



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

Sensory Quality Evaluation of Wine Products

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259159 · NQF Level 3 · 3 Credits · 1 Day

COURSE OVERVIEW

This course equips learners with the skills to evaluate the sensory quality of wine products using rigorous sensory analysis techniques. Participants will learn to identify wine characteristics, apply standardised tasting protocols, and report findings to support quality assurance in the wine industry.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259159
Accreditation	SAQA Accredited · NQF Level 3 · 3 Credits
Duration	1 day
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply sensory evaluation principles to assess wine appearance, aroma, and palate.
- Analyse wine characteristics using standardised tasting terminology and scoring systems.
- Evaluate wine quality against predefined sensory standards and identify defects.
- Demonstrate correct use of sensory evaluation tools and controlled tasting conditions.
- Report sensory evaluation results accurately for quality assurance purposes.
- Implement corrective actions based on sensory feedback to maintain product consistency.

WHO SHOULD ATTEND

- This course is designed for wine industry professionals such as cellar workers, quality controllers, sommeliers, and wine enthusiasts seeking formal sensory evaluation skills.

COURSE OUTLINE

Day 1: Foundations of Sensory Evaluation for Wine

- Introduction to sensory evaluation: purpose and applications in the wine industry
- The human senses: physiology of taste, smell, and sight
- Wine sensory attributes: appearance (colour, clarity), aroma (primary, secondary, tertiary), taste (sweetness, acidity, bitterness, tannin), mouthfeel (body, astringency, carbonation)
- Standardised tasting protocol: sight, swirl, smell, taste, spit
- Common wine faults: oxidation, reduction, volatile acidity, cork taint, Brettanomyces
- Introduction to sensory evaluation methods: discrimination tests (triangle, duo-trio), descriptive analysis, hedonic testing
- Wine evaluation score sheets and quality grading systems
- Practical application: guided tasting of two wines – one typical and one with a fault

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 **3 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 12,800.00	R 12,800.00
1	In-House	R 16,600.00	R 16,600.00
1	On-Campus (Pretoria)	R 19,200.00	R 19,200.00

UPCOMING SESSIONS

Start	End	Method	Venue
04 Aug 2026	04 Aug 2026	On-Campus	Mauritius
05 Aug 2026	05 Aug 2026	On-Campus	Cape Town, South Africa
06 Aug 2026	06 Aug 2026	On-Campus	Dubai, UAE
07 Aug 2026	07 Aug 2026	On-Campus	Pretoria, South Africa
07 Aug 2026	07 Aug 2026	On-Campus	Lagos, Nigeria
10 Aug 2026	10 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	10 Aug 2026	On-Campus	Mauritius
11 Aug 2026	11 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 259159) 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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