



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

Automated and Semi-Automated Wine Filtration

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259167 · NQF Level 3 · 8 Credits · 5 Days

COURSE OVERVIEW

This course equips learners with the skills to operate, monitor, and control automated or semi-automated wine filtration systems. It covers the principles of filtration, system setup, process adjustment, and quality control to ensure consistent wine clarity and stability.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259167
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

- Apply the principles of automated and semi-automated filtration to select appropriate filtration methods for different wine types.
- Set up and calibrate filtration equipment according to manufacturer specifications and standard operating procedures.
- Monitor filtration parameters such as pressure, flow rate, and turbidity to ensure efficient operation.
- Adjust filtration processes in response to real-time quality indicators to maintain product consistency.
- Demonstrate correct cleaning and sanitization procedures for filtration systems to prevent contamination.
- Evaluate filtration performance and troubleshoot common operational issues.

WHO SHOULD ATTEND

- Cellar technicians, winemakers, and production supervisors responsible for operating and maintaining filtration equipment in wineries.

COURSE OUTLINE

Day 1: Introduction to Wine Filtration Principles

- Overview of wine filtration: objectives and benefits
- Types of filtration: depth, surface, crossflow
- Filter media: diatomaceous earth, cellulose, membrane, etc.
- Key equipment: pumps, filters, hoses, valves
- Safety procedures and personal protective equipment
- Quality parameters: clarity, turbidity, stability

Day 2: Semi-Automated Filtration Systems

- Semi-automated system components and control panel
- Pre-filtration checks: filter integrity, gaskets, connections
- Setting flow rates and pressure differentials
- In-process monitoring: turbidity, flow, pressure
- Cleaning procedures: backwashing, chemical cleaning
- Troubleshooting: leaks, blockages, pressure drops

Day 3: Automated Filtration Systems

- Automated system architecture: PLC, sensors, valves
- HMI operation: menus, setpoints, trends
- Programming filtration cycles: pre-run, filtration, rinse
- CIP automation: sequences, temperatures, chemical dosing
- Alarm handling and fault diagnosis
- Data management: logs, reports, traceability

Day 4: Quality Control and Optimisation

- Turbidity measurement: NTU, calibration, sampling
- Sensory and chemical impact of filtration on wine
- Optimising flow rate and pressure for clarity and throughput
- Adjusting filter media dosage or pore size
- Record-keeping: batch logs, maintenance records
- Regulatory compliance: SAQA standards, food safety

Day 5: Integration, Maintenance, and Troubleshooting

- Filtration planning: timing, volume, wine characteristics
- Preventive maintenance: seals, sensors, pumps
- Advanced troubleshooting: pressure anomalies, off-flavours
- Performance metrics: throughput, yield, energy use
- Emergency procedures: leaks, spills, equipment failure
- Final assessment and course review

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
03 Aug 2026	07 Aug 2026	On-Campus	Pretoria, South Africa
03 Aug 2026	07 Aug 2026	On-Campus	Dubai, UAE
03 Aug 2026	07 Aug 2026	On-Campus	Cape Town, South Africa
03 Aug 2026	07 Aug 2026	On-Campus	Mauritius
03 Aug 2026	07 Aug 2026	On-Campus	Johannesburg, South Africa
03 Aug 2026	07 Aug 2026	On-Campus	Lagos, Nigeria
10 Aug 2026	14 Aug 2026	On-Campus	Mauritius
10 Aug 2026	14 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 259167) 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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