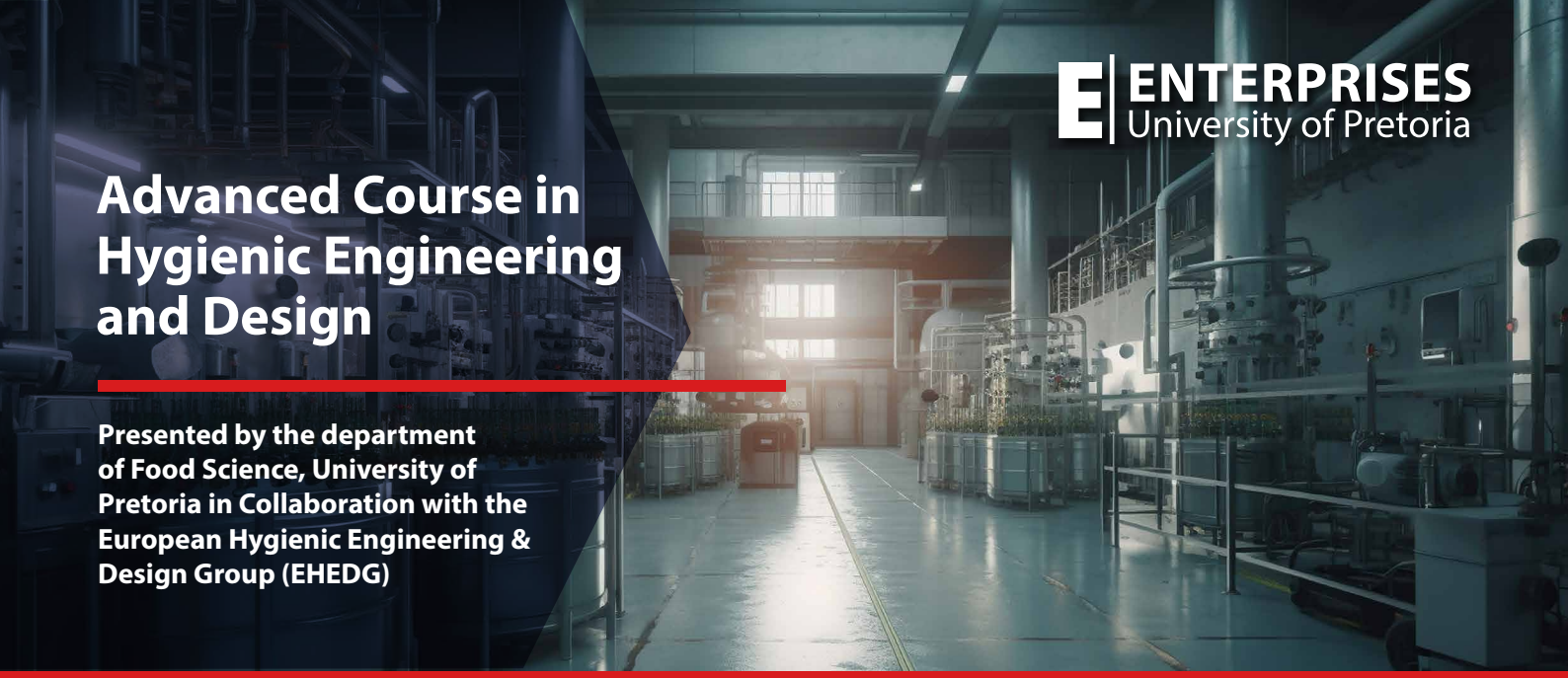

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University of Pretoria

Advanced Course in Hygienic Engineering and Design

Presented by the department of Food Science, University of Pretoria in Collaboration with the European Hygienic Engineering & Design Group (EHEDG)

