

The Essentials of

TEA SOMMELIER

(60 Hours)

A NCVET-approved program in tea appreciation,
tasting, blending, and artisanal practices

Perfect for beginners, hospitality professionals, and tea enthusiasts.

Core Modules



Introduction to the Role of a Tea Sommelier

- Understanding responsibilities in hospitality and tea service.
- Role in enhancing customer experience.



Tea Appreciation in Fine Dining & Premium Settings

- Pairing tea with food.
- Presentation and etiquette in luxury environments.



Tea Tasting Protocols & Palate Development

- Sensory evaluation techniques.
- Training to identify flavor notes, aroma, and mouthfeel.



Tea Blending & Innovation

- Basics of blending different teas.
- Creating innovative blends for modern consumers.



Artisanal & Future-Forwent Tea Practices

- Exposure to new-age tea trends.
- Sustainable and innovative approaches in tea preparation and service.

Who Should Take This Course?

Target Group	Benefits
Hospitality Professionals	Adds value to guest experiences
Tea Enthusiasts	Structured knowledge of tea
Aspiring Sommeliers	Entry-level certification
Retail & Marketing Professionals	Better product knowledge



Gain expertise in tea culture and tasting, with certification that opens doors
to hospitality and retail careers.