



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

Sensory Evaluation of Grain and Malt Distillates

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259318 · NQF Level 3 · 3 Credits · 1 Day

COURSE OVERVIEW

This course equips learners with the sensory evaluation skills required to assess the quality of unmatured and matured grain and malt distillates. Participants will learn to identify and describe key sensory attributes, apply standardized evaluation protocols, and interpret results for quality assurance and product development. The training aligns with industry standards and supports compliance in the South African spirits sector.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259318
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

- Demonstrate the ability to prepare and present distillate samples for sensory evaluation following industry protocols.
- Apply standardized sensory evaluation methods to assess appearance, aroma, taste, and mouthfeel of unmatured and matured grain and malt distillates.
- Analyze sensory data to distinguish between unmatured and matured distillates and identify quality deviations.
- Evaluate the impact of raw materials, distillation processes, and maturation conditions on sensory characteristics.
- Interpret sensory evaluation results to make recommendations for process adjustments or product improvements.
- Document sensory findings accurately in compliance with organizational and regulatory requirements.

WHO SHOULD ATTEND

- This course is designed for quality assurance professionals, distillery operators, product developers, and sensory panelists in the grain and malt distillate industry.
- It is also suitable for individuals seeking to formalize their sensory evaluation competencies within the South African alcoholic beverages sector.

COURSE OUTLINE

Day 1: Fundamentals of Sensory Evaluation for Grain and Malt Distillates

- Introduction to sensory evaluation: history, applications, and relevance to distillates
- Physiology of taste and smell: how humans perceive flavour
- Key sensory attributes: appearance, aroma, taste, mouthfeel, and finish
- Standardized tasting protocols: glass selection, pouring, temperature, and order
- Descriptive analysis methods: flavour wheels and lexicon development
- Common off-flavours and defects in grain and malt distillates
- Introduction to sensory evaluation environment: lighting, glassware, and palate cleansers
- Practical application: guided tasting of two sample distillates

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 259318) 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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