

## **EHEDG ADVANCED COURSE ON HYGIENIC DESIGN**

**Venue: FORCE Technology, Brøndby, Denmark**

**Dates: October 21<sup>st</sup> to 23<sup>rd</sup>, 2025**

### **Aim**

The EHEDG Advanced Course on Hygienic Design provides in-depth knowledge and valuable insights into the hygienic design of process equipment, process lines, and facilities relevant to the food, biotech, and pharmaceutical industries. The course aims to show that the proper application of hygienic design principles leads to optimal product safety and high product quality, while also reducing downtime, maintenance costs, cleaning expenses, and environmental impact. Additionally, the course covers compliance with current legislation and standards.

### **Participants**

The primary target audience includes designers, constructors, technical personnel, and service providers in the food, biotech, and pharmaceutical industries. The course is also relevant for managers (technical, quality, or project) and anyone involved in specifying requirements for equipment and buildings or servicing equipment in industries that rely on hygienic or aseptic processing. It is recommended that participants have several years of experience with hygienic design.

### **Content**

The course is taught in a practice-oriented manner, utilizing examples and pictures. Hygienic design criteria are explained based on their basic properties and experimental evidence. Upon completion, participants will be able to address hygienic issues within their own organizations. The course engages participants through interaction and group work and concludes with a multiple-choice exam on the final day. The course language is English.

### **Trainers**

The trainers, Alan Friis from FORCE Technology and Dirk Nikoleiski from Commercial Food Sanitation, bring over 25 years of expertise in hygienic engineering and food safety. Alan, an EHEDG Authorized Evaluation Officer, is responsible for equipment certification. Dirk, serving as the Food Safety Director at CFS, plays a pivotal role in ensuring food safety standards. Both trainers are actively engaged in multiple EHEDG working groups, contributing to the development of guidelines and authoring various texts on hygienic design, cleaning, and food safety.

### **Fees, registration and practical information**

The course fee is 2150 EUR per participant for non-members of EHEDG and 1950 EUR for participants from EHEDG company members.

The fee must be paid in full prior to the event.

The fee comprises course material, refreshments and the meals mentioned in the program. Upon registration you receive an order confirmation and a request for billing information & special dietary requirements.

Please register latest on September 22<sup>nd</sup>, 2025, using the link below:

<https://forcetechnology.com/en/courses-and-training/food-safety/hygienic-design-and-cleaning/ehedg-advanced-course-hygienic-engineering-contamination-control>

### **Cancellation policy**

In case of cancellation a colleague can attend on a fully paid place.

- Up to four weeks before, the course fee will be fully reimbursed except for an administration fee of 100 EUR
- Thereafter and until 2 weeks in advance, 50% will be reimbursed
- For cancellations within 2 weeks prior to the event the full fee will be charged before

For more information and cancellations please contact Alan Friis

[alfr@forcetechnology.com](mailto:alfr@forcetechnology.com)

Day 1: Tuesday 21<sup>st</sup> of October

8.00 – 8.30	Welcome, registration & presentation of participants
8.30 – 9.00	Introduction to Hygienic Design – Motivation
9.00 – 10.00	Legal requirements
10.00 – 10.15	Break
10.15 – 11.30	Hygienic design criteria
11.30 – 12.15	Lunch
12.15 – 13.15	Hygienic design criteria
13.15 – 13.30	Break
13.30 – 15.00	Hazards in hygienic processing
15.00 – 16.30	Group work I (including break)
16.30 – 18.00	Construction materials
19.00 – 21.00	Dinner

Day 2: Wednesday 22<sup>nd</sup> of October

8.00 – 9.15	Static seals and couplings
9.15 – 10.30	Cleaning & Disinfection
10.30 – 10.45	Break
10.45 – 12.00	Valves

12.00 – 12.45	Lunch
12.45 – 13.45	Pumps
13.45 – 15.00	Integrating hygienic entities
15.00 – 17.00	Group Work II (including break)
17.00 – 17.30	Q&A
19.00 – 21.00	Dinner

Day 3: Thursday 23<sup>rd</sup> of October

8.00 – 9.00	EHEDG test methods, certification and verification of hygienic design
9.00 – 10.00	Welding stainless steel
10.00 – 10.15	Break
10.15 – 12.00	Building and process layout
12.00 – 12.45	Lunch
12.45 – 14.00	Advanced Course exam (course material allowed)
14.00 – 15.00	Presentation of correct results
15.00 – 15.30	Exam results + coffee / cake

