

Hygienic Design Training

The Commercial Food Sanitation® (CFS®) Hygienic Design Training offers a holistic approach covering the hygienic design of equipment, infrastructure, and traffic flows in food facilities.

Over 2½ days participants learn in the classroom and in three breakout sessions, including our Design-It-Yourself session in which participants work together to hygienically design a miniature plant.

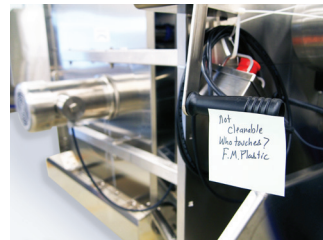
This training is available as standalone instruction or part of the CFS Hygienic Design Certification program.

Who should attend:

- Engineers
- Food Safety and Quality
- Operations and Maintenance
- Plant managers and corporate leaders
- Equipment manufacturers

What you'll learn:

- Immediately applicable hygienic design principles for equipment and facilities
- How and why hygienic design affects food safety
- Understanding and management of hygienic design challenges



Earns course credit toward CFS Hygienic Design Certification.



An Intralox Company

CFS is your trusted partner to reduce food safety risk and strengthen food safety leadership. Our experts challenge and advance industry practices globally with strategic consulting and robust education programs, fulfilling our mission to make the world's food supply safer.



Scan the QR code or [visit our website](#) for complete training information, certification path recommendations, and upcoming dates and locations.