



EHEDG ADVANCED COURSE IN HYGIENIC ENGINEERING & CONTAMINATION CONTROL

**at Tetra Pak (Conference Centre) in Lund;
5th – 7th of April 2022**

**in cooperation with:
FORCE Technology & Firma Lövås**

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 language is **English**. The theoretical fundamentals of the different subjects are given in relation to practice through both example pieces and pictures. Design guidelines are dealt with in terms of the basic properties experimental evidence. The course provides tools to solve hygienic problems within your own organization. The course is interactive due to training in small groups. The Exam is held on the last course day. The EHEDG certificate will be sent by airmail after signing. **The trainers in this course are Alan Friis and Gun Wirtanen.**

Registration

The course fee is 1950 €/participant. Company members get 10% reduction on the fee. The fee comprises course material, course certificate (sent by airmail to participants approved in the exam), coffee/tea, lunches and dinners mentioned in the programme. **The prices are excl. VAT.** Please, send the **registration at latest on Friday 11th of March 2022** to FORCE Technology. **The course fee must be paid at latest on Monday 21st of March 2022** to the account given on the invoice sent to registered participants. If reminders has to be sent out there will be an additional fee on 50 €/reminder. For more information, please, contact either Gun Wirtanen (guliwi@luukku.com) or Alan Friis (alfr@force.dk). **At registration, we need: 1) Participant's name, 2) Company, 3-4) Contact & invoicing addresses (incl. e-mail) & 5) Information on allergies, diets and food preferences (no medical opinions are needed).**

Cancellation policy

Cancellations of participation must be sent in writing to FORCE Technology at latest four (4) weeks in advance of the event i.e. at latest on 7th of March 2022. The cancellation is free-of-charge except for an administration fee of 100 €, when the cancellation is made in writing at latest four (4) weeks prior to the event and thereafter and until 21st of March 2022 a charge equaling 50% of the participation fee will be collected. For late cancellations (from 22nd of March 2022 onwards), the full participation fee will be charged. In this case, a colleague can attend on a fully paid place.



EHEDG ADVANCED COURSE PROGRAMME
HYGIENIC ENGINEERING & CONTAMINATION CONTROL
at Tetra Pak (Conference Centre) in Lund, Sweden;
5th – 7th of April 2022

Day 1: Tuesday 5th of April

8.00 – 8.45	Registration with Coffee/Tea, Welcome to Tetra Pak by Stefan Åkesson & Presentation of participants
8.45 – 9.30	Introduction to Hygienic Design – Motivation
9.30 – 11.00	Legal requirements (incl. short break)
11.00 – 11.45	Lunch
11.45 – 13.45	Hygienic design criteria with coffee/tea –break at 12.45 – 13.00
13.45 – 15.45	Hazards in hygienic processing with coffee/tea –break at 14.45 – 15.00
15.45 – 17.00	Construction materials
17.00 – 18.30	Static seals and couplings
19.30 – 22.00	Get-together & dinner

Day 2: Wednesday 6th of April

8.00 – 9.15	Welding stainless steel
9.15 – 9.30	Coffee/Tea -break
9.45 – 11.15	Cleaning & Disinfection
11.15 – 12.00	Lunch
12.00 – 12.45	Video - Verification of hygienic design & EHEDG test methods and certification
12.45 – 13.15	Demos (process flow & traceability system)
13.15 – 15.15	Valves & Pumps with coffee/tea –break at 14.00-14.15
15.15 – 17.00	Equipment exercises (with coffee/tea available from the break)
17.00 – 17.30	Lubricants
18.30 – 21.30	Dinner

Day 3: Thursday 7th of April

8.00 – 10.00	Building and process layout with coffee/tea –break at 9.00-9.15
10.00 – 11.15	Installation & maintenance
11.15 – 11.30	Coffee/Tea -break
11.30 – 12.40	EHEDG Advanced Course exam (1 h; course material allowed)
12.40 – 13.30	Lunch
13.30 – 14.30	Group work (3-4 participants/group) on design pictures
14.30 – 15.00	Presentation of EHEDG
15.00 – 15.15	Coffee/Tea -break
15.15 – 15.30	Exam results