3 SACNASP CPD Points and 3 ECSA CPD Points

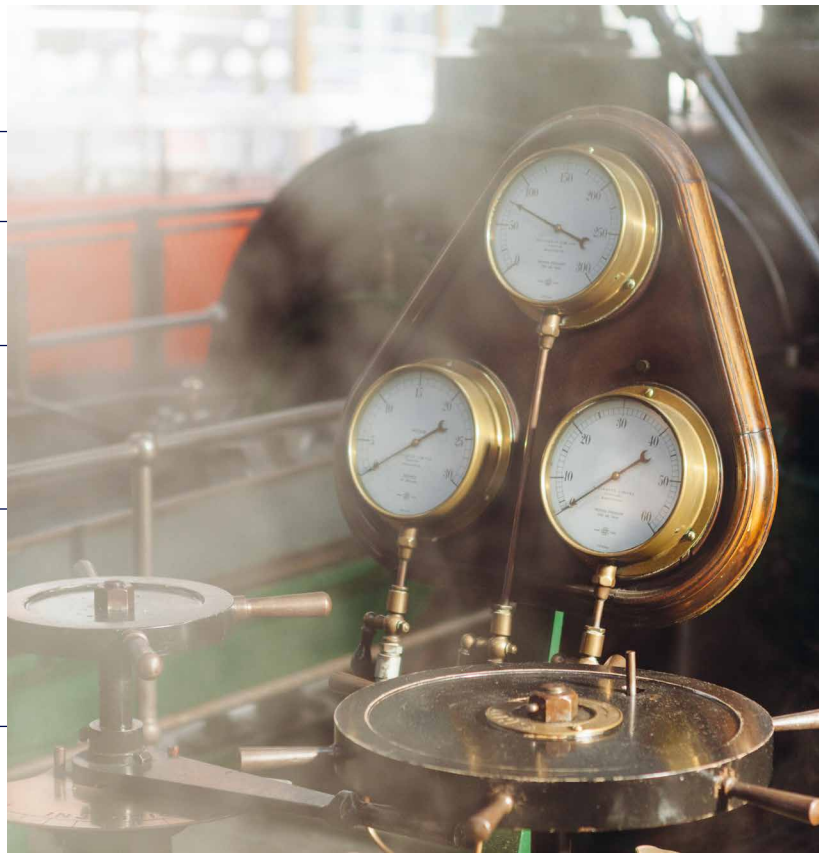
Who can benefit from the Advanced Course in Hygienic Engineering and Design?

The **Advanced Course in Hygienic Engineering and Design** is tailored to professionals in the food and beverage as well as the pharmaceutical industries., seeking to reap a multitude of professional and personal benefits. This comprehensive course equips participants with in-depth knowledge of hygienic design principles. Successful completion of the course and EHEDG certification enhances professional credibility, while its practical focus, interactive learning environment, and small group sizes ensure a rich educational experience. Covering a wide array of topics, from legal requirements to equipment maintenance, this course empowers attendees to excel in their roles, advance their careers, and contribute to the improvement of food safety standards in their organisations. Moreover, networking opportunities and international recognition add further value to this personally fulfilling and career-boosting educational endeavour.

What Are My Learning Outcomes?

The purpose of the course is to:

- **Create awareness** of the EHEDG Organisation
- **Explain the benefits** and **importance** of Hygienic Design
- **Provide an understanding** on the key Hygienic Design criteria for equipment and facilities, including detailed engineering concepts
- **Communicate the Key Learning Points (KLPs)** from all relevant EHEDG guidelines and EHEDG teaching aids such as training modules, case studies and videos.
- The course is given from a very practical viewpoint. The **theoretical fundamentals of the different subjects** are given in a short and concise way, continuously relating these to practice by means of examples on video, pictures or samples. Small groups are preferred in order to make the course interactive.



