

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

**Venue: SMC, Milton Keynes, UK**

**Dates: October 29<sup>th</sup> to 31<sup>st</sup>, 2024**

### **Aim**

The EHEDG Advanced Course on Hygienic Design provides knowledge and insight into hygienic design of process equipment, process lines and facilities relevant for food, biotech and pharma industry. The aim is to show that hygienic design when applied properly will lead to optimal product safety and high product quality as well as provide reduced down time, maintenance costs, cleaning costs and environmental impact. The course includes compliance to current legislation and standards.

### **Participants**

The primary target audience are designers, constructors, technical personnel, and service providers in the industries mentioned above. It may also be relevant for managers (technical, quality or projects), supervisors as well as anyone else who are actively involved in prescribing requirements for equipment and buildings, or servicing equipment for industries relying on hygienic or aseptic processing.

It is recommended that the participants has some years of experience with hygienic design.

### **Content**

The fundamentals of the subjects are taught in a practice-oriented manner using examples and pictures. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course provides tools to address hygienic issues within your own organization. The course engages the participants through interactive training. A multiple choice exam is held on the last course day.

### **Trainers**

The course trainers are Alan Friis (FORCE Technology, Denmark) and Andy Timperley (Timperley Consulting, UK) who both have been active in the field of hygienic engineering for several decades. Both trainers are EHEDG Authorized Evaluation Officers involved in EHEDG certification of equipment and are deeply involved in the development of EHEDG guidelines as well as being authors of reference material on matters of hygienic design and safe food production.

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

The course fee is 2150 EUR (1850 GBP) per participant for non-members of EHEDG and 1950 EUR (1680 GBP) 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 detailed information concerning billing information & special dietary requirements.

The course language is English.

Please register here latest on October 4<sup>th</sup>, 2024.

### **Cancellation policy**

The conditions for cancellation of participation are as follows:

- Up to four weeks before, the course fee will be fully reimbursed except for an administration fee of 100 EUR (90 GBP)
- Until two weeks before, 50% of the course fee will be reimbursed
- Later than two weeks before, no reimbursement will be possible. However, it is always possible to send a substitute.

For more information please contact Alan Friis [alfr@forcetechnology.com](mailto:alfr@forcetechnology.com)

### Day 1: Tuesday 29<sup>th</sup> of October

9.00 – 9.30	Welcome, registration & presentation of participants
9.30 – 10.00	Introduction to Hygienic Design – Motivation
10.00 – 11.00	Legal requirements
11.00 – 11.15	Break
11.15 – 12.45	Construction materials
12.45 – 13.30	Lunch
13.30 – 15.00	Hazards in hygienic processing
15.00 – 15.15	Break
15.15 – 17.00	Hygienic design criteria
17.00 – 18.30	Group work I (including break)
19.30 – 21.30	Dinner

### Day 2: Wednesday 30<sup>th</sup> of October

9.00 – 10.15	Welding stainless steel
10.15 – 11.30	Static seals and couplings
11.30 – 11.45	Break
11.45 – 13.00	Valves
13.00 – 13.45	Lunch

13.45 – 14.45	Pumps
14.45 – 15.45	Integrating hygienic entities
15.45 – 16.00	Break
16.00 – 18.00	Group Work II (including break)
18.00 – 18.30	Q&A
19.30 – 21.30	Dinner

### Day 3: Thursday 31<sup>st</sup> of October

9.00 – 10.00	EHEDG test methods, certification and verification of hygienic design
10.00 – 11.00	Cleaning & Disinfection
11.00 – 11.15	Break
11.15 – 13.00	Building and process layout
13.00 – 13.45	Lunch
13.45 – 15.00	EHEDG Advanced Course exam (course material allowed)
15.00 – 15.30	Presentation of correct results
15.30 – 16.00	Exam results + coffee / cake

