



EHEDG ADVANCED COURSE ON HYGIENIC ENGINEERING

The course provides knowledge and insight into the hygienic design of equipment and processes for the food, feed and pharmaceutical industry, to better fulfil the wishes of purchasers and retailers. These include minimising down time, maintenance, cleaning costs and environmental impact, but also efficient cleaning, optimal product safety and constant product quality. The design should comply with present legislation and standards, but can also anticipate future changes.

Trainers

Mr. Knuth Lorenzen

President of the EHEDG since 2007, Member of the 3-A, Steering Committee and Expert in Hygienic Design Enquiries.



Mr. Andy Timperley

Chairman of the EHEDG Test Methods Sub-group, CCE for the P3--A group of Standards for Pharmaceutical equipment.



Prof. Dr. Gerhard Schleining

Chairman of EHEDG Austria Regional Section



Assoc. Prof. Dr. Navaphattra Nunak

Chairman of EHEDG Thailand Regional Section



19-21 July 2017

EHEDG Thailand, KMITL, Bangkok

Program

Day 1 (July 19)

Time	Topic	Speaker
08.30 – 09.00	Registration	
09.00 – 09.30	Welcome to KMITL & EHEDG Introduction	Navaphattra Nunak & Knuth Lorenzen
09.30 – 10.10	Legal Requirements	Navaphattra Nunak
10.10 – 10.30	Coffee Break	
10.30 – 12.00	Hazards in Hygienic Processing	Gerhard Schleining
12.00 – 13.00	Lunch	
13.00 – 14.30	Hygienic Design Criteria	Knuth Lorenzen
14.30 – 14.45	Coffee Break	
14.45 – 16.15	Materials of Construction	Andy Timperley
16.15 – 17.15	Case Study	
17.15 – 18.30	Cocktail	

Day 2 (July 20)

Time	Topic	Speaker
09.00 – 09.45	Welding Stainless	Knuth Lorenzen
09.45 – 09.55	Coffee Break	
09.55 – 10.40	Static Seals and Couplings	Andy Timperley
10.40 – 10.50	Coffee Break	
10.50 – 12.20	Cleaning & Disinfection	Gerhard Schleining
12.20 – 13.15	Lunch	
13.15 – 14.00	Valves	Knuth Lorenzen
14.00 – 14.15	Coffee Break	
14.15 – 15.00	Pumps	Knuth Lorenzen
15.00 – 15.15	Coffee Break	
15.15 – 16.15	Verification of Hygienic Design, Test Methods and Certification	Andy Timperley
16.15 – 17.15	Case Study	
17.15 – 18.30	Cocktail	

Day 3 (July 21)

Time	Topic	Speaker
09.00 – 10.30	Building and Process Layout	Andy Timperley
10.30 – 10.50	Coffee Break	
10.50 – 11.50	Installation & Maintenance, Lubricants	Andy Timperley
11.50 – 13.00	Lunch	
13.00 – 14.00	Case Study on Equipment	
14.00 – 14.20	Coffee Break	
14.20 – 15.20	Case Study Presentation	
15.20-	Participants EHEDG Advanced Course on Hygienic Design -Final Exam	
	Questionnaire	

Certificate

An attendance certificate will be provided after the final exam.

Target Group

Participant should have a minimum of two years of relevant practical experience in Food, Cosmetic and pharma industries or Equipment manufacturers. Participants with equivalent training or experience may be able to participate after consultation with the course director.

Registration

First name.....Family name.....

Organization.....Company.....

Address.....

Phone/Mobile phone Email:

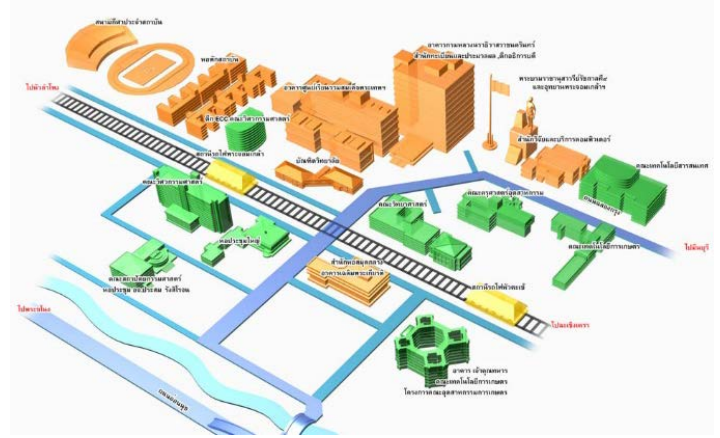
Please send via email: ehedgthailand@gmail.com before June 16, 2017

Contact person: Assoc. Prof. Dr. Taweeapol Suesut
Maethinee Songthai (083-041-9097)

Information

For further information you can contact to <http://www.facebook.com/ehedgthailand>

Map



EHEDG Thailand,
Department of Food Engineering,
Faculty of Engineering, King Mongkut's
Institute of Technology Ladkrabang

Please scan to get directions

Costs

The cost of the course are 27,000 Baht including hand-outs, coffee, tea, lunches at full days. Company members of EHEDG get a 10% discount on the course price.

Payment

Bank name: **KASIKORN BANK**; Bank Account: **EHEDG Thailand** Bank account number: **631-2-12707-3**