



Dear Friend and Tea Enthusiast,

Thank you for your interest in the Specialty Tea Institute's (STI) Foundations of Tea: Level One & Two Tea Classes. These two classes form the foundation of your tea education. The courses will be held on **Saturday, September 29 (Level 1)** from **5:30 pm – 11:00 pm** and **Sunday, September 30, 2018 (Level 2)** from **8:00 am to 6:00 pm** at The Cultured Cup's **new location** at **13731 Omega Road, Dallas, TX, 75244**.

Foundations of Tea, Level One

This class provides attendees with a strong understanding of the five basic tea types and the two traditional styles of orthodox tea production used to create them. Topics include:

- *the essential components of teas*
- *where and how teas are grown*
- *the stages of processing*
- *what differentiates the different types and classifications of tea*

Foundations of Tea, Level Two

Building on the essential information presented in Level One, Foundations of Tea Level Two examines:

- *crush, tear and curl tea production and manufacture*
- *comprehensive information about blending, flavoring and scenting teas*
- *introduction to sensory evaluation of teas, which is also called professional cupping*
- *an introduction to the principles of grading and naming teas by country of origin*

This class will also enable you to examine and taste 5-6 pairs of teas as you are guided through the basics of a comparison cupping of the five tea types.

After registering for the classes, you will receive an electronic copy of the student manuals for the two classes. (*You will also receive a bound copy of the appropriate manual before each class*). Please read each manual carefully before the day of the class since there is an exam at the end of each course. A passing grade is 80% or above. You must have successfully passed Level One before you can take the Level Two class.

Students who successfully pass Levels 1 and 2 are eligible to take any (*and in any order*) of the following five Professional Level 3 classes:

- 1. Professional Tea Cupping** (tasting)
- 2. White, Green & Yellow Teas**
- 3. Oolong Teas**
- 4. Black Teas**
- 5. Dark Tea** (pu'erh)



Students who successfully complete and pass the five Professional Levels 3 classes are given the title of **Certified Tea Specialist (CTS)**, granted by The Specialty Institute and accredited by The Tea Association of the USA. By holding this title, you will be among 135 people world-wide who are at the forefront of the tea revolution.

Students who have a current STI membership receive a significant discount on all STI classes (see below for a comparison of rates). For information about STI membership and its benefits to you as a tea professional, or to ensure the status of your membership, please contact **Ellainy Karaboitis** at: **(212) 986.0250**. If you or your company is not a current STI member, you cannot receive the membership discount.

I thank you for your interest in STI's certification classes and look forward to seeing you in at The Art Institute in Dallas! If you have any other questions about the classes, please give me a call at **888.VIP.TEAS (847.8327)**.

Important STI Class Information:

- **What:** STI Foundations of Tea: Levels 1 & 2:
- **When:** Saturday, September 29, 2018 (Level 1) and Sunday, September 30, 2018 (Level 2)
- **Time: Level 1:** Registration: 5:30 pm, Class: 6:00 pm – 11:00 pm ; **Level 2:** 8:00 am – 6:00 pm
- **Where:** The Cultured Cup
- **Address:** 13731 Omega Road, Farmers Branch, TX 75231
- **Cost:**
 - **STI Member Rate:** Level One and Two \$675 per person (2 Days)
 - **Non- Member Rate:** Level One and Two \$875 per person (2 Days)

Sincerely,

Kyle Stewart, Co-Owner of The Cultured Cup

STI Tea Mentor & Certified Tea Specialist

Served Two Terms as an Advisory Board Member of **Specialty Tea Institute (STI)**

Nominated for 2018 Best Tea Educator by **World Tea Exposition (WTE)**

STI is the Educational Division of the **Tea Association of the USA**

13731 Omega Road, Farmers Branch, TX 75244

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