

EHEDG ADVANCED COURSE ON HYGIENIC DESIGN

Venue: FORCE Technology, Brøndby, Denmark

Dates: March 4th to 6th, 2025

Aim

The EHEDG Advanced Course on Hygienic Design offers comprehensive 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 demonstrate that 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 are 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 (FORCE Technology) and Dirk Nikoleiski (Commercial Food Sanitation), each have over 25 years of experience in hygienic engineering and food safety. Alan is an EHEDG Authorized Evaluation Officer responsible for equipment certification, while Dirk serves as the Food Safety Director at CFS. Both are actively involved in several working groups in EHEDG, development of guidelines and providing various texts on hygienic design, cleaning and food safety in general.

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 detailed information concerning billing information & special dietary requirements.

The course language is English.

Please register latest on Februar 3th, 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





Day 1: Tuesday 4th of March

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 5th of March

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 6th of February

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

