

Green Tea Basics

SUBJECT	TEACHER	GRADE	DATE
Green Tea	[Teacher Name]	9 th grade + Up	November 12, 2014

OVERVIEW

Overview of Green Tea. Processing – Leaf Quality, Picking/Harvesting, Oxidation, Shaping(Kill Green) and Heating Forms, Shaping, Location (Yunnan, Japan, Fujian, Taiwan, Korea, Other), Plantation Vs Wild, Shaded Vs Sun, Flavor Profile, Brewing, Storage and Shelf Life, How to practice, Buying

OBJECTIVES	<p>Relate to a type of tea that everyone has experienced</p> <p>Have people realize the many aspects of tea</p> <p>Create an interest in tea connoisseurship</p> <p>Experience different green teas</p>
INFORMATION	<p>Explain differences in Teas, Plantation and Wild, Shade vs Sun, Japan Vs China</p> <p>Teach with examples of green tea, or even a picture of green tea.</p> <p>Share a video from YouTube, Website</p>
ACTIVITY	<p>Split the group into 3 different tables. Each Table will be brewing a different type of green tea. Have them explain to each other what they are tasting.</p> <p>Additional Homework: Pick your favorite aspect and write about it. - Make it your own</p>
SUMMARY/ VERIFICATION	<p>Identify quality tea and what can affect it. Understand that there are different styles</p> <p>Learn how to practice</p>
ADDITIONAL RESOURCES	<p>Blogs/Instagram: MurphCha, World of Tea, TeaMasters, TChing</p> <p>Documentary: All In The Tea,</p> <p>Websites: Yunnansourcing.com, TeaMasters.com, Teavivre.com</p>

REQUIREMENTS

- Identify Green Tea
- Taste
- Practice

RESOURCES

- 3 Different Green Teas
- 3 Brewers
- PowerPoint/Additional Notes

NOTES

Engage in each step. Have you made green tea before? Have you heard of a certain type of green tea?