

# Registration form

## Course in Inspection of Food and Biotech Processes

For information on time and date please visit:  
[www.hdc.food.dtu.dk](http://www.hdc.food.dtu.dk)

Name \_\_\_\_\_

Company \_\_\_\_\_

Address / P.O. Box \_\_\_\_\_

Zip code, city/town & country \_\_\_\_\_

Phone direct/GSM \_\_\_\_\_

E-mail \_\_\_\_\_

Invoicing adress (if different from above given adress)

\_\_\_\_\_  
\_\_\_\_\_

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

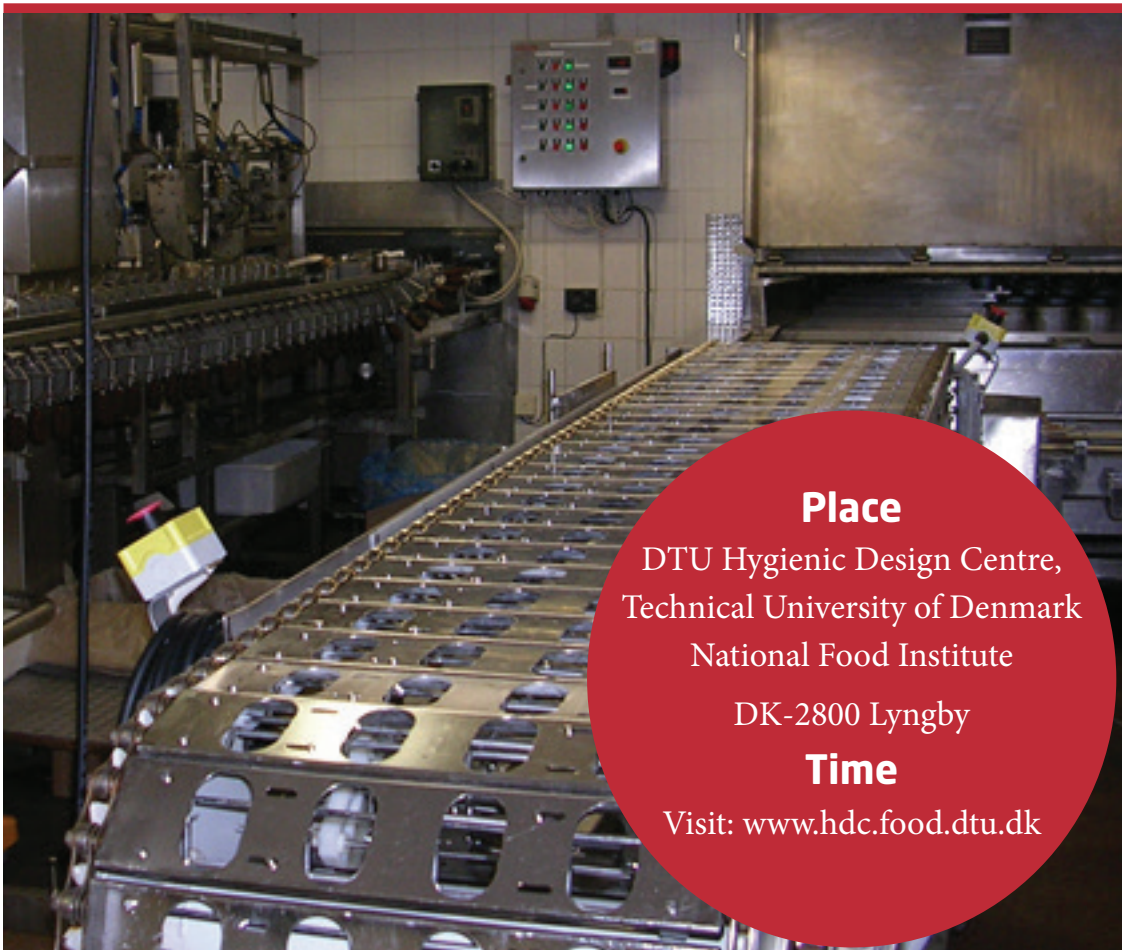
Please, include the course with dates! You can also register through the course site at [www.hdc.food.dtu.dk](http://www.hdc.food.dtu.dk).

Phone: +45 45 25 25 58

E-mail: [lihol@food.dtu.dk](mailto:lihol@food.dtu.dk)

DTU Center for Hygiejnisk Design  
DTU Fødevareinstituttet  
Søltofts plads bygning 222  
2800 Lyngby

# Invitation to a Course in Inspection of Food and Biotech Processes




## **Place**

DTU Hygienic Design Centre,  
Technical University of Denmark  
National Food Institute  
DK-2800 Lyngby

## **Time**


Visit: [www.hdc.food.dtu.dk](http://www.hdc.food.dtu.dk)



In this course you will get in-depth knowledge on inspection procedure in food and biotech processes.

