

## Introduction to Curriculum and Technical Test Contents of International Certificate Class of Taiwan Specialty Tea (Primary)

Course Competency Indicator	You can easily identify Taiwanese specialty teas, flavor wheels and tea regions.	
Course Title	Course Outline	Hours
1. Overview of Taiwan's tea industry	1-1 Introduction to tea regions, cultivars and history 1-2 Overview of Taiwan's tea industry cultivation, production and marketing	2
2. Understanding Taiwan specialty tea	2-1 Taiwan Specialty Tea Flavor Wheel (1 hour) 2-2 Introduction to Taiwan specialty teas (6 hours in total, 1 hour for each tea type, 30 minutes of lecture, 30 minutes of practice with standard tea samples) 2-2-1 Taiwan Green Tea (Sanxia Bi-Lo-Chung green tea) 2-2-2 Fragrant Strip-Shaped Paochong Tea (Wenshen Paochong tea) 2-2-3 Fragrant Ball-Shaped Oolong Tea (High-mountain Oolong tea) 2-2-4 Roasted Ball-Shaped Oolong Tea (Tongding Oolong tea, Tieh-Kuan-Yin tea, Red Oolong Tea) 2-2-5 Oriental Beauty Tea 2-2-6 Taiwan Black Tea (Large-leaf black tea, Small-leaf black tea, Honey Flavor Black Tea (Muscatel Flavor Black Tea))	7
3. How to Brew Taiwan Tea	3-1 Brewing essentials of Taiwan tea (1 hour) 3-2 Introduction to Taiwan Tea Art (1 hour) 3-3 Experience practice of Tea banquet (1 hour)	3
4. Visit to Taiwan Tea Fields	4-1 Practical visit to specialty tea fields (8 hours) The Tea and Beverage Research Station (TBRS) plans the places to visit (tea culture training centers in various places), and students can choose freely.	8
<p><b>Total class hours:</b> 20 hours (Overview of Taiwan's tea industry, understanding Taiwan specialty teas, and how to brew Taiwan tea are subject courses for a total of 12 hours, and must be certified by the TBRS as a seed lecturer for the "International Certificate Class of Taiwan Specialty Tea (Primary)" conduct teaching.</p>		

<p><b>Explanation of the issuance method of "Training Completion Certificate" and "Qualification Certificate"</b></p>	<ol style="list-style-type: none"> <li>1. <b>Student qualifications:</b> only foreigners or overseas Taiwanese.</li> <li>2. <b>Registration method:</b> Register through the exclusive platform website.</li> <li>3. <b>Completion of 12 hours of subject courses:</b> certified by the course provider. Classes can be taken physically or online.</li> <li>4. <b>Issuance of training certificate:</b>  <p>Students are required to complete courses such as an overview of Taiwan’s tea industry, understanding Taiwan specialty teas, and how to brew Taiwan tea, and take the “Taiwan Specialty Tea Identification Test” administered by the course provider with a score of 70 or above to receive the "Training Completion Certificate" of “International Certificate Class of Taiwan Specialty Tea (Primary)" is an electronic file, and the course provider can accept printed paper copies for a fee.</p> </li> <li>5. <b>Issuing certificate:</b>  <p>After obtaining the training certificate and visiting a tea field in Taiwan in two years, and successfully uploading 1. Taiwan tea fields experience report (required), 2. Photo check-in at designated visiting points (required), and 3. Video or photo (you can choose one of the two) to the exclusive platform website, those who meet the standards after review will receive an electronic file of the "International Certificate Class of Taiwan Specialty Tea (Primary) Qualification Certificate". The course provider can accept printed copies for a fee.</p> </li> </ol>
<p><b>Technical test instructions</b></p>	<ol style="list-style-type: none"> <li>1. After the teaching is completed, the examination will be administered by the unit that provides the course.</li> <li>2. Subject test: 20 multiple-choice questions, which are set within the scope of the course content of the certificate class.</li> <li>3. Identification Test of Taiwan Specialty Tea: Be able to identify and classify 10 types of Taiwanese specialty tea according to the categories of Taiwan Green Tea, Fragrant Strip-Shaped Baozhong Tea, Fragrant Ball-Shaped Oolong Tea, Roasted Ball-Shaped Oolong Tea, Oriental Beauty Tea, Taiwan Black Tea.</li> </ol>

**A. Instructions of Taiwan specialty tea identification test**

There are 10 kinds of Taiwan specialty tea. (Bi-Lo-Chung green tea, Wenshen Paochong Tea, High-mountain Oolong tea, Tongding Oolong tea, Tieh-Kuan-Yin tea, Oriental Beauty tea, Red Oolong Tea, Small-leaf black tea, Large-leaf black tea (Ruby), Honey Flavor Black Tea (Muscatel Flavor Black Tea).

