



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

Maize and Barley Handling for Beverage Distilling

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259322 · NQF Level 3 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to receive, handle, and store maize and barley specifically for beverage distilling. It covers quality assessment, safety protocols, and regulatory compliance to ensure raw materials meet distilling standards.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259322
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 correct procedures for receiving and inspecting maize and barley deliveries against quality specifications.
- Demonstrate safe handling and storage techniques to prevent contamination, spoilage, and pest infestation.
- Analyse grain moisture content, foreign matter, and other quality parameters using standard testing methods.
- Implement hygiene and sanitation practices in grain storage areas in line with food safety regulations.
- Evaluate documentation and record-keeping requirements for traceability and compliance.
- Design a basic grain handling workflow that minimizes loss and maintains quality for distilling.

WHO SHOULD ATTEND

- This course is ideal for grain handlers, distillery operators, and quality control personnel involved in the intake and storage of maize and barley for beverage alcohol production.

COURSE OUTLINE

Day 1: Introduction to Grain Handling and Quality Assessment

- Overview of maize and barley in distilling
- Quality parameters: moisture, protein, starch, and contaminants
- Sampling methods and tools
- Storage conditions: temperature, humidity, and pest control
- Grading standards and defect identification
- Introduction to food safety and traceability
- Regulatory requirements for grain handling

Day 2: Pre-Milling and Milling Processes

- Cleaning equipment: magnets, screens, aspirators
- Conditioning: tempering and moisture addition
- Milling equipment: hammer mills vs. roller mills
- Mill settings: gap, speed, and screen size
- Particle size analysis and distribution
- Safety procedures and lockout/tagout
- Maintenance of milling equipment

Day 3: Mash Preparation and Fermentation Feedstock

- Mashing principles: gelatinisation, liquefaction, saccharification
- Enzymes: alpha-amylase, glucoamylase, beta-glucanase
- Mash tun operations: mixing, heating, and lautering
- Monitoring pH, temperature, and sugar content
- Troubleshooting common mash issues
- Linking grain handling to final spirit quality
- Record-keeping and quality 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
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
11 Aug 2026	13 Aug 2026	On-Campus	Pretoria, South Africa
11 Aug 2026	13 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 259322) 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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