Hygienic Design of Food Processing Equipment and Facilities Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Hygienic Design of Food Processing Equipment and Facilities Training course is designed to address the increasing global demand for safe, sustainable, and innovative food production. With food safety challenges becoming more complex, organizations require professionals who understand hygienic engineering, facility optimization, and contamination control. This course integrates trending topics such as food safety compliance, regulatory frameworks, risk management, clean-in-place (CIP) systems, automation in hygienic design, and sanitation technologies. It is strategically structured to enhance participants?ÇÖ technical knowledge, practical skills, and problem-solving capabilities while meeting international hygiene standards.

Participants will gain exposure to industry best practices, real-world applications, and advanced hygienic design solutions for food processing facilities. The course highlights the importance of hygienic design in minimizing cross-contamination, reducing operational downtime, and ensuring compliance with regulations such as HACCP, FDA, and EU directives. With expert trainers and practical case studies, this program ensures that attendees are equipped with skills for improving operational efficiency, supporting sustainable practices, and safeguarding consumer trust in a competitive food industry landscape.

Programme Curriculum

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Course Objectives

1. Understand the principles of hygienic design in food processing facilities.
2. Identify critical control points in food equipment design and operation.
3. Learn global food safety standards including HACCP, ISO 22000, FDA, and EU regulations.
4. Apply risk-based approaches to equipment sanitation and facility layout.
5. Explore advanced clean-in-place (CIP) and clean-out-of-place (COP) systems.
6. Implement sustainable practices in hygienic facility design and maintenance.
7. Analyze microbial contamination risks and preventive strategies.
8. Integrate automation and digital monitoring in hygienic design systems.
9. Design equipment for allergen control and cross-contamination prevention.
10. Evaluate material selection and surface finishes for hygienic applications.
11. Develop hygienic zoning and facility flow concepts.
12. Learn best practices for validation and verification of cleaning systems.
13. Apply hygienic design in reducing downtime and improving productivity.

Organizational Benefits

1. Enhanced compliance with international food safety standards.
2. Reduced risks of contamination and costly recalls.
3. Improved facility efficiency and optimized workflows.
4. Increased customer confidence and brand trust.
5. Long-term cost savings through reduced maintenance.
6. Greater adoption of sustainable and green practices.
7. Reduced downtime due to optimized cleaning protocols.
8. Strengthened employee knowledge and operational culture.
9. Enhanced ability to adopt automation and smart technology.
10. Competitive advantage in global food markets.

Target Audiences

1. Food safety managers
2. Plant engineers
3. Quality assurance professionals
4. Facility designers and architects
5. Equipment manufacturers
6. Production supervisors
7. Hygiene and sanitation specialists
8. Regulatory and compliance officers

Course Duration: 5 days

Course Modules

Module 1: Fundamentals of Hygienic Design

- Core principles of hygienic design
- Importance of hygienic zoning in facilities
- Contamination risks in poorly designed equipment
- Introduction to regulatory compliance
- Emerging technologies in hygienic facility design
- Case Study: Poor facility design and contamination incident

Module 2: Food Safety Standards and Regulations

- HACCP principles and hygienic design
- ISO 22000 and GFSI benchmarking
- FDA and EU regulatory requirements
- Verification and validation of compliance
- Auditing techniques for food facilities
- Case Study: HACCP integration in facility design

Module 3: Facility Layout and Hygienic Zoning

- Designing for material and personnel flow
- Separation of high-risk and low-risk areas
- Airflow control and environmental hygiene
- Hygienic drainage and waste management
- Sanitary facility construction materials
- Case Study: Hygienic zoning success in dairy facility

Module 4: Equipment Material Selection

- Stainless steel properties in food processing
- Surface finishes and cleaning efficiency
- Material compatibility with cleaning chemicals
- Corrosion resistance in hygienic design
- Choosing sustainable and durable materials
- Case Study: Equipment failure due to poor material choice

Module 5: Cleaning and Sanitation Systems

- Clean-in-place (CIP) technology
- Clean-out-of-place (COP) practices
- Sanitation scheduling and frequency
- Detergents and disinfectants in cleaning
- Automation in cleaning processes
- Case Study: CIP system implementation in beverage industry

Module 6: Microbial Contamination Control

- Sources of microbial contamination

- Biofilm formation and control strategies
- Hygienic surfaces and design for prevention
- Effective sanitation validation techniques
- Predictive microbiology and monitoring tools
- Case Study: Microbial outbreak linked to poor cleaning

Module 7: Allergen and Cross-Contamination Prevention

- Identifying allergen control requirements
- Segregation strategies for allergenic products
- Equipment cleaning for allergen removal
- Facility layout for allergen management
- Regulatory allergen labeling compliance
- Case Study: Cross-contamination in bakery facility

Module 8: Automation and Digital Monitoring in Hygienic Design

- Smart sensors for contamination monitoring
- Data-driven hygiene management systems
- IoT in facility hygiene monitoring
- Automated cleaning validation systems
- Predictive maintenance using AI tools
- Case Study: Digital monitoring success in meat processing

Training Methodology

- Interactive lectures supported by multimedia presentations
- Group discussions and problem-solving exercises
- Practical demonstrations and guided facility walkthroughs
- Case study analysis with real-world industry examples
- Hands-on workshops with hygienic design tools
- Assessments and knowledge checks to reinforce learning

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.com or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to FINESKILL TRAINING CENTER account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
07 Sep 2026	11 Sep 2026	Physical	$1,500
14 Sep 2026	18 Sep 2026	Physical	$1,500
21 Sep 2026	25 Sep 2026	Physical	$1,500
28 Sep 2026	02 Oct 2026	Physical	$1,500
05 Oct 2026	09 Oct 2026	Physical	$1,500
12 Oct 2026	16 Oct 2026	Physical	$1,500
19 Oct 2026	23 Oct 2026	Physical	$1,500
26 Oct 2026	30 Oct 2026	Physical	$1,500

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