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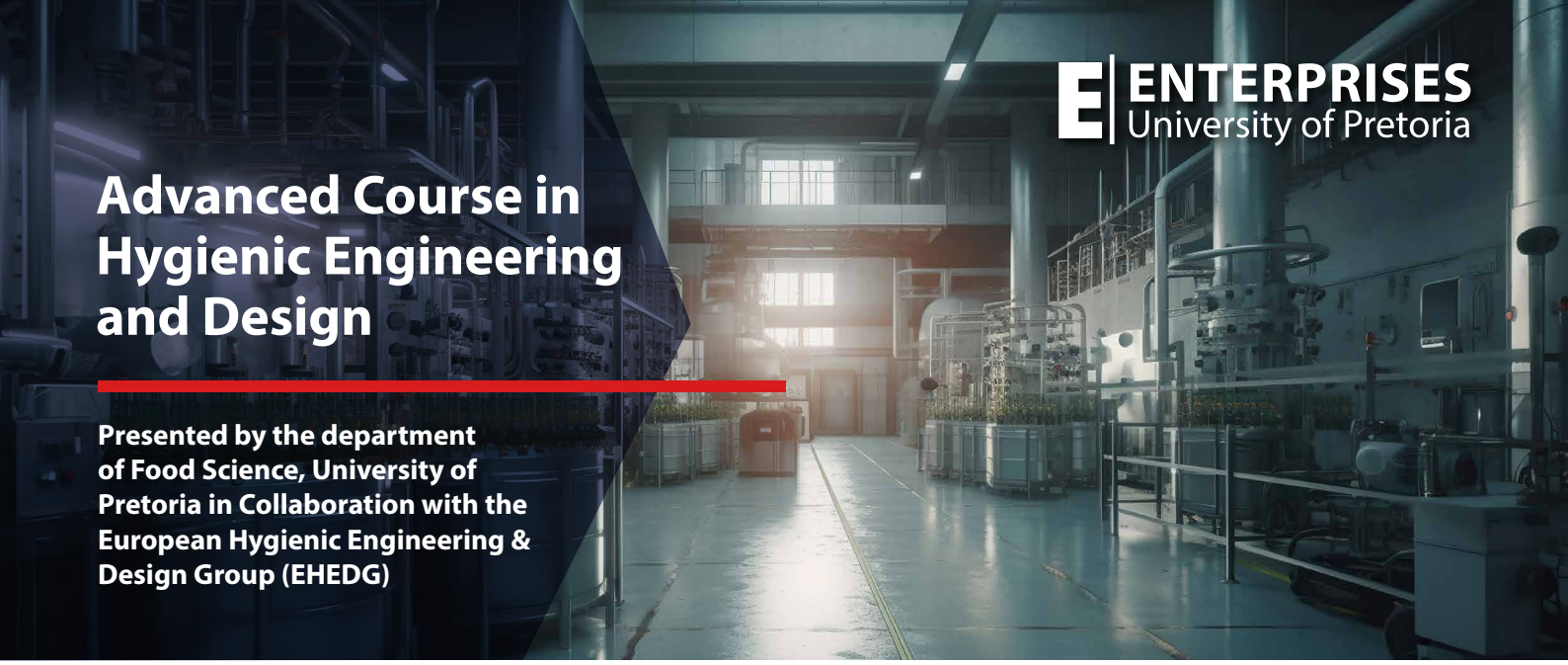

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Who should enrol for the Advanced Course in Hygienic Engineering and Design?

This course is ideal for any individual working in the Food and Beverage industry.

Designers from:

- Technical Engineering,
- Process Development and Quality Assurance.
- Management, Marketing and Sales
- Staff from Design and Mechanical Engineering Companies and Food Industry.

Professionals include amongst others:
Operators, Maintainers, Installers and Cleaners, Auditors, Inspectors, Analysts and Certifiers. Welders, fitters, mechanics, IT specialists, electricians and technicians that maintain, modify or build hygienic systems.

What will my Course Content include?

Each training module is based on a respective EHEDG guideline, some of which can be assembled together to establish a comprehensive training course with a particular focus. Each module contains a list of key learning points to assure effective and uniform knowledge sharing of the EHEDG hygienic design principles with the training course participants.

The following modules are covered:

- ☑ Legal requirements
- ☑ Hazards in hygienic processing
- ☑ Hygienic design criteria
- ☑ Materials of construction
- ☑ Welding stainless steel
- ☑ Static seals and couplings
- ☑ Valves
- ☑ Pumps and Homogenizers
- ☑ Cleaning and disinfection
- ☑ Building and process layout
- ☑ Installation, maintenance, and Lubricants
- ☑ Hygienic design criteria for equipment processing dry materials
- ☑ Verification of HD. Test methods and Certification
- ☑ Hygienic Design aspects of typical components such as Sensors, Packaging machines
- ☑ Process aspects such as Aseptic processes

Course date

Face-to-Face in Pretoria:
24 – 26 March 2025
27 – 29 October 2025

Face-to-Face in Cape Town:
23 – 25 June 2025

Course Delivery Mode Options:
Our 3-day course has been meticulously designed for clarity and conciseness, providing an immersive learning experience. The face-to-face sessions offer hands-on learning, skill development, real-world application, and immediate feedback, all of which enhance overall understanding and retention.

Programme fees

R 15 750.00 per delegate VAT exclusive
R 18 112.50 per delegate VAT inclusive

Course fees include all course material and refreshments during contact days.

Course fees must be paid in full 14 days prior to course start dates. Proof of payment can be submitted to enrolments@enterprises.up.ac.za

