

# TEA SOMMELIER DIPLOMA COURSE PROFESSIONAL LEVEL I

April 6th 2024 – January 31st 2025

Only one course per year

Combined Module meaning both live and recorded material

Prerecorded presentations: 10 lessons

TeaTasting Live sessions + Q & A: 10+ lessons (these are recorded so you can watch later/again)

Home tasting and evaluation of 12 teas (all teas will be sent to you at the start of the course)

In class evaluation of minimum 7 teas

Recommended additional reading material

A dissertation in English 4 - 5 A:4 pages

A final online test (19 yes/no questions, 95 points)

9 month course duration and coaching

1 500 Euro, VAT will be added for companies

10% discount if you sign up before March 17th 2024

Welcome to sign up by sending me an email [catrin@brandable.se](mailto:catrin@brandable.se)



**Tea Masters**

# What you will learn!

Goal with the Tea Sommelier Training Course Professional Level I:  
Give you a solid foundation to build on in your future tea career

**The curriculum focuses on:**

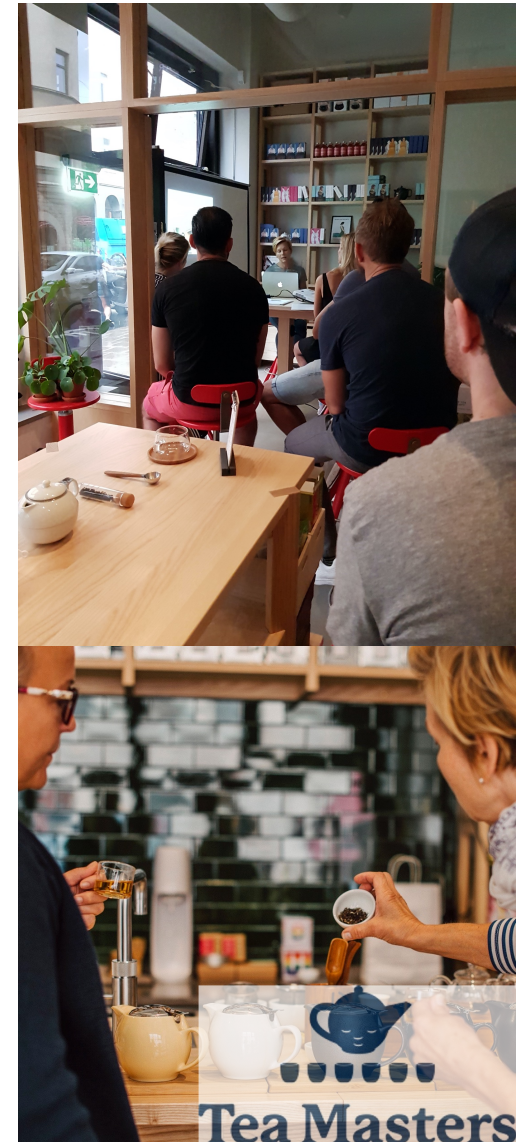
- a. Origin of the tea plant and how tea has spread, including history
- b. The plant, cultivars/variety, growing areas/terroirs in the world
- c. The six tea types, how they are produced, their characteristics
- d. The chemistry of the leaf, oxidation vs fermentation
- e. Your sense of taste and smell, how to learn to do it
- f. Tea Selection, Preparation, Evaluating, Gong Fu Cha / Intl tea evaluation method
- g. Overview on Blending, Scenting, Flavoring, natural vs artificial flavors
- h. Health benefits of tea, eastern and western perspective

Apart from the above you will gain lifelong access to a network of tea sommeliers and tea enthusiasts /aficionados



# How will you learn?

- We will meet online 10+ times, go through theory and taste tea, each time you are very welcome to ask questions, ask for more info etc. If possible we will also try to meet irl.
- You will listen to the in the 10+ recorded sessions
- You will read about and home evaluate 12 teas, whereof the last one is a mystery tea. You will email me [catrin@brandable.se](mailto:catrin@brandable.se) each one of your evaluations and receive my feedback and additional info to each tea
- You will at the end of the course write a dissertation (maximum 4-5 A:4 pages), in English or German on a tea related topic that is approved by me
- You will perform the final online test (19 – yes / no questions) successfully (90% correct answers, in total 85,5 points out of in total 95 points)
- Congratulations – you will by now receive the Diploma certifying that you have successfully accomplished the Tea Sommelier Training Course Professional Level I!



# What you will accomplish:

Tea Tasting and home Evaluations, Dissertation and Final test

Japanese & other green teas: 3

White Teas: 1

Oolong Teas: 3

Black Teas: 2

Pu-erh: 2

Mystery Tea: 1

Dissertation 4- 5 pages maximum on a tea topic

Online test (19 yes / no questions, 95 points)

When the above is approved and done: Congratulations! You will receive your Tea Sommelier Diploma!



# This is the look of a Tea Sommelier Diploma!



I will sign the Diploma and your name and unique tea sommelier number will appear on it. Your unique number will be registered by International Tea Academy that will prove the authenticity of your achievements. You will receive your unique number from me at the start of the course and you need the number to identify yourself when you do the online test.



The Chinese sign for tea - Cha – pronunciation: tcha

The sign 茶 is made up of three components:

艹 (grass/herb), 人 (human), 木 (wood)

人 is in the middle of 艹 and 木

It embodies the essence of Taoism

-the unseparability of man and nature.

The word by word meaning:

*-an herb that grows on a tree - that is good for humans.*

Tea is created by nature and is therefore yang. It must be steeped in water to release its nutrients, water belong to yin. So tea is a perfect example how the elements of yin and yang come together.

## SIGN UP NOW!

Welcome to sign up by sending me an e-mail [catrin@brandable.se](mailto:catrin@brandable.se)  
Write your full name, the e-mailadress you want to use throughout  
the course, your phone number and invoice details/address/email.

The cost for the diploma course is Euro 1500:-  
Sign up before March 17<sup>th</sup> 2024 and receive 10% discount.  
VAT is included for private persons.  
VAT will be added for companies.

