



EHDG 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.

EHDG Authorized Trainers



Prof. Dr. Gerhard Schleining
Chairman of EHDG Austria
Universität für Bodenkultur Wien (BOKU)
Secretary General of the ISEKI-Food Association
Executive member of GHI (Global Harmonization Initiative)



Assoc. Prof. Dr. Navaphattra Nunak
Chairman of EHDG Thailand
(Faculty of Engineering, KMITL)



Assoc. Prof. Dr. Taweepol Suesut
Co-chairman of EHDG Thailand
(Faculty of Engineering, KMITL)

Asst. Prof. Dr. Jedsada Chaishome
EHDG Thailand Committee
(Faculty of Engineering, KMITL)



Worapanya Suthanupaphwut
EHDG Thailand Committee



23-25 July 2019

EHDG Thailand, KMITL, Bangkok

Program (English Version)

Day 1 (July 23)

Time	Topic	Speaker
08.30 – 09.00	Registration	
09.00 – 09.30	Welcome to KMITL & EHEDG Introduction	Navaphattra Nunak
09.30 – 10.10	Legal Requirements	Navaphattra Nunak
10.10 – 10.30	Coffee Break	
10.30 – 12.00	Hazards in Hygienic Processing	Gerhard Schleinig
12.00 – 13.00	Lunch	
13.00 – 14.30	Hygienic Design Criteria	Taweepol Suesut
14.30 – 14.45	Coffee Break	
14.45 – 16.15	Materials of Construction	Jedsada Chaishome
16.15 – 17.15	Case Study	
17.15 – 18.30	Discussion Forum	

Day 2 (July 24)

Time	Topic	Speaker
09.00 – 09.45	Welding Stainless	Jedsada Chaishome
09.45 – 09.55	Coffee Break	
09.55 – 10.40	Static Seals and Couplings	Worapanya Suthanupaphwut
10.40 – 10.50	Coffee Break	
10.50 – 12.20	Cleaning & Disinfection	Gerhard Schleinig
12.20 – 13.15	Lunch	
13.15 – 14.00	Valves	Worapanya Suthanupaphwut
14.00 – 14.15	Coffee Break	
14.15 – 15.00	Pumps	Worapanya Suthanupaphwut
15.00 – 15.15	Coffee Break	
15.15 – 16.15	Verification of Hygienic Design, Test Methods and Certification	Navaphattra Nunak
16.15 – 17.15	Case Study	
17.15 – 18.30	Discussion Forum	

Day 3 (July 25)

Time	Topic	Speaker
09.00 – 10.30	Building and Process Layout	Navaphattra Nunak
10.30 – 10.50	Coffee Break	
10.50 – 11.50	Installation & Maintenance, Lubricants	Taweepol Suesut
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:

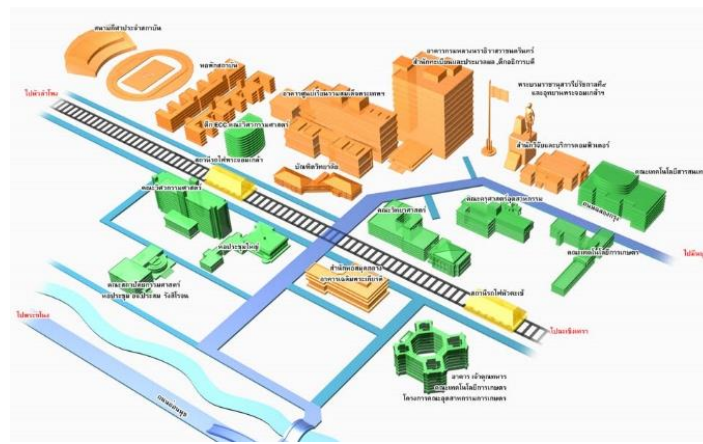
Please send via email: ehedgthailand@gmail.com before July 15, 2019

Contact person: 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, three times dinner during the Course. Company members of EHEDG get a 10% discount on the course price.

Payment

Bank name **Siam Commercial Bank Public Company Limited**; Bank Account: “King Mongkut’s Institute of Technology Ladkrabang”, Bank account number: 088-2-1 1066-5 Swift code: SICOTHBK