



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

Tel: +27 12 004 8389 · Mobile: +27 65 077 6310

Email: apply@aatikd.co.za · Website: www.aatikd.co.za

COURSE BROCHURE

Blending Matured and Unmatured Grain Malt Distillates

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259282 · NQF Level 3 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips learners with the knowledge and practical skills to transfer and blend unmatured and matured grain and malt distillates in a distillery environment. Participants will understand the sensory characteristics, blending techniques, and quality control measures required to produce consistent, high-quality spirits.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259282
Accreditation	SAQA Accredited · NQF Level 3 · 6 Credits
Duration	3 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply blending techniques to combine matured and unmatured grain and malt distillates to achieve desired flavour profiles.
- Evaluate the sensory characteristics of distillates to determine appropriate blending ratios.
- Demonstrate the correct procedures for transferring distillates between vessels while minimising losses and contamination.
- Analyse the impact of maturation on distillate quality and adjust blending accordingly.
- Implement quality control checks to ensure the final blend meets specification and regulatory requirements.
- Document blending and transfer processes accurately for traceability and compliance.

WHO SHOULD ATTEND

- This course is designed for distillery operators, production supervisors, and quality assurance personnel involved in the blending and maturation of grain and malt distillates.

COURSE OUTLINE

Day 1: Fundamentals of Grain Malt Distillates and Blending Principles

- Overview of grain malt distillate production: from mash to new make spirit.
- Maturation process: interaction with oak, extraction of compounds, and chemical changes.
- Sensory characteristics of matured vs. unmatured distillates.
- Blending objectives: balancing flavour, aroma, colour, and mouthfeel.
- Types of blends: vatted, blended malt, and single grain variations.
- Impact of water quality and dilution on final product.
- Regulatory framework: SAQA standards, labelling, and excise regulations.
- Introduction to blending equipment and hygiene practices.

Day 2: Practical Blending Techniques and Sensory Evaluation

- Sensory analysis: taste, aroma, colour, and mouthfeel evaluation.
- Designing a blend: setting target profiles and selecting components.
- Calculation of blend ratios: volume, alcohol content, and flavour contribution.
- Hands-on blending exercise: mixing samples and assessing results.
- Adjusting blends: addition of unmatured spirit, water, or caramel.
- Documentation: blending logs, batch numbers, and traceability.
- Common defects in distillates and how blending can mitigate them.
- Quality control checks: alcohol strength, colour, and clarity.

Day 3: Advanced Blending Strategies and Commercial Application

- Advanced blending: using statistical process control and historical data.
- Scaling recipes: converting small trial volumes to bulk production.
- Managing inventory of matured and unmatured stocks.
- Blending for product launches: market trends and consumer preferences.
- Quality assurance: sensory panels, chemical testing, and shelf-life.
- Compliance with SAQA unit standard 259282 and other regulations.
- Troubleshooting blend issues: rework and corrections.
- Final assessment: create a blend and present with documentation.

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 3**.

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
03 Aug 2026	05 Aug 2026	On-Campus	Cape Town, South Africa
03 Aug 2026	05 Aug 2026	On-Campus	Lagos, Nigeria
04 Aug 2026	06 Aug 2026	On-Campus	Dubai, UAE
04 Aug 2026	06 Aug 2026	On-Campus	Johannesburg, South Africa
05 Aug 2026	07 Aug 2026	On-Campus	Pretoria, South Africa
05 Aug 2026	07 Aug 2026	On-Campus	Mauritius
10 Aug 2026	12 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	12 Aug 2026	On-Campus	Dubai, 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 259282) 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.

Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza, 1122 Burnett St, Hatfield 0028, Pretoria, Gauteng, South Africa
Tel: +27 12 004 8389 · WhatsApp: +27 65 077 6310 · apply@aaticd.co.za · www.aaticd.co.za