



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

Cane Sugar and Fruit Raw Materials for Beverage Distilling

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259337 · NQF Level 3 · 6 Credits · 3 Days

COURSE OVERVIEW

This course provides learners with the essential knowledge and practical skills to receive, inspect, handle, and store cane sugar and fruit raw materials intended for beverage distilling. It covers quality assurance, hygiene protocols, and safety procedures to ensure compliance with industry standards and regulatory requirements.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259337
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 cane sugar and fruit deliveries against quality specifications.
- Implement safe handling and storage practices to prevent contamination and spoilage of raw materials.
- Demonstrate proper documentation and recording of received materials according to standard operating procedures.
- Analyze potential hazards and apply control measures to ensure workplace health and safety during material handling.
- Evaluate the quality of raw materials using sensory and basic testing methods to confirm suitability for distilling.

WHO SHOULD ATTEND

- This course is designed for production and warehouse personnel in beverage distilling operations, including receiving clerks, storekeepers, and process operators who handle raw materials.

COURSE OUTLINE

Day 1: Introduction to Raw Materials and Cane Sugar

- Overview of beverage distillation and raw material significance
- Types of cane sugar: raw, refined, molasses, and syrups
- Sugar composition: sucrose, glucose, fructose, and impurities
- Harvesting and milling of sugarcane
- Juice extraction, clarification, and concentration
- Sugar crystallization and by-products
- Storage and handling of sugar for distilling
- Quality parameters: brix, purity, and colour

Day 2: Fruit Raw Materials and Their Preparation

- Common fruits for distilling: grapes, apples, pears, stone fruits
- Fruit chemistry: sugars, acids, tannins, and aromatics
- Harvesting and post-harvest handling
- Fruit preparation: destemming, crushing, and maceration
- Juice extraction methods: pressing and centrifugation
- Enzymatic treatment and clarification
- Preservation and storage of fruit musts
- Quality control: acidity, sugar content, and microbial load

Day 3: Fermentation and Practical Integration

- Fermentation fundamentals: yeast metabolism and sugar conversion
- Yeast strains for cane sugar vs. fruit fermentation
- Fermentation parameters: temperature, pH, and nutrients
- Monitoring fermentation progress: brix, alcohol, and by-products
- Troubleshooting common fermentation issues
- Influence of raw materials on final spirit profile
- Blending and aging considerations
- Regulatory and quality standards for raw materials

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	Pretoria, South Africa
03 Aug 2026	05 Aug 2026	On-Campus	Mauritius
04 Aug 2026	06 Aug 2026	On-Campus	Cape Town, South Africa
04 Aug 2026	06 Aug 2026	On-Campus	Lagos, Nigeria
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

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 259337) 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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