DTU Center for Hygienic Design
National Food Institute

High Level International
Advanced Course

Hygienic Engineering and Contamination Control

- for the Food and Pharmaceutical Industry as well as Equipment Manufacturers

Place

DTU Hygienic Design Centre,
National Food Institute
Technical University of Denmark

DK-2800 Lyngby

Time

23-26 November 2015

Aim

The course gives knowledge and insight into the hygienic design of equipment and processes for the pharmaceutical and food industry, and their suppliers better to satisfy the needs of consumers and regulators.

Investment in hygienic design can when optimally used lead to diminished down time, maintenance costs, cleaning costs and environmental impact with efficient cleaning, optimal product safety and constant product quality as a result. We show how to fulfil present legislation and standards and also anticipate future changes.

Participants

The course is originally targeted for the food industry with service producers. From knowledge of the industries involved, we believe that there is valuable science-based information for pharmaceutical, cosmetic and related industries as well as their suppliers.

It is meant for mechanical engineers, managers and supervisors in the food and pharma industry, constructors, draughts men, project managers and sales engineers, who are active in using, building or servicing equipment for industries that rely on hygienic or aseptic processing.

The course is also excellent for the technical and quality assurance staff in these industries.

Previous training and working experience

Participants should have a minimum of two years of relevant practical experience. Participants with equivalent training or experience may be able to participate after consultation with the course trainers.

The course

Course duration

The course duration is 4 days, starting at 8.30 and ending at 17.30, see program. Four lunches and three dinners are included.

Form and content

The course is given from a very practical point of view. The theoretical fundamentals of the different subjects are given in a short and concise way, continuously relating these to practice by means of examples on video, pictures or physical samples. Design guidelines are justified in terms of the basic properties of microbes and original experimental evidence.

Through team cases studies in the Hygienic Design Center and pilot plant, you will get the opportunity to exercise your new knowledge.

The course gives you tools to solve hygienic problems within your own organization. The course is very interactive, because of training in small groups. For more information on content, please contact Associate Professor Gun Wirtanen at guwi@food.dtu.dk.

There will be an exam (aids allowed) and EHEDG certificate for those attending the full course.

Costs and cancellation

Participationfee

The cost of the course is €2000, inclusive of course notes, coffee/tea, and lunches and three time dinners (ex. VAT). EHEDG members will receive a €200 discount. Note that individual membership can be used only for the person(s) being the member(s).

If more than 3 employees from the same company want to participate, please contact lihol@food.dtu.dk (coordinator Lissi Holm at DTU Hygienic Design Center) for a special price.

Cancellation

You can cancel your participation free of charge before or at the same date. If the participation is not canceled, we will charge the full price; in that case the company can also send a colleague.

Contact

For further information regarding the course:
Associate Professor Gun Wirtanen, guwi@food.dtu.dk

For questions regarding hotel accommodation and course place:
Lissi Holm, lihol@food.dtu.dk

Day 1

Monday 23/11

10.00 – 10.30	Welcome Registration and Coffee/Tea
10.30 – 11.15	Introduction and Participant Presentation
11.15 – 12.00	Legal requirements
12.00 – 13.15	Lunch break
13.15 – 14.00	Scientific Background to EHEDG Documents
14.00 – 14.45	Hygienic Design of Open Process Equipment
14.45 – 15.30	Hygienic Design of Closed Process Equipment
15.30 – 16.00	Coffee/Tea Break
16.00 – 16.45	Summary of The Day and Participant Expectations
19.30 –	Dinner

Tuesday 24/11

Day 2

08.15- 08.30	Registration and Coffee/Tea
08.30 – 09.15	Certification procedure including EHEDG test procedure for closed equipment
09.15 – 10.00	Food Microbiology
10.00 – 10.30	Coffee/Tea Break
10.30 – 11.15	Surface & Air Microbiology
11.15 – 12.00	Equipment Material - Stainless Steel & Polymers
12.00 – 13.15	Lunch break
13.15 – 14.00	Welding Stainless Steel
14.00 – 15.30	Common Demonstration on Hygienic Design
15.30 – 16.00	Coffee/Tea Break
16.00 – 17.30	Group work 1 - 3: Hygienic Design of various process items, surface hygiene and EHEDG test procedure for closed equipment
19.30 –	Dinner

Day 3

Wednesday 25/11

08.15- 08.30	Registration and Coffee/Tea
08.30 – 09.15	Static Seals and Couplings
09.15 – 10.00	Fluid Dynamics
10.00 – 10.30	Coffee/Tea Break
10.30 – 11.15	Valves
11.15 – 12.00	Pumps (Dynamic Seals) & Case Study on Pumps
12.00 – 13.15	Lunch break
13.15 – 14.00	Heat Treatment (Heat Transfer)
14.00 – 15.30	Group work 2 - 3: Hygienic Design of various process items, surface hygiene and EHEDG test procedure for closed equipment
15.30 – 16.00	Coffee/Tea Break
16.00 – 17.30	Group work 3 - 3: Hygienic Design of various process items, surface hygiene and EHEDG test procedure for closed equipment
19.30 –	Dinner

Thursday 26/11

Day 4

08.15- 08.30	Registration and Coffee/Tea
08.30 – 09.15	Cleaning & Disinfection - Cleaning Procedures in Open and Closed Processes
09.15 – 10.00	Cleaning & Disinfection - Cleaning Agents & Disinfectants
10.00 – 10.30	Coffee/Tea Break
10.30 – 11.15	Foodgrade Lubricants
11.15 – 12.00	Exam (aids allowed)
12.00 – 13.15	Lunch break
13.15 – 14.00	Integration, Installation & Maintenance
14.00 – 14.45	Building & Process Layout
14.45 – 15.30	Concluding Remarks, Course Certificates & Course Evaluation by Participants
15.30 – 16.00	Coffee/Tea Break with sandwiches
16.00 – 16.45	Bus to CPH and thereafter to the hotel for those who are staying until Friday

Registration form

Course on Hygienic Engineering and Contamination Control

23-26 November 2015

Register no later than 1 November

Name _____

Company _____

Adress / P.O. Box _____

Zip code, city/town & country _____

Phone direct/GSM _____

E-mail _____

EHEDG Member: ☐ Yes ☐ No

Invoicing adress (if different from above given adress)

_____

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Scan the form and send it as an attachment to Lissi Holm by e-mail.
Alternatively send the above information by e-mail.

Phone: +45 45 25 25 58
E-mail: lihol@food.dtu.dk

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