



2019 CLASS SCHEDULE

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| JANUARY | CORE 1, 2, 3, 5 | ADV 4, 5, 10, 13* |
| FEBRUARY | CORE 1, 2, 4, 6 | ADV 1, 6, 7 |
| MARCH | CORE 1, 2, 3, 5 | ADV 2, 8, 9*, 11 |
| APRIL | CORE 1, 2, 4, 6 | ADV 3, 5, 10, 12* |
| MAY | CORE 1, 2, 3, 5 | ADV 4, 6, 7, 13* |
| JUNE | CORE 1, 2, 4, 6 | ADV 1, 8, 9*, 14* |
| JULY | CORE 1, 2, 3, 5 | ADV 2, 5, 10, 11 |
| AUGUST | CORE 1, 2, 4, 6 | ADV 3, 6, 7, 12* |
| SEPTEMBER | CORE 1, 2, 3, 5 | ADV 4, 8, 9*, 13* |
| OCTOBER | CORE 1, 2, 4, 6 | ADV 1, 5, 10, 14* |
| NOVEMBER | CORE 1, 2, 3, 5 | ADV 2, 6, 7, 11 |

CLASSES:

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| CORE.01 | Essentials of Camellia Sinensis |
| CORE.02 | Tea Enhancements and Grading Systems |
| CORE.03 | Tea Terroir I – China, Japan, Taiwan, Korea |
| CORE.04 | Tea Terroir II – India, Sri Lanka, Kenya |
| CORE.05 | The Infusion |
| CORE.06 | Beyond Camellia Sinensis |
| ADV.01 | Advanced Cupping (SPH) |
| ADV.02 | Understanding the Organoleptic Experience (SPHB) |
| ADV.03 | The Culture of Tea Around the World (SPH) |
| ADV.04 | Biochemistry of Tea Processing (H) |
| ADV.05 | Presentation and Advanced Brewing Techniques (SP) |
| ADV.06 | Tea Lifestyle (H) |
| ADV.07 | Quality Systems for Product Management (SPB) |
| ADV.08 | Tea Sommelier Essentials (S) |
| ADV.09* | Advance Botanicals (PHB) |
| ADV.10 | Tea and Health (H) |
| ADV.11 | Blending, Flavoring, Scenting (SPB) |
| ADV.12* | Formulating Delicious Blends (B) |
| ADV.13* | Art of Flavoring, Blending, Scenting Tea Part 1 (B) |
| ADV.14* | Art of Flavoring, Blending, Scenting Tea Part 2 (B) |

P = Professional Track | **S** = Sommelier Track | **H** = Health Track | **B** = Tea Blender Track

* = Classes with pre-requisites. See class on website for details.

(Classes subject to change)