FOUNDATIONS OF TEA: LEVEL ONE (APRIL 22nd)
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.

Level I: Foundations Series Class Schedule
- 7-8:00 am: Registration
- 8 – 8:15 am: Introductions and Orientation
- 8:15 – 9:45 am:
  - 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 – 10:15 am: Break
- 10:15 am – 11:30 am:
  - Section 4 - Introduction to Tea Tasting
  - Section 5 – White and Green Teas
- 11:30 to 1:30 pm Lunch
- 1:30 to 3:00 pm:
  - Section 6 – Oolong Teas
  - Section 7 - Stages of processing and manufacture – British method
  - Section 8 - Stages of Processing and manufacture – Pu’erh
- 3:00 – 3:30 pm: Break
- 3:30 – 4:15 pm:
  - Section 9 - Tasting both Black and Pu’erh
- 4:15 – 5 pm: Section 10: Review and test

FOUNDATIONS OF TEA: LEVEL TWO (APRIL 23rd)
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.

Level II: Foundations Series Class Schedule
- 7-8:00 am: Registration
- 8 - 8:15 am: Introductions and Orientation
- 8:15 – 9:45 am:
  - Section 1 – Introduction to Stages of Production and Manufacture
  - Section 2: Grading and Naming
- 9:45 – 10:15 am: Break
- 10:15 am – 11:30 am:
  - Section 3: Blending
  - Section 4: Flavoring and Scenting
  - Section 5: Intro to Sensory
  - Section 6: Tasting White Teas
- 11:30 – 1:30 pm: Lunch
- 1:30 – 2:30 pm:
  - Section 7: Tasting Green Teas
  - Section 8: Tasting Oolong Teas
- 2:30 – 3:00 pm: Break
- 3:00 pm – 4:15 pm:
  - Section 9: Tasting Two Black Teas
  - Section 10: Tasting Loose Leaf and CTC Black Teas
  - Section 11: Tasting Pu’erh Teas
- 4:15 - 4:30 pm: Review
- 4:30 – 5 pm: Test
PROFESSIONAL SERIES: LEVEL 3 Pu’erh (April 22nd) This one-day course explores a category of tea of increasing prominence in the U.S. market: Pu’erh. These aged teas, unique to China, are no longer so rare and unusual amongst today’s tea drinkers, and are appreciated amongst connoisseurs and healthy lifestyle devotees alike. The specialized production of pu’erh teas (both green and dark forms, loose leaf and pressed) will be covered, and sensory evaluation will include both standard and more exploratory cupping techniques. Some of the constantly evolving science of pu’erh, as well as common misconceptions, will also be discussed.

Level III: Professional Series: Pu’erh Teas Class Schedule

- 8 – 8:20am: Introductions and Orientation
- 8:20 – 8:30am: Section 1
  - Introduction, Overview and History of Tea in Yunnan Province
  - Development of Sheng Pu’erh Tea Manufacture
- 9:30 – 10:00am Break
- 10:00 am – 11:30pm: Section 2 Tasting Sheng pu’erhs
- 11:30 to 1:30 Lunch Break
- 1:30 to 3:00pm: Section 3
  - Development of Shou Pu’erh Tea Manufacture Tasting Shou pu’erhs
- 3:00 – 3:30pm: Break
- 3:30 – 4:30pm: Section 4: More about Pu’erh Tea
- 4:30-5:00pm: Review and Test

PROFESSIONAL SERIES: LEVEL 3 Oolong (April 23rd) 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- 8:00am: 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 class 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 Pu’erh: STI Member Rate $425 • STI Non-Member Rate $525
- Level Three Oolong: STI Member Rate $425 • STI Non-Member Rate $525

REGISTER TODAY w/Ellainy Karaboitis at (212) 986-0250 or ekaraboitis@teausa.org