



## **EHEDG ADVANCED COURSE IN HYGIENIC ENGINEERING & CONTAMINATION CONTROL**

**at FORCE Technology, Brøndby,  
Denmark; 13<sup>th</sup> – 15<sup>th</sup> of October 2020**

**in cooperation with:**



### **Aim**

The advanced course gives knowledge and insight in hygienic design of process equipment, lines and facilities in **food, biotech and pharma industry** as well as their **suppliers**. Investment in hygienic design can when optimally used give optimal product safety and constant product quality as well as lead to diminished down time, maintenance costs, cleaning costs and environmental impact. It deals with how to fulfil present legislation and standards and anticipate future changes.

### **Participants**

The advanced course is targeted for service **producers** in food, biotech and pharma industry e.g. **mechanical engineers**. It is also meant for **managers and supervisors, constructors, project managers as well as sales engineers**, who are active in using, building or servicing equipment for industries relying on hygienic or aseptic processing. This course is excellent for the technical and quality assurance staff, who needs knowledge in hygienic engineering, in these industries.

### **Content**

The course is given **in English** from a practical point of view. The theoretical fundamentals of the different subjects are given in a concise way, continuously relating these to practice through pictures or examples. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course gives you tools to solve hygienic problems within your own organization. The course is interactive due to training in small groups. On the last course day, there will be an Exam. EHEDG certificate will be sent by air mail to participants approved in the exam. **The course trainers are Alan Friis, Ferdinand Schwabe and Gun Wirtanen.**

### **Registration**

The course fee is 1950 €/participants. Company members get 10% reduction on the fee. The fee comprises course material, course certificate (posted to participants approved in the exam), coffee/tea, lunches and dinners mentioned in the programme. The prices are excl. VAT. **Registrations at latest on Thursday September 17, 2020.** Please, contact Gun Wirtanen for information and/or **registration by e-mail to [guliwi\(at\)luukku.com](mailto:guliwi(at)luukku.com). At registration, we need: 1) Participant's name, 2) Company, 3-4) Contact & invoicing addresses (incl. e-mail) & 5) Information on diets or food allergies.**

### **Cancellation policy**

**Cancellations must be sent in writing to [guliwi\(at\)luukku.com](mailto:guliwi(at)luukku.com).** Participation in this training course can be cancelled free-of-charge (except for an administration fee of 100 €) at latest five (5) weeks prior to the event. Thereafter cancellations will be charged with 50% of the participation fee. For late cancellations (i.e. 15 days or later), we charge the full participation fee; note that colleagues can attend on fully paid places.

**EHEDG ADVANCED COURSE IN  
HYGIENIC ENGINEERING & CONTAMINATION CONTROL**  
**at FORCE Technology, Brøndby, Denmark; 13<sup>th</sup> – 15<sup>th</sup> of October 2020**

Tuesday 13<sup>th</sup> of October

8.30 – 9.00	Registration with Coffee/Tea and Presentation
9.00 – 9.30	Introduction to Hygienic Design - Motivation
9.30 – 11.00	Legal requirements
11.00 – 12.00	Lunch
12.00 – 13.15	Hygienic design criteria
13.15 – 13.30	Coffee/Tea -break
13.30 – 15.00	Hazards in hygienic processing
15.00 – 15.15	Coffee/Tea -break
15.15 – 16.30	Construction materials
16.30 – 17.00	Video - Verification of hygienic design & EHEDG test methods and certification
17.00 – 17.45	Welding stainless steel
19.00 – 21.30	Dinner



Wednesday 14<sup>th</sup> of October

8.30 – 10.00	Static seals and couplings
10.00 – 10.15	Coffee/Tea -break
10.15 – 11.30	Cleaning & Disinfection
11.30 – 12.30	Lunch
12.30 – 13.45	Valves & Pumps
13.45 – 14.15	Demo on process flows / traceability system
14.15 – 14.30	Coffee/Tea -break
14.30 – 16.30	Equipment exercises with coffee/tea available
16.30 – 17.00	Lubricants
18.00 – 20.30	Dinner

Thursday 15<sup>th</sup> of October

8.30 – 10.15	Building and process layout
10.15 – 10.30	Coffee/Tea -break
10.30 – 11.30	Installation & maintenance
11.30 – 12.30	Lunch
12.30 – 13.45	EHEDG Advanced Course exam (1 h; course material allowed)
13.45 – 14.00	Coffee/Tea -break
14.00 – 15.00	Group work (4-6 participants/group) on design pictures
15.00 – 15.40	Presentation of EHEDG
15.40 – 16.00	Exam results

