

HYGIENIC DESIGN CERTIFICATION

The CFS Institute is committed to developing professionals in the food industry. As part of that mission, we proudly present our Hygienic Design Certification, a comprehensive, blended learning pathway that builds and strengthens knowledge of hygienic design. In this program, you'll gain the tools and skills to apply, improve, and maintain hygienic design in your food processing facilities.

Learning Objectives

- **Implement hygienic design principles for equipment and facilities**
- **Develop strategies for making a business case for hygienic design projects**
- **Drive temporary and long-term hygienic design solutions at your company**
- **Impact the design of equipment and facilities to improve food safety and operations**
- **Create cross-functional teams working toward a shared goal to solve design issues**

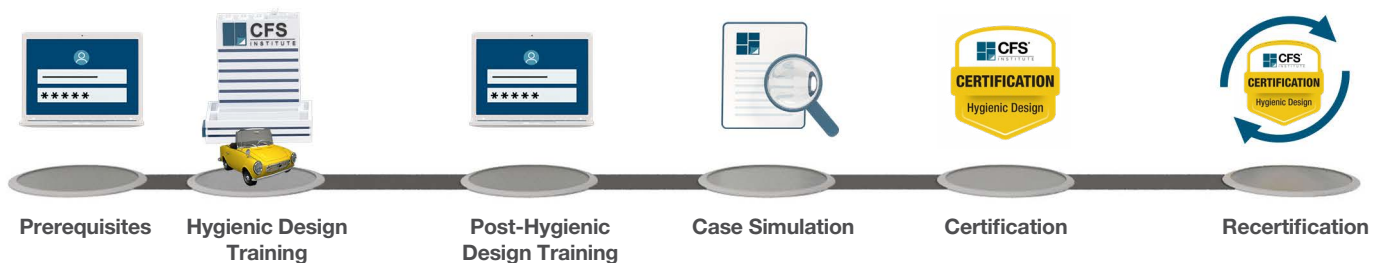
Hygienic Design Certification combines digital learning and in-person training sessions. Participants will complete five prerequisite online modules, an in-person Hygienic Design Training (HDT) session, and additional online modules to deepen hygienic design knowledge.

Earning CFS Hygienic Design Certification builds professional credibility, provides career advancement opportunities, and proves your knowledge and commitment to hygienic design. Our recertification program—required every three years—will ensure your education is up to date.



Visit our website for more information about our Hygienic Design Certification and Training sessions:
http://bit.ly/CFS_Training

HYGIENIC DESIGN CERTIFICATION STEPS



ABOUT COMMERCIAL FOOD SANITATION

Commercial Food Sanitation, an Intralox company, integrates strategic consulting, expertise, and training to provide durable solutions to food safety and sanitation challenges for food processing plants across the globe. We offer hands-on Sanitation Essentials Training, Hygienic Design Training, and Advanced Certification sessions at Intralox's training facilities in North America, Europe, Asia Pacific, and Latin America.



An Intralox Company

HYGIENIC DESIGN TRAINING

Hygienic Design Training—which offers a holistic approach to the hygienic design of equipment, infrastructure, and traffic flows in food facilities—is an integrated part of the Hygienic Design Certification program and a prerequisite to Advanced Certification for Food Industry Leaders.

While Hygienic Design Training is part of the Hygienic Design Certification program, it's available to participants as stand-alone training.

Learning Objectives

- **Apply hygienic design principles for equipment and facilities**
- **Evaluate how and why hygienic design affects food safety and utilize available tools**
- **Recognize who must be involved when projects impact food safety**
- **Experience and discuss everyday hygienic design challenges and possible solutions**

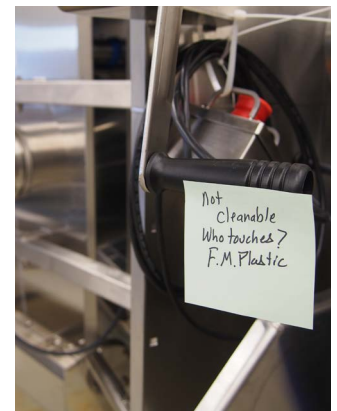
At the end of the 2½-day training, successful completion will be recognized with a digital badge and certificate.

REGISTRATION

Registration and participation costs of **Hygienic Design Certification** include prerequisite online modules, in-person Hygienic Design Training, additional online modules, and proof of certification (digital badge).

Hygienic Design Training is available as stand-alone instruction. Registration and participation costs of the 2½-day training include classroom and break out setup, handouts of training materials, certificate of completion (digital badge), lunch, and a group dinner.

We limit participation on a first-come, first-served basis so we can guarantee each participant receives an optimal learning experience. Visit our website for training fees in your local currency.



TRAINING CALENDAR

We offer hands-on Sanitation Essentials Training, Hygienic Design Training, and Advanced Certification sessions at Intralox's training facilities in New Orleans, Amsterdam, Shanghai, Melbourne, and São Paulo.

Sessions may sell out quickly, and we continuously open new sessions for registration.



Contact us for free recommendations on optimal learning paths for your company, plant, or team to achieve your food safety goals:

www.commercialfoodsantiation.com/training-certifications

“Overall, this [Hygienic Design] Training was a mind changer. I am going home with a different vision. Thank you.”

Gilberto Jimenez, Plant Engineer at Impossible Foods