In this course we provide information on hygienic design for inspection procedures i.e. on what the responsible team should pay attention to, when a process line is being built or reconstructed. This information can also be used in internal inspections to check that everything is in order before you have an inspection of your process by an important client.

The basic hygienic design course, which is arranged at DTU, provides background information i.e. basic knowledge on how to manufacture cleanable process equipment and how to deal with cleanable process lines. The basic hygienic design course also briefly touches upon hygienic integration rules.



Here follows some points of interest discussed during the course:

”Is the level of hygienic design knowledge in my company sufficient to assure product quality and safety to EU standards?”

”How do you find out the hygienic design weaknesses in your factories and systems?”

”Are the designs of your equipment leading to excessive cleaning costs and risking product recalls and losses? What to do when purchasing procedures or reconstructing process lines?”

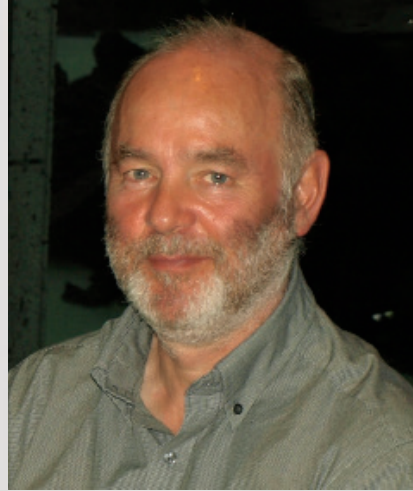
”Do your procedures on purchased equipment and spares assure compliance with the hygiene provisions (EU Machinery Directive), with all that implies for costs, product quality and safety?”

”Over 50% of new food equipment is not compliant with the EU Machinery Directive”

”How to get equipment-suppliers to correct hygienic design deficiencies at their cost?”

# Dr. Roland Cocker

The lecturer of this course is Dr. Roland Cocker. He holds a BSc Honours degree in Applied Microbiology and a PhD in fermentation biotechnology. He has worked in production, technical support and quality assurance roles with Glaxo, Unilever and in the areas of hygienic and aseptic design for client companies around the World, as a trainer and consul-



tant. He is qualified as an auditor to many audit standards for food safety, quality and defence and has audited a very wide variety of food processes. Roland Cocker has performed expert witness work in Germany, Netherlands, United kingdom, Ireland, Greece and Chile. He has for 15 years provided international public and in-house training courses in hygienic engineering and design and is an accredited expert trainer of the European Hygienic Engineering and Design Group (EHEDG). He was founder chairman of the Training and Education Subgroup and the Subgroup for Integration of Hygienic and Aseptic Design. The DTU Hygienic Design Center at DTU National Food Institute is the only test center in the Nordic and Baltic countries, which is certified based on the EHEDG guidelines. The HD Centre is accredited by the The Danish Accreditation Fund DANAK.

# General Information

This course is particularly relevant for technical staff and production workers in the food and biotech industry involved in: quality assurance systems, purchase decisions of machinery and equipment or plant modifications - or who otherwise have responsibility for safety and health.

## Participation Fee

The participation fee is 9.800 DKK.

The fee for the third participant from the same company is 8.500 DKK/person excl. VAT.

## Cancellation

You can cancel your participation free of charge 21 days before the course starts.

After that half of the participation fee will be charged. You can also pay the full price and send your colleague or your booking will be transferred to the next time the course is held.

If the participation is not cancelled, we will charge the full price.

The registration closes 4 weeks before the time of the course.

For further information see [www.hdc.food.dtu.dk](http://www.hdc.food.dtu.dk)

# Day 1

09.00 - 09.30	Registration and Coffee / Tea
09.30 - 10.00	Aim of the Course and Presentation of Participants
10.00 - 10.45	Knowledge Requirements for Inspectors & Approach
10.45 - 11.30	Legal Aspects & Client Documentation
11.30 - 12.30	Lunch break
12.30 - 13.15	Documentation of Inspection
13.15 - 14.00	Prerequisites Needed in the Inspection
14.00 - 14.30	Coffee / Tea break
14.30 - 15.15	Prerequisites continuing
15.15.-16.00	Discussion
19.00 - 22.00	Dinner in Lyngby

# Day 2

08.00 – 08.30	Registration and Coffee / Tea
08.30 – 09.15	Criteria on Buildings
09.15 – 10.00	Criteria on Areas and Equipment in the Production Facilities
10.00 – 10.30	Coffee / Tea break
10.30 – 11.15	Process Line Criteria I
11.15 – 12.00	Process Line Criteria II
12.00 – 13.00	Lunch break
13.00 – 13.45	How to Inspect Activities
13.45 – 14.30	How to Inspect Services
14.30 – 15.00	Coffee / Tea break
15.00 – 16.00	Discussion & Concluding Remarks