahead of Industry Trends
- Expand Your Professional Network
- Certification & Recognition
- Optimize Equipment Design & Maintenance
- Improve Process Reliability & Productivity
- Gain Competitive Advantage

CHALLENGES & ISSUES DUE TO POOR HYGIENIC DESIGN



Contamination & Cross-Contamination Risks



Regulatory & Legal Risks



Non-Compliant Factory & Equipment Design



Customer & Product Quality Issues



Increased Operational Costs & Downtime



Financial & Business Losses



Safety Hazards



Environmental Issues

