



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

Rebate and Distilling Wine Handling for Beverage Distilling

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259317 · NQF Level 3 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to safely receive, handle, and store rebate and distilling wine for beverage distilling purposes. It covers the legal requirements, quality control, and safety procedures essential for compliance with South African regulations and industry best practices.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259317
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 procedures for receiving rebate and distilling wine in compliance with legal and quality requirements.
- Demonstrate safe handling and storage techniques to prevent contamination and spoilage.
- Evaluate the quality of incoming wine using sensory and analytical methods.
- Implement record-keeping systems for traceability and regulatory compliance.
- Analyze potential hazards and apply corrective actions in handling processes.
- Communicate effectively with suppliers and team members during receipt and handling operations.

WHO SHOULD ATTEND

- This course is designed for cellar workers, distillery operators, and production supervisors involved in the receipt and handling of rebate and distilling wine.

COURSE OUTLINE

Day 1: Fundamentals of Rebate and Distilling Wine Handling

- Overview of the South African liquor industry and regulatory bodies.
- Definition and types of distilling wine (e.g., rebate wine, potable spirit).
- Legal framework: Customs and Excise Act, rebate provisions, and compliance.
- Quality criteria for distilling wine: alcohol content, acidity, volatile acidity, and free SO₂.
- Receiving and inspection procedures for incoming distilling wine.
- Storage conditions: temperature control, hygiene, and container integrity.
- Documentation and record-keeping for rebate claims.
- Introduction to rebate application processes and deadlines.

Day 2: Handling, Blending, and Pre-Distillation Processes

- Safe handling procedures: pumping, decanting, and transfer operations.
- Blending techniques: mixing different batches to achieve target specifications.
- Adjusting pH, sugar, and SO₂ levels for optimal distillation.
- Pre-distillation quality testing: alcohol measurement, sensory evaluation.
- Inventory management: stock rotation, batch tracking, and reconciliation.
- Waste management and environmental considerations.
- Troubleshooting: off-flavours, contamination, and spoilage prevention.
- Case studies on handling errors and corrective measures.

Day 3: Distillation Integration and Compliance Practical Application

- Overview of distillation principles and how wine handling impacts yield and quality.
- Linking rebate wine handling to the distillation workflow.
- Compliance audits: internal checks and preparation for external inspection.
- Final quality control: tasting, analysis, and acceptance criteria.
- Record-keeping for traceability: batch logs, rebate claims, and inventory.
- Best practices for continuous improvement in handling processes.
- Review of common non-compliance issues and how to avoid them.
- Course wrap-up and assessment.

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
05 Aug 2026	07 Aug 2026	On-Campus	Dubai, UAE
05 Aug 2026	07 Aug 2026	On-Campus	Johannesburg, South Africa
10 Aug 2026	12 Aug 2026	On-Campus	Abu Dhabi, UAE
10 Aug 2026	12 Aug 2026	On-Campus	Cape Town, South Africa
11 Aug 2026	13 Aug 2026	On-Campus	Durban, South Africa
11 Aug 2026	13 Aug 2026	On-Campus	Dubai, UAE
12 Aug 2026	14 Aug 2026	On-Campus	Pretoria, South Africa
12 Aug 2026	14 Aug 2026	On-Campus	Mauritius

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 259317) 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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