

FOUNDATION SERIES	Workshop 1	Workshop 2	Workshop 3	Workshop 4	Workshop 5	Workshop 6
Tea category	Green tea	Yellow tea	White tea	Wulong tea	Red† (fully oxidized) tea	Black† (fermented) tea
Content	<ul style="list-style-type: none"> *Process: heating *Classification: process & shape *Tea preparation: steeping & whipping *Water quality 	<ul style="list-style-type: none"> *Process: piling *Classification: bud & leaves *Tea preparation: steeping *Water kettles & tea appreciation experience 	<ul style="list-style-type: none"> *Process: withering *Classification: bud & leaves *Tea preparation: steeping *Vintage tea *Tea wares & tea appreciation experience I 	<ul style="list-style-type: none"> *Process: shaking/tossing & roasting *Classification: region & level of oxidation *Tea preparation: steeping *Tea wares & tea appreciation experience II 	<ul style="list-style-type: none"> *Process: rolling *Classification: region & tea tree variety *Clonal cultivar *Tea preparation: steeping *Tea wares & tea appreciation experience III 	<ul style="list-style-type: none"> *Process: fermentation *Classification: region, process, aging *Tea preparation: steeping, boiling *Tea wares & tea appreciation experience IV
Tasting & comparison	<p><u>China:</u></p> <ul style="list-style-type: none"> *1 steamed green tea *1 sun dried green tea *1 pan fired green tea *1 roasted green tea <p><u>Japan:</u></p> <ul style="list-style-type: none"> *2 styles of covered grown green tea 	<p><u>China:</u></p> <ul style="list-style-type: none"> *1 green tea *3 yellow bud teas that vary by processing methods *1 yellow small leaf tea 	<p><u>China:</u></p> <ul style="list-style-type: none"> *1 white bud tea *1 white bud & leaves tea *1 vintage white bud & leaves tea *1 white leaves tea *1 vintage white leaves tea 	<p><u>China:</u></p> <ul style="list-style-type: none"> *1 moderately oxidized wulong *1 heavily oxidized wulong <p><u>Taiwan:</u></p> <ul style="list-style-type: none"> *2 styles of lightly oxidized wulong *1 moderately oxidized wulong *1 heavily oxidized wulong 	<p><u>China:</u></p> <ul style="list-style-type: none"> *3 types of var. sinensis *1 var. assamica <p><u>Taiwan:</u></p> <ul style="list-style-type: none"> *1 var. assamica <p><u>India:</u></p> <ul style="list-style-type: none"> *1 var. sinensis *1 var. assamica <p><u>Sri Lanka:</u></p> <ul style="list-style-type: none"> *1 var. sinensis 	<p><u>China:</u></p> <ul style="list-style-type: none"> *2 types of traditional black teas *2 vintage years of raw/sheng pu erh *1 ripe/shou pu erh

<p>Tea ware</p>	<p>*Infusion utensils: gaiwan, houhin, chawan *Serving utensils: pitcher, yuzamashi</p>	<p>*Water kettle: stainless steel, glass, clay, cast iron</p>	<p>*Infusion: porcelain, glass *Tasting: porcelain, glass</p>	<p>*Infusion: porcelain, Yixing red clay *Tasting: dual cups for smelling & drinking</p>	<p>*Infusion: porcelain, silver *Tasting: teacups various shapes</p>	<p>* Infusion: glass, Yixing purple clay * Tasting: porcelain, clay</p>
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†There are two naming conventions of tea categories by colour. The Chinese naming convention follows the colour of the tea infusion, while the Western naming convention follows the colour of the dry tea leaf. We adhere to the Chinese naming convention which we believe is the most comprehensive method in differentiating tea leaves by their respective levels of oxidation. Accordingly, we differ from the Western tea industry in naming fully oxidized tea as red tea rather than black tea; and fermented tea as black tea rather than dark tea.

Note:

1. Please carefully note the dates of the six workshops, which make up the Foundation Series you have registered, as they may not always be six consecutive weekly workshops due to long weekends and scheduling conflict on our part.
2. SÙ LIVING reserves the right to alter any or all published workshop content without prior notice.

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