



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

Raw Material Receiving for Winemaking

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259148 · NQF Level 2 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips learners with the competencies to receive raw materials for winemaking in accordance with South African wine industry standards. It covers quality assessment, documentation, and handling procedures to ensure that only suitable grapes and additives enter the production process. By mastering these skills, learners contribute to consistent wine quality and operational efficiency.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259148
Accreditation	SAQA Accredited · NQF Level 2 · 6 Credits
Duration	3 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply standard operating procedures for receiving grapes, juice, and winemaking additives.
- Demonstrate correct use of measuring instruments (e.g., refractometer, pH meter) to assess raw material quality.
- Evaluate incoming raw materials against specification criteria and identify non-conformances.
- Implement proper documentation and record-keeping for traceability and quality assurance.
- Analyze potential risks in raw material handling and propose corrective actions.

WHO SHOULD ATTEND

- This course is designed for cellar workers, production assistants, and entry-level winemaking staff responsible for receiving and inspecting raw materials at wineries or wine estates.

COURSE OUTLINE

Day 1: Introduction to Raw Material Receiving and Quality Principles

- Overview of the winemaking process and raw material types.
- Legal framework: SAQA Unit Standard 259148 and relevant regulations.
- Quality parameters: sugar content (Brix), acidity, pH, colour, and condition.
- Receiving area setup: equipment, sanitation, and safety.
- Documentation: delivery notes, batch numbers, and traceability.
- Initial inspection procedures: visual checks and temperature measurement.
- Sampling techniques for representative analysis.
- Communication with suppliers and transporters.

Day 2: Advanced Receiving Procedures and Quality Assessment

- Use of refractometer, hydrometer, and pH meter for grape analysis.
- Assessing grape health: mould, rot, and pest damage.
- Evaluating additives and processing aids upon receipt.
- Criteria for load acceptance: sugar, acidity, and condition thresholds.
- Rejection procedures: documentation and communication.
- Impact of raw material on wine colour, flavour, and aroma.
- Record-keeping: quality reports and batch tracking systems.
- Introduction to laboratory confirmation tests.

Day 3: Integration, Troubleshooting, and Best Practices

- Coordinating with crushing and fermentation teams.
- Managing high-volume deliveries and peak season challenges.
- Troubleshooting equipment malfunctions and quality discrepancies.
- Implementing corrective actions: re-sampling, re-testing, or rejection.
- Best practices for sanitation and food safety.
- Auditing and compliance: internal and external.
- Continuous improvement: feedback loops and process optimisation.
- Final assessment and competency evaluation.

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 **6 NQF credits** at **NQF Level 2**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 17,900.00	R 17,900.00
1	In-House	R 23,300.00	R 23,300.00
1	On-Campus (Pretoria)	R 26,800.00	R 26,800.00

UPCOMING SESSIONS

Start	End	Method	Venue
04 Aug 2026	06 Aug 2026	On-Campus	Pretoria, South Africa
04 Aug 2026	06 Aug 2026	On-Campus	Mauritius
05 Aug 2026	07 Aug 2026	On-Campus	Cape Town, South Africa
05 Aug 2026	07 Aug 2026	On-Campus	Lagos, Nigeria
10 Aug 2026	12 Aug 2026	On-Campus	Pretoria, South Africa
10 Aug 2026	12 Aug 2026	On-Campus	Mauritius
11 Aug 2026	13 Aug 2026	On-Campus	Abu Dhabi, UAE
11 Aug 2026	13 Aug 2026	On-Campus	Cape Town, South Africa

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 259148) 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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