



2023 CLASS SCHEDULE

January	CORE 1, 2, 3, 5	ADV 1, 8, 9*, 12*
February	CORE 1, 2, 4, 6	ADV 2, 5, 10, 13*
March	CORE 1, 2, 3, 5	ADV 3, 6, 14*, 15*
April	CORE 1, 2, 4, 6	ADV 4, 7, 11, 16*
May	CORE 1, 2, 3, 5	ADV 1, 8, 9*, 12*
June	CORE 1, 2, 4, 6	ADV 2, 5, 10, 13*
July	CORE 1, 2, 3, 5	ADV 3, 6, 14*, 15*
August	CORE 1, 2, 4, 6	ADV 4, 7, 11, 16*
September	CORE 1, 2, 3, 5	ADV 1, 8, 9*, 12*
October	CORE 1, 2, 4, 6	ADV 2, 5, 10, 13*
November	CORE 1, 2, 3, 5	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 at worldteaacademy.com. (Classes subject to change)