



## Specialty Tea Institute: Tea Certification Program

**Tea Forum** April 18-19, 2018 • 8a.m.–5 p.m. • Levels 1, 2, 3 Oolong & 3 Cupping: Washington State Convention Center- Seattle, WA

### **FOUNDATIONS OF TEA: LEVEL ONE (APRIL 18<sup>th</sup>)**

As the first course in STI's expanding education and certification program, Foundations of Tea: Level One will provide attendees with a strong understanding of the 5 basic tea types and the two traditional styles of orthodox tea production used to create them. Topics also include the essential components of teas, where and how teas are grown, the stages of processing and what differentiates the different types and classifications of tea. Attendees will have the opportunity to taste representative samples of each of the 5 tea types, discuss tea steeping methods and examine the basic characteristics of different teas.

#### **Schedule:**

7- 8:00 am: Registration  
8 – 8:15am: Introductions and Orientation  
8:15 – 9:45am:  
    Section 1 – The World of Specialty Tea  
    Section 2 - Introduction to Stages of Processing and Manufacturing  
    Section 3 - Stages of Processing and Manufacture – Chinese method  
9:45 – 10:15am Break  
10:15am – 11:30am:  
    Section 4 - Introduction to Tea Tasting  
    Section 5 – White and Green Teas  
11:30 to 1:30pm Lunch  
1:30 to 3:00pm:  
    Section 6 – Oolong Teas  
    Section 7 - Stages of processing and manufacture – British method  
    Section 8 - Stages of Processing and manufacture – Pu'erh  
3:00 – 3:30pm: Break  
3:30 – 4:15pm:  
    Section 9 - Tasting both Black and Pu'erh  
4:15 – 5pm  
Section 10 - Review and test

### **FOUNDATIONS OF TEA: LEVEL TWO (APRIL 19<sup>th</sup>)**

Building on the essential groundwork presented in Level One, Foundations of Tea: Level Two will examine CTC tea production and manufacture, as well as post manufacturing processes. Also included are the principles of grading and naming teas by country of origin. In this seminar participants will examine and taste 6 pairs of teas as they are guided through the basics of a comparison cupping. Participants will demonstrate their command of this information at the end of day examination.

#### **Schedule**

7- 8:00 am: Registration  
8 - 8:15am: Introductions and Orientation  
8:15 – 9:45am:  
    Section 1 – Introduction to Stages of Production and Manufacture  
    Section 2: Grading and Naming  
9:45 – 10:15am: Break  
10:15am – 11:30am:  
    Section 3: Blending  
    Section 4: Flavoring and Scenting  
    Section 5: Intro to Sensory  
    Section 6: Tasting White Teas  
11:30 – 1:30pm: Lunch  
1:30 – 2:30pm:  
    Section 7: Tasting Green Teas  
    Section 8: Tasting Oolong Teas  
2:30 – 3:00pm: Break  
3:00pm – 4:15pm:  
    Section 9: Tasting Two Black Teas  
    Section 10: Tasting Loose Leaf and CTC Black Teas  
    Section 11: Tasting Pu'erh Teas  
4:15 -4:30pm: Review  
4:30 – 5pm: Test



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**PROFESSIONAL SERIES: LEVEL 3 Cupping (April 18<sup>th</sup>)** Learning to properly cup tea is one of the most valuable skills a tea professional can develop. This one-day seminar explores the methodologies, internationally accepted standards and consistent procedures that professionals use every day, including weights, temperatures, steep times, vocabulary and record keeping. Around three dozen teas will be cupped, through challenging exercises designed to teach attendees not only what they're looking at in that moment, but also how to create their own cupping exercises for future learning.

**Schedule:**

7:00- 8:00 am: Registration  
8:00 – 8:15am: Introductions and Orientation  
8:30 - 8:40am Introductions  
8:40 – 9:00am Overview of the day & materials  
9:00-9:45am Exercise 1  
9:45 -10:30am Exercise 2  
10:30 - 11:00am Sponsor Break  
11:00 - 12:00pm Exercise 3  
12:00 - 1:00pm Lunch  
1:00 - 1:45pm Exercise 4  
1:45 - 2:30pm Exercise 5  
2:30 - 3:00pm Sponsor Break  
3:00 - 3:45pm Exercise 6  
3:45 - 4:30pm Exercise 7  
4:30 –5pm Exercise 8  
4:30 – 5:00pm Questions, comments, & closing remarks

**PROFESSIONAL SERIES: LEVEL 3 Oolong (April 19<sup>th</sup>)**

This one-day course explores the sensory rich world of some of the rarest teas - Oolongs - focusing on teas from China and Taiwan. The diverse leaf styles and flavor profiles of these teas (open leaf, semi-balled, light oxidation vs darker oxidation, etc), as well as the production methods employed to craft them, will be covered in depth. As with all Level 3 courses, some basic science of what is happening inside the leaf to make these teas unique will be covered. At least a dozen teas will be evaluated, through both standard and more exploratory cupping techniques utilized in origin countries. The focus is on important classics from both

countries and discussion on what defines "quality" tea of these types for the U.S. market and abroad.

**Level III: Professional Series: Oolong Teas Class Schedule**

7:00- 8:00 am: Registration  
8:00 – 8:15am: Introductions and Orientation  
8:15 – 9:45am: Overview of oolong teas  
9:45 – 10:15am Sponsor Break  
10:15am – 11:30pm: Chinese oolongs: Guangdong Province  
11:30 to 1:30pm: Lunch  
1:30 to 2:30pm: Taiwanese oolongs: Pouchong and Jade  
2:30 – 3:00pm: Sponsor Break  
3:00 – 4:15pm: Taiwanese oolongs: Amber, Champagne and Aged  
4:15 – 4:30pm: Review  
4:30 – 5:00pm: Test

**A manual will be provided at the beginning of each Level and passing the exam (minimum passing score of 80%) will be mandatory for those wishing to be certified and to be able to advance to the next class level. Reading the manual (an electronic version will be provided upon registration) in advance of the seminar is mandatory. If you do not receive the manual in advance via email please contact Ellainy Karaboitis. All Participants must successfully complete Levels One and Two before taking any Level Three classes.**

**PRICING:**

**Level One Only:** STI Member Rate \$400 • STI Non-Member Rate \$500  
**Level Two Only:** STI Member Rate \$400 • STI Non-Member Rate \$500  
**Discount Package: Level 1 and Level 2:** STI Member Rate \$675 • STI Non-Member Rate \$875  
**Level Three Cupping:** STI Member Rate \$425 • STI Non-Member Rate \$525  
**Level Three Oolong:** STI Member Rate \$425 • STI Non-Member Rate \$525  
**REGISTER TODAY THROUGH SCA REGISTRATION or w/Ellainy Karaboitis at (212) 986-0250 or [ekaraboitis@teausa.org](mailto:ekaraboitis@teausa.org)**