



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

Perishable Produce Quality Assessment & Classification

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 252168 · NQF Level 4 · 5 Credits · 2 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to apply quality assessment principles in the classification of perishable produce. Participants will learn to evaluate produce quality based on established standards, identify defects, and assign appropriate grades. The course ensures compliance with industry regulations and enhances supply chain efficiency.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	252168
Accreditation	SAQA Accredited · NQF Level 4 · 5 Credits
Duration	2 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply quality assessment principles to evaluate perishable produce
- Classify perishable produce according to industry standards and grading systems
- Identify and document defects, blemishes, and other quality indicators
- Demonstrate proper sampling and inspection techniques
- Ensure compliance with relevant food safety and quality regulations
- Communicate classification results effectively to stakeholders

WHO SHOULD ATTEND

- This course is intended for quality controllers, produce inspectors, warehouse supervisors, and supply chain professionals involved in the handling and classification of perishable fruits, vegetables, and other fresh produce.

COURSE OUTLINE

Day 1: Fundamentals of Perishable Produce Quality

- Introduction to perishable produce: categories, supply chain, and quality standards
- Quality parameters: colour, size, shape, firmness, brix, acidity, and blemishes
- Common physiological disorders and pathological defects (e.g., chilling injury, decay)
- Post-harvest handling practices and their impact on quality
- Sensory evaluation: sight, touch, smell, and taste assessment
- Overview of classification systems: South African grading standards (e.g., Class 1, Class 2)
- Tools for quality assessment: penetrometer, refractometer, colour charts
- Practical exercise: visual inspection and defect identification

Day 2: Classification, Grading, and Quality Assurance

- Detailed grading standards for apples, citrus, tomatoes, and leafy greens
- Use of measurement instruments: firmness tester, refractometer, pH meter, colourimeter
- Sampling methods and statistical quality control basics
- Documentation: inspection forms, traceability, and certification
- Quality assurance protocols: cold chain management, hygiene, and packaging
- Regulatory framework: SAQA unit standard requirements and industry codes
- Case studies: common quality disputes and root cause analysis
- Practical exercise: complete grading assessment of mixed produce samples

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 **5 NQF credits** at **NQF Level 4**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 15,400.00	R 15,400.00
1	In-House	R 20,000.00	R 20,000.00
1	On-Campus (Pretoria)	R 23,100.00	R 23,100.00

UPCOMING SESSIONS

Start	End	Method	Venue
11 Aug 2026	12 Aug 2026	On-Campus	Durban, South Africa
11 Aug 2026	12 Aug 2026	On-Campus	Pretoria, South Africa
11 Aug 2026	12 Aug 2026	On-Campus	Cape Town, South Africa
13 Aug 2026	14 Aug 2026	On-Campus	Abu Dhabi, UAE
13 Aug 2026	14 Aug 2026	On-Campus	Dubai, UAE
13 Aug 2026	14 Aug 2026	On-Campus	Mauritius
17 Aug 2026	18 Aug 2026	On-Campus	Dubai, UAE
17 Aug 2026	18 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 252168) 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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