



2020 CLASS SCHEDULE:

JANUARY	CORE 1, 2, 4, 6	ADV 1, 8, 9*, 12*
FEBRUARY	CORE 1, 2, 3, 5	ADV 2, 5, 10, 13*
MARCH	CORE 1, 2, 4, 6	ADV 3, 6, 14*, 15*
APRIL	CORE 1, 2, 3, 5	ADV 4, 7, 11, 16*
MAY	CORE 1, 2, 4, 6	ADV 1, 8, 9*, 12*
JUNE	CORE 1, 2, 3, 5	ADV 2, 5, 10, 13*
JULY	CORE 1, 2, 4, 6	ADV 3, 6, 14*, 15*
AUGUST	CORE 1, 2, 3, 5	ADV 4, 7, 11, 16*
SEPTEMBER	CORE 1, 2, 4, 6	ADV 1, 8, 9*, 12*
OCTOBER	CORE 1, 2, 3, 5	ADV 2, 5, 10, 13*
NOVEMBER	CORE 1, 2, 4, 6	ADV 3, 6, 14*, 15*

CLASSES:

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 (SPHA)
ADV.02	Understanding the Organoleptic Experience (SPHBA)
ADV.03	The Culture of Tea Around the World (SPH)
ADV.04	Biochemistry of Tea Processing (HA)
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 (SA)
ADV.09*	Advance Botanicals (PHB)
ADV.10	Tea and Health (H)
ADV.11	Blending, Flavoring, Scenting (SPB)
ADV.12*	Formulating Delicious Blends (BA)
ADV.13*	Art of Flavoring, Blending, Scenting Tea Part 1 (B)
ADV.14*	Art of Flavoring, Blending, Scenting Tea Part 2 (B)
ADV.15*	Aromas of Tea Part 1: The Basics (A)
ADV.16*	Aromas of Tea Part 2: Oxidation, Firing, Fermentation (A)

P = Professional Track S = Sommelier Track H = Health Track B = Blending Track A = Aroma Track

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

(Classes subject to change)