



**UCDAVIS**

Continuing and Professional Education

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## THE GLOBAL TEA INSTITUTE FOR THE STUDY OF TEA CULTURE AND SCIENCE

### Professional Tea Program

Join fellow industry professionals and tea enthusiasts for this 360° exploration of tea. Classes combining the convenience of online with the interactive networking and face-to-face learning benefits of live instruction will deliver new insights into this field.

#### General Topics

- **The Human Relationship with Tea:** Culture, History, and Health
- **Science and Growth of Tea:** *Camellia sinensis*, Sensory, Taste, Grading, Organics, and Sustainability
- **Tea Production and Sales:** Manufacturing, Safety and Regulation, Social Justice, and Politics
- **The Business of Tea:** Marketing, Brand Management, Distribution, Supply Chain, and Value Adding to Tea

#### Instructors

**Taught by industry-leading professionals. Selected:**

- Bhavin Shah, CFO – International Tea Importers
- Helen Hume, Group Head of Leaf Tea – Finlays
- Paul Harney, VP – Harney & Sons Tea
- Eliot Jordan, VP Tea – Mighty Leaf, Peet's Coffee
- And More...

**For more information and to ENROLL**

<https://cpe.ucdavis.edu/section/uc-davis-global-tea-institute-professional-tea-program>

#### Course Details

- 15 Weeks
- Live Online via Zoom
- 2 Hours per Week
- Wednesdays 9AM PST
- September 23, 2023
- \$1,500
- 3 CEUs



# The Global Tea Institute - Professional Tea Program at UC Davis 2023/2024

Week	Date	Program Topic Agenda
<b>The Human Relationship with Tea</b>		
1	27-Sep	Tea 101 - History of Tea and Culture
2	4-Oct	Tea 101 - Tea Drinking and Consumption
3	11-Oct	Tea and Health
<b>The Science and Growth of Tea</b>		
4	18-Oct	Camellia sinensis <i>(Plant Biology, Cultivars, Plant Chemistry, Pests &amp; Disease)</i>
5	25-Oct	Tea Producing Countries
6	1-Nov	Tea Tasting; Sensory; Grading
7	8-Nov	Growing Tea; Terroir <i>(Horticulture, H2O, Topo, Microclimate, Harvest, Quality)</i>
8	15-Nov	Sustainability; Organics <i>(Rainforest Alliance, Fair Trade, QAI Organic)</i>
<b>The Production of Tea for Sale</b>		
9	22-Nov	Intro to Tea Production
10	29-Nov	Manufacturing Tea
11	6-Dec	Food Safety; Quality Assurance; Regulatory Requirements; Technical Factors
12	13-Dec	Social Justice; Labor Laws; Politics <i>(Ethical Tea Partnership, IDH Sustainable Trade)</i>
<b>The Business of Tea</b>		
13	20-Dec	Supply Chain
14	10-Jan	Value Adding to Tea
15	17-Jan	Distribution Chain; Marketing; Brand Management
<b>The Experience of Tea: Sensory Lab, Networking, and Colloquium (In-Person Optional Events)</b>		
16	24-Jan	Capstone - Sensory Lab, Research Discussion, and Blending Experience (+\$500) <i>Enroll Here: <a href="https://cpe.ucdavis.edu/subject-areas/coffee-tea">https://cpe.ucdavis.edu/subject-areas/coffee-tea</a></i>
16	25-Jan	9th Annual Global Tea Institute Colloquium: Tea in a Changing World 2024 (Free) <a href="https://globaltea.ucdavis.edu/9th-annual-gti-colloquium-tea-changing-world-2024">https://globaltea.ucdavis.edu/9th-annual-gti-colloquium-tea-changing-world-2024</a>