1. Divided into 10 questions, randomly numbered. Candidates must classify each of the above 10 teas into which category and fill in the tea category code.
2. Tea Category Codes A: Taiwan Green Tea, B: Fragrant Strip-Shaped Paochong

Tea, C: Fragrant Ball-Shaped Oolong Tea, D: Roasted Ball-Shaped Oolong Tea, E: Oriental Beauty Tea, F: Taiwan Black Tea. Candidates need to clearly identify various types of tea.

3. The test time is 20 minutes. Candidates should follow the instructions of the invigilator and take their position upon entry, and confirm that the quantity, number, and items of tea samples are complete. The invigilator will time the test and start answering.
4. When answering, candidates will identify the type of tea based on the appearance, shape, color and aroma of the made tea. They can also freely choose to take samples and brew them, and identify based on the color of the tea liquor, taste and infused tea leaves, and the identification results will be expressed as tea. Fill in the class code on the answer sheet. Those who do not fill in the answer with the tea category code will not be awarded points for this question.

## **B. Test process**

1. Confirm test equipment:

10 kinds of Taiwan specialty tea samples, 10 tea tasting bowls, 1 spoon, 1 spit cup, 1 thermos pot (containing 95°C hot water), and 1 answer sheet.

2. Confirm the tea sample to be tested:

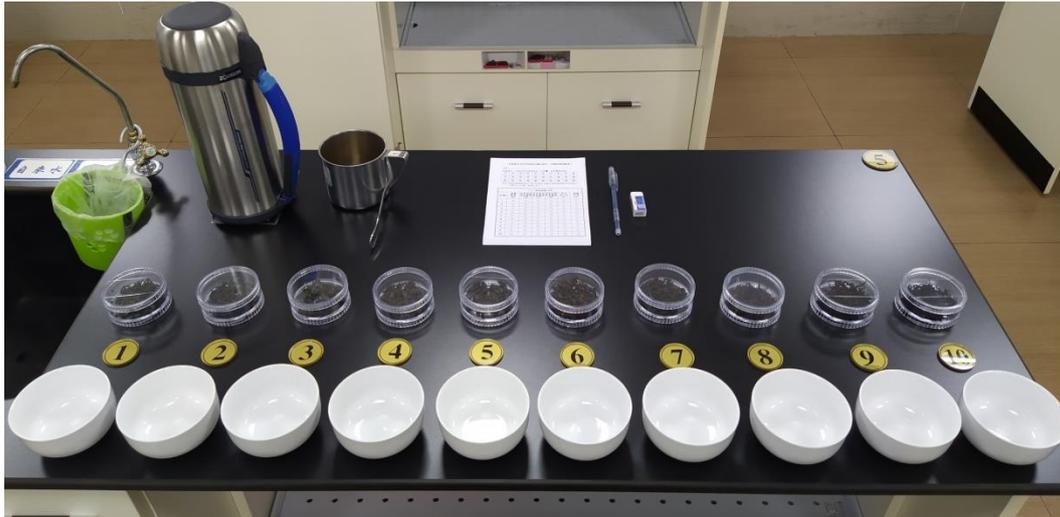
The tea samples are packed in transparent containers (weight about 3~5 grams). The random numbers (1~10) are marked on the outside of the containers, arranged in order from left to right.

3. Tea identification and brewing:

Candidates can consider taking tea samples and brewing them in a tea tasting bowl. The brewing time can be determined by them.

4. Fill in the answers:

Mark the answers to the identified teas (1~10) corresponding to the correct tea type code (A~F). If the answer is not filled in with the tea type code, no points will be awarded for this question. There are 10 questions in total, each question is worth 10 points.



Schematic diagram of arrangement of test equipment and tea samples

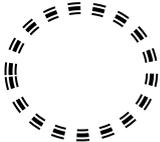
