



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

Grape Juice and Solids Separation for Winemaking

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259165 · NQF Level 3 · 8 Credits · 5 Days

COURSE OVERVIEW

This course equips learners with the practical skills and theoretical knowledge required to separate grape juice from solids during the winemaking process. Participants will learn to operate and maintain separation equipment, monitor juice clarity, and ensure product quality in accordance with industry standards.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259165
Accreditation	SAQA Accredited · NQF Level 3 · 8 Credits
Duration	5 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Demonstrate the ability to set up and operate separation equipment (e.g., presses, settling tanks, filters) according to standard operating procedures.
- Apply appropriate techniques for separating grape juice from solids, including pressing, settling, racking, and filtration.
- Monitor and control juice clarity, temperature, and yield to meet quality specifications.
- Identify and resolve common problems during separation, such as blockages, excessive turbidity, or equipment malfunctions.
- Implement hygiene and safety protocols to prevent contamination and ensure a safe working environment.
- Evaluate the effectiveness of separation methods and record relevant data for quality assurance.

WHO SHOULD ATTEND

- This course is designed for cellar workers, winemaking assistants, and production staff in the wine industry who are responsible for grape juice and solids separation processes.

COURSE OUTLINE

Day 1: Introduction to Grape Juice and Solids Separation

- Overview of winemaking process and role of separation
- Types of solids: pulp, skin fragments, seeds, and lees
- Principles of sedimentation and flotation
- Effects of solids on fermentation and wine stability
- Introduction to separation equipment
- Safety considerations in handling grape juice

Day 2: Sedimentation and Racking Techniques

- Cold settling: principles and practice
- Racking: equipment and methods
- Temperature control and its effect on settling
- Use of enzymes and fining agents for clarification
- Measuring turbidity and solids content
- Sanitation procedures for racking equipment

Day 3: Centrifugation and Filtration Methods

- Centrifugation: principles and types of centrifuges
- Operation and maintenance of disc stack centrifuges
- Filtration basics: depth filtration vs. surface filtration
- Filter aids: diatomaceous earth and perlite
- Cross-flow filtration and membrane technology
- Troubleshooting common separation issues

Day 4: Flotation and Advanced Clarification

- Flotation: theory and equipment
- Flotation with gelatin, bentonite, or other fining agents
- Combined processes: settling + flotation
- Quality control: visual inspection, lab tests
- Monitoring juice clarity during separation
- Record keeping and documentation

Day 5: Integration and Practical Application

- Case studies: white vs. red juice separation
- Developing a standard operating procedure
- HACCP and food safety in separation
- Cost-benefit analysis of different methods
- Emerging technologies in juice clarification
- Final assessment and feedback

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

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 23,000.00	R 23,000.00
1	In-House	R 29,900.00	R 29,900.00
1	On-Campus (Pretoria)	R 34,500.00	R 34,500.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	14 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	14 Aug 2026	On-Campus	Abu Dhabi, UAE
10 Aug 2026	14 Aug 2026	On-Campus	Pretoria, South Africa
10 Aug 2026	14 Aug 2026	On-Campus	Dubai, UAE
10 Aug 2026	14 Aug 2026	On-Campus	Cape Town, South Africa
10 Aug 2026	14 Aug 2026	On-Campus	Mauritius
17 Aug 2026	21 Aug 2026	On-Campus	Dubai, UAE
17 Aug 2026	21 Aug 2026	On-Campus	Pretoria, 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 259165) 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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