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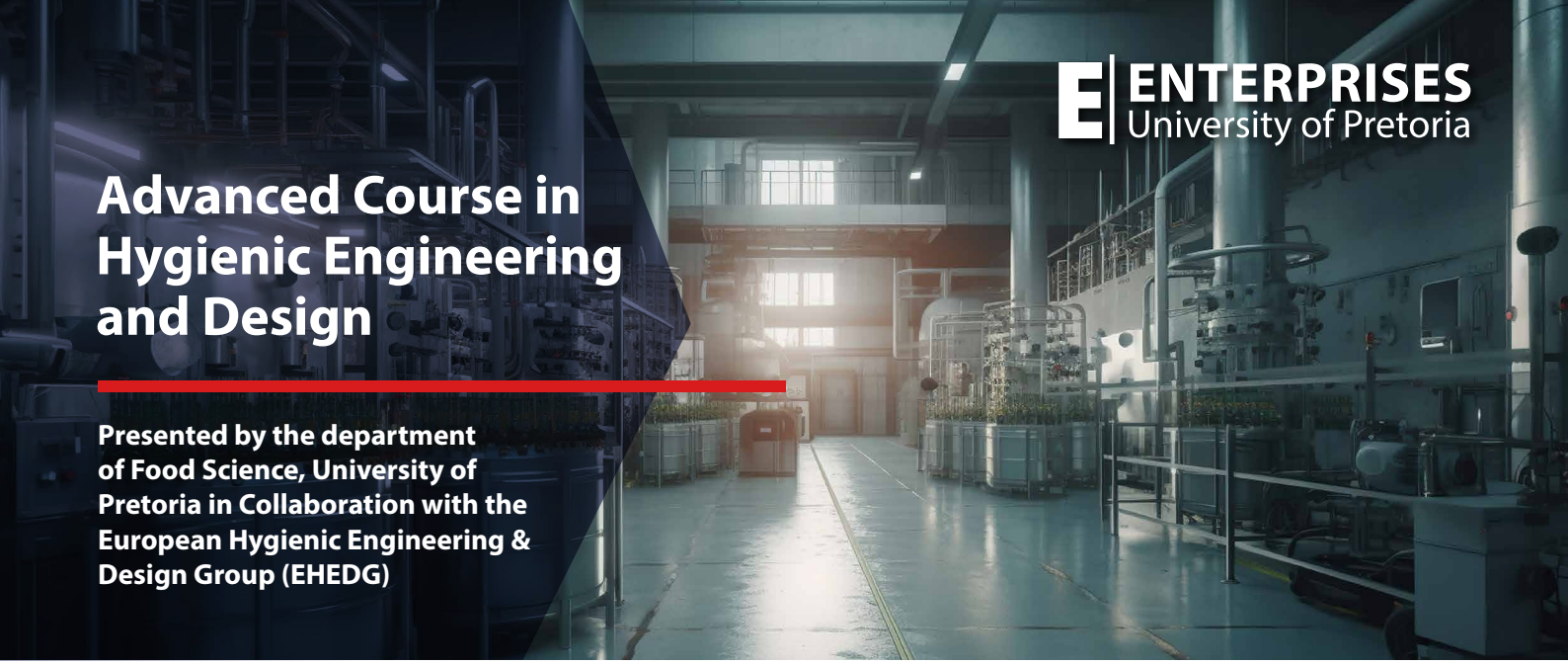

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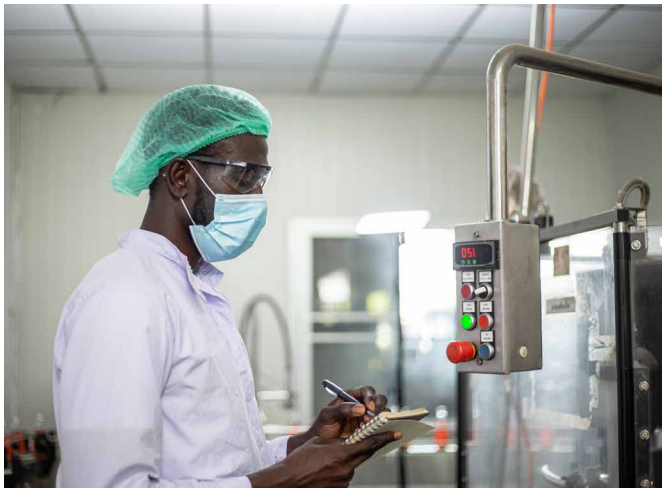
Why must I Study this Course?

We take pride in offering an exceptional course that is meticulously designed to provide you with hands-on experience in the food and beverage as well as the pharmaceutical industries.

Here is what sets us apart:

- ☑ Our course is led by EHEDG Authorised International Presenters. Our presenters bridge the gap between theory and practice, enriching your learning with real-world insights and practical examples.
- ☑ We keep our course content continuously updated to align with the latest industry trends and best practices. By enrolling, you will acquire the most current and in-demand skills that employers seek in the dynamic job market. We ensure you are well-prepared to conquer real-world challenges.
- ☑ Our 3-day course is thoughtfully designed for clarity and conciseness, delivering an immersive learning experience. The face-to-face sessions hands-on learning, skill development, real-world application, and immediate feedback, enhancing overall understanding and retention.



