

TEA SOMMELIER DIPLOMA COURSE PROFESSIONAL LEVEL I

Sept 7th 2024 – March 6th 2025

Combined Module, meaning both live and recorded material

Prerecorded presentations: 10 lessons

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

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

In class evaluation of 7 premium teas (will also be sent to you)

Recommended additional reading material will be presented

A dissertation in English 4 - 5 A:4 pages

Individual coaching throughout the course, and 2 x 45 min one to one

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

6 month course duration including individual coaching

1000 Euro, VAT will be added for companies

A Tea Sommelier Diploma will be provided by completion of the course

Welcome to sign up by sending me an email catrin@brandable.se



What you will learn!

Goal with the Tea Sommelier Diploma 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 main tea types, how they are produced, their characteristics
- d. The chemistry of the leaf, oxidation vs fermentation/post-fermentation
- e. Your sense of taste and smell, how to utilize your senses
- 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
- i. Individual coaching is included, 2 x 45 minutes sessions / student

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 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 which is approved by me. It should be a topic that benefit your tea career.
- You will perform the final online test (19 – yes / no questions) successfully (95% correct answers, in total 85,5 points out of in total 95 points)
- Personal coaching of 3 x 45 minutes is included in the course
- 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 in class (7 teas) and home Evaluations (of below 12 teas), Dissertation (4-5 pages) and Final test (95% correct answers)

Japanese & green teas from other origins: 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 beneficial to your tea journey

Online test (19 yes / no questions, 95 % correct answers)

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



This is how your Tea Sommelier Diploma looks!



For successful completion of the ITA Certified Tea Sommelier Training, Professional Level.
Showing exemplary performance in the course taken.



Shana Shang
Founder
International Tea Academy

CERTIFICATE NO.

Catrin Rudling
Founder
Tea Masters

The Diploma will contain your name and unique ITA Tea Sommelier number.

Your unique number will be registered by International Tea Academy, China and 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, so make sure to store it in a safe place.

WELCOME TO SIGN UP!

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

The cost for the diploma course is Euro 1000:- / person
VAT will be added for companies in Sweden.

