



**TEA BOARD
INDIA**

(Ministry of Commerce & Industry,
Government of India)

NCVET APPROVED



FUNDAMENTALS OF TEA TASTING

(ASCI AWARDED SKILLED COURSE)

ORGANIZED BY TEA BOARD INDIA



GAIN PROFESSIONAL EXPERTISE IN TEA TASTING,
EVALUATION & QUALITY ASSESSMENT THROUGH
THIS GOVT-RECOGNIZED CERTIFIED PROGRAMME.



CORE MODULES

1



INTRODUCTION TO TEA TASTING

History, importance, and the role of tea tasting in quality assurance and global trade.

2



TYPES & GRADES OF TEA

In-depth study of black, green, oolong, white, and specialty teas; grading parameters and market relevance.

3



SENSORY EVALUATION TECHNIQUES

Aroma, flavor, mouthfeel, and appearance assessment using standardized tasting protocols.

4



MANAGE OPERATIONS IN FACTORY ENVIRONMENT

Understand production flow, quality control, workplace safety, hygiene, and best practices in tea manufacturing operations.

5



TEA BLENDING

Principles of blending, compatibility, creating unique blends, and maintaining consistency & quality.

6



TEA TASTING PRACTICAL SESSIONS

Guided tasting of diverse tea samples, comparative analysis, and recording sensory profiles.

EXPLORE. EVALUATE. EXPERIENCE.



BLACK TEA



GREEN TEA



OOLONG TEA



WHITE TEA



SPECIALTY TEA

SENSORY EVALUATION – THE 4 PILLARS



AROMA



FLAVOR



MOUTHFEEL



APPEARANCE

TEA BLENDING – THE ART & SCIENCE



SELECT



EVALUATE



COMBINE



CREATE EXCEPTIONAL BLENDS



Learn from Industry Experts
Gain Practical Skills
Build a Successful Career in the Tea Industry

WHO SHOULD TAKE THIS COURSE?



ASPIRING
TEA TASTERS



TEA
ENTHUSIASTS



TEA TRADERS
& BLENTERS



HOSPITALITY
PROFESSIONALS



TEA INDUSTRY
NEWCOMERS



ENHANCE YOUR SKILLS. BUILD YOUR CAREER
Discover Tea Like Never Before.

ENROLL WITH TEA BOARD INDIA

+919875449805 | dttdrc.teamarketplace.in | dtrdcteaboardksg@gmail.com

SKILL TODAY
LEAD TOMORROW