



## 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*

## 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](http://worldteaacademy.com). (Classes subject to change)