



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

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COURSE BROCHURE

Black Tea Sorting And Quality Control Techniques Training

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 115839 · NQF Level 2 · 12 Credits · 9 Days

COURSE OVERVIEW

This course equips learners with the skills to sort black tea by grade and ensure quality control in a tea processing environment. It covers the identification of defects, grading standards, and the application of quality assurance techniques to maintain product consistency. By the end, participants will be able to conduct systematic sorting and implement corrective actions to meet industry standards.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	115839
Accreditation	SAQA Accredited · NQF Level 2 · 12 Credits
Duration	9 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply standard grading criteria to sort black tea into commercial grades based on leaf size and appearance.
- Analyze tea samples to identify common defects such as over-fermentation, stalk content, and foreign matter.
- Evaluate the quality of sorted tea against industry benchmarks and report non-conformances.
- Implement corrective actions to address quality issues identified during sorting.
- Demonstrate proper use of quality control tools such as sieves, color charts, and moisture meters.
- Document sorting and quality control results in accordance with workplace procedures.

COURSE OUTLINE

Day 1: Introduction to Black Tea and Quality Fundamentals

- Overview of black tea production: plucking, withering, rolling, fermentation, firing.
- Quality parameters: leaf appearance, infusion colour, flavour, and mouthfeel.
- Introduction to tea grading systems: whole leaf, broken, fannings, dust.
- Importance of sorting and quality control in value chain.
- Tea tasting basics: sensory evaluation principles.
- Overview of SAQA unit standard 115839 and learning pathways.
- Hygiene and safety in tea handling.
- Course structure and assessment expectations.

Day 2: Tea Leaf Grading and Sorting Principles

- Grading categories: OP, BOP, FOP, TGFOP, CTC, orthodox.
- Sorting methods: sieving, air classification, colour sorting, hand picking.
- Equipment: graders, vibratory sieves, gravity separators, electronic sorters.
- Impact of sorting on consistency and market value.
- Practical demonstration: sorting by size and visual inspection.
- Recording and documentation of grade yields.
- Quality defects related to poor sorting: stems, fibres, foreign matter.
- Workflow integration: sorting line layout and material flow.

Day 3: Sensory Evaluation and Cupping Techniques

- Cupping protocol: sample preparation, water quality, brewing time.
- Sensory analysis: appearance, aroma, taste, mouthfeel, aftertaste.
- Scoring systems: 100-point scale, descriptive analysis.
- Common defects: over-fired, under-fermented, smoky, musty, woody.
- Practical cupping session: evaluating 5-6 different grades.
- Developing a sensory vocabulary for black tea.
- Calibration of panelists: consistency and bias reduction.
- Linking sensory data to sorting and processing adjustments.

Day 4: Chemical and Physical Quality Parameters

- Chemistry of black tea: theaflavins, thearubigins, caffeine, L-theanine.
- Moisture analysis: oven-drying method and acceptable ranges.
- Particle size analysis: sieving and laser diffraction.
- Colour measurement: liquor brightness and clarity (e.g., using spectrophotometer).
- Fermentation index and its correlation with quality.
- Pesticide residue limits and food safety standards.
- Practical: conduct moisture test on a tea sample.
- Interpreting quality control data sheets.

Day 5: Quality Control Systems and Standards

- Elements of a QC system: incoming inspection, in-process control, final testing.
- HACCP principles in tea processing: hazard identification and control.
- ISO 3720: black tea specification.
- SABS standards for tea grading and packaging.
- Developing SOPs for sorting, grading, and cupping.

- Traceability systems: batch codes, records, and recall procedures.
- Practical: create a QC checklist for a sorting line.
- Auditing and corrective actions.

Day 6: Practical Sorting and Grading Operations

- Hands-on sorting: using sieves and gravity separators.
- Visual inspection: removing stalks, fibres, and foreign matter.
- Operating colour sorters: settings and calibration.
- Yield calculation: weight of each grade vs. total input.
- Practical grading exercise: sort 5 kg of bulk tea into grades.
- Identifying defects: over-fermented, under-fermented, burnt.
- Safety protocols: lockout/tagout, PPE, dust control.
- Recording data: grade weights, defect percentages, and observations.

Day 7: Advanced Quality Control – Blending and Consistency

- Blending objectives: consistent flavour, colour, and price point.
- Blending methods: batch blending, continuous blending.
- Practical: create a blend from three base grades to match a target profile.
- Statistical process control: control charts for particle size and moisture.
- Sampling plans for quality verification.
- Shelf-life testing: accelerated ageing and sensory changes.
- Inventory management: FIFO, stock rotation, and lot tracking.
- Practical: evaluate blend consistency through cupping.

Day 8: Quality Assurance Documentation and Reporting

- Quality report structure: summary, data, analysis, recommendations.
- Record-keeping: batch records, sensory scores, lab results.
- Certification standards: organic, Fair Trade, UTZ, Rainforest Alliance.
- Non-conformance reports (NCR) and root cause analysis.
- Practical: write a quality report for a batch of tea.
- Communication skills: feedback to sorters and processors.
- Continuous improvement: PDCA cycle (Plan-Do-Check-Act).
- Legal and regulatory compliance in South Africa.

Day 9: Integration, Assessment, and Certification

- Simulated production run: from bulk tea to graded, quality-assured product.
- Practical assessment: sorting, grading, cupping, and report writing.
- Oral questioning to verify understanding.
- Review of unit standard 115839 outcomes.
- Feedback session: strengths, areas for improvement.
- Certification ceremony and issuing of certificates.
- Action planning: applying learning in the workplace.
- Course evaluation and closing.

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **12 NQF credits** at **NQF Level 2**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 33,300.00	R 33,300.00
1	In-House	R 43,300.00	R 43,300.00
1	On-Campus (Pretoria)	R 50,000.00	R 50,000.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	20 Aug 2026	On-Campus	Dubai, UAE
11 Aug 2026	21 Aug 2026	On-Campus	Pretoria, South Africa
12 Aug 2026	24 Aug 2026	On-Campus	Abu Dhabi, UAE
13 Aug 2026	25 Aug 2026	On-Campus	Durban, South Africa
13 Aug 2026	25 Aug 2026	On-Campus	Mauritius
14 Aug 2026	26 Aug 2026	On-Campus	Cape Town, South Africa
17 Aug 2026	27 Aug 2026	On-Campus	Pretoria, South Africa
18 Aug 2026	28 Aug 2026	On-Campus	Abu Dhabi, UAE

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

1. **Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 115839) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
2. **Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
3. **Apply by phone or WhatsApp:** call **+27 12 004 8389** or WhatsApp **+27 65 077 6310** and we will prepare your quotation and reserve your seats.
4. **Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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