Entry Requirements:

Prospective delegates should have a good understanding of operations within the Food and Beverage Industry with some practical experience in related topics.

Accreditation and certification

Enterprises University of Pretoria (Pty) Ltd is wholly owned by the University of Pretoria. As a public higher education institution, the University of Pretoria functions in accordance with the Higher Education Act 101 of 1997. Enterprises University of Pretoria offers short courses on behalf of the University and these short courses are not credit-bearing, and do not lead to formal qualifications on the National Qualifications Framework (NQF) – unless otherwise. Delegates who successfully complete a short course and comply with the related assessment criteria (where applicable) are awarded certificates of successful completion and/or attendance by the University of Pretoria.

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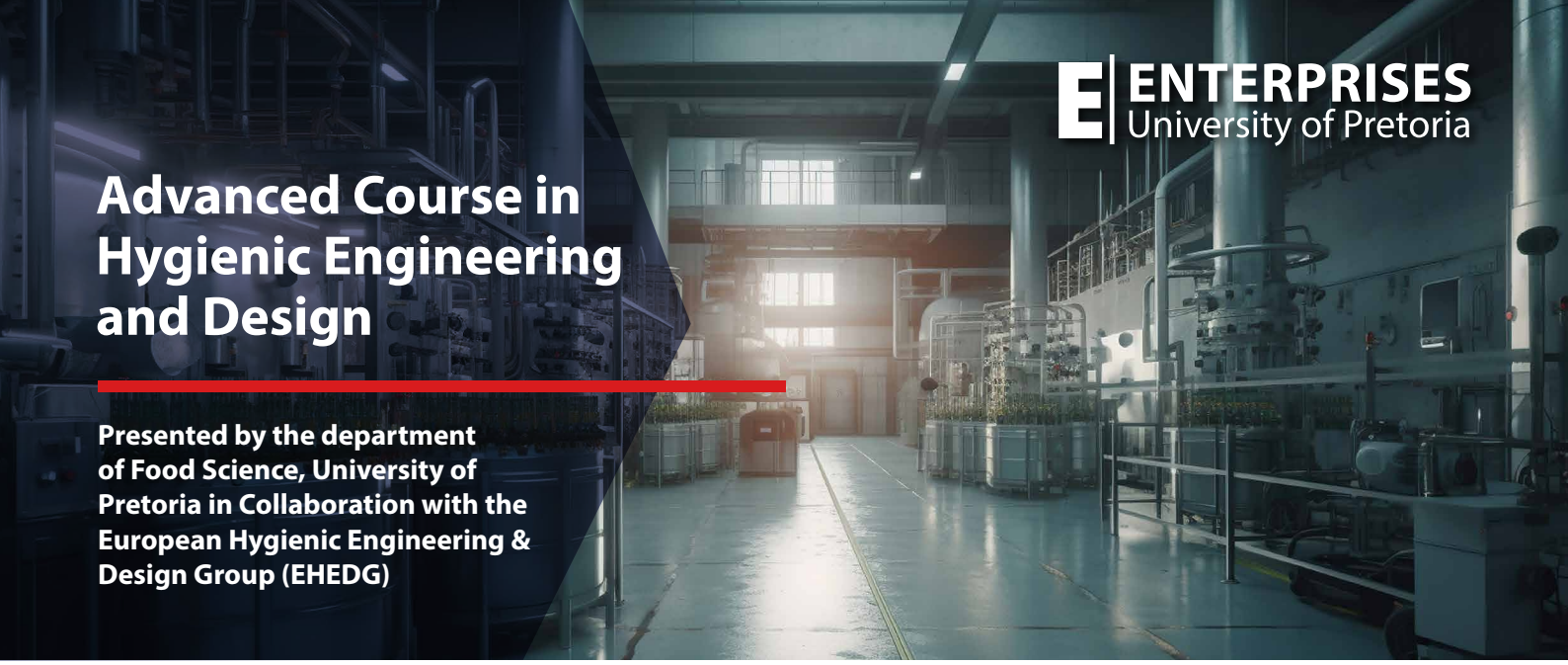

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Registration and enquiries

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EHEDG European Hygienic Engineering & Design Group specialises in promoting and developing guidelines and standards for hygienic engineering and design within the food, pharmaceutical, and related industries. EHEDG's primary mission is to improve food safety and product quality by providing industry-recognized guidelines and best practices for the design and construction of equipment and facilities that come into contact with food, beverages, and pharmaceutical products. These guidelines aim to prevent contamination, maintain hygienic conditions, and ensure the overall safety and quality of products in these industries. EHEDG collaborates with industry experts, regulatory authorities, and academia to develop and disseminate these standards.

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