

# 2024

## Level 4 – The Hygienic Design Lifecycle

<b>Venue</b>	Virtual Training via Microsoft Teams
<b>Date</b>	Tuesday 5 <sup>th</sup> March 2024 (one day course)
<b>Time</b>	09:00hrs - 17:00hrs
<b>Price</b>	£300.00 + VAT per delegate €345.00 + VAT per delegate
<b>Who Should Attend?</b>	<p>This course contains detailed and practical training for all those involved in the specification, purchase and use of food processing buildings and equipment. The course will help delegates undertake a hazard analysis of buildings and equipment, write a purchase specification, assess OEMs specifications for fitness of purpose and commission buildings including the installation of equipment.</p> <p>Completion of this course will aid delegates in understanding the new GFSI Version 2020 benchmark requirements on hygienic design, e.g., as adopted in Clause 4.6 in BRC Version 9.</p> <p>It is recommended that delegates are qualified in CIEH Level 4 Food Safety or equivalent.</p>
<b>Contact</b>	<p>For any queries, specific dietary or physical access requirements please contact Kersia's Technical Service &amp; Training Manager, David Childs:</p> <p><a href="mailto:david.childs@kersia-group.com">david.childs@kersia-group.com</a></p>
<b>Bookings</b>	<p><a href="https://www.kersia.uk/shop/training-courses/">https://www.kersia.uk/shop/training-courses/</a></p>

### Programme

This 1 day training course considers the 7 parts of the hygienic design lifecycle as follows:

1. When considering the design of a new food processing building or refurbishment, or the purchase of either a bespoke or generic piece of food processing equipment, the intended use of the building or equipment must be defined.
2. From its intended use, a hazard analysis can be undertaken of what hazards could be present in, or harboured by, the building or equipment that would be a risk to the safety of the foodstuff manufactured in it/by it.
3. Knowing the hazards, the majority of these can be eliminated or mitigated by hygienic design principles
4. Following its hygienic design, no additional hazards should be created during the construction of the building (particularly if food manufacturing is being undertaken within the premises) or the manufacturing and transport of the equipment
5. Commissioning of the building or installation of the equipment are undertaken in a manner which does not create additional hazards.
6. Remaining hazards, such as the replacement of seals and gaskets and the cleaning behind guards, are undertaken by robust maintenance and cleaning and disinfection programmes
7. Periodically existing buildings and equipment should be assessed for their fitness for purpose following any changes to e.g., products and processes.

### Assessment

Competence and understanding are assessed by group activity interaction and the completion of a short examination.