



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

Sensory Evaluation of Cane Sugar and Fruit Distillates

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259298 · NQF Level 3 · 3 Credits · 1 Day

COURSE OVERVIEW

This course equips learners with the skills to evaluate the sensory quality of unmatured and matured cane sugar and fruit distillates. Participants will learn to apply sensory evaluation techniques, identify key attributes such as aroma, taste, and appearance, and interpret results to ensure product quality and consistency.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259298
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 unmatured and matured cane sugar and fruit distillates.
- Analyze sensory attributes including aroma, taste, color, and clarity to determine product quality.
- Evaluate the impact of maturation on the sensory profile of distillates.
- Demonstrate the ability to use sensory evaluation tools such as tasting sheets and reference standards.
- Interpret sensory evaluation results to make informed decisions about product acceptance or rejection.
- Implement corrective actions based on sensory feedback to maintain consistent product quality.

WHO SHOULD ATTEND

- This course is designed for quality assurance professionals, distillery operators, and product development specialists in the spirits industry who are responsible for sensory evaluation and quality control of cane sugar and fruit distillates.

COURSE OUTLINE

Day 1: Fundamentals of Sensory Evaluation for Distillates

- Introduction to sensory evaluation: why it matters for quality control
- The human senses: taste, smell, sight, touch, and their roles
- Sensory attributes specific to cane sugar and fruit distillates
- Tasting methodology: appearance, nose, palate, finish
- Common off-flavours: oxidation, contamination, fermentation faults
- Introduction to sensory scorecards and descriptive analysis
- Calibration exercises: identifying basic tastes and aromas
- Factors affecting sensory perception: temperature, glassware, order of tasting

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	Cape Town, South Africa
05 Aug 2026	05 Aug 2026	On-Campus	Dubai, UAE
06 Aug 2026	06 Aug 2026	On-Campus	Pretoria, South Africa
06 Aug 2026	06 Aug 2026	On-Campus	Lagos, Nigeria
07 Aug 2026	07 Aug 2026	On-Campus	Johannesburg, South Africa
10 Aug 2026	10 Aug 2026	On-Campus	Cape Town, South Africa
11 Aug 2026	11 Aug 2026	On-Campus	Dubai, UAE
12 Aug 2026	12 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 259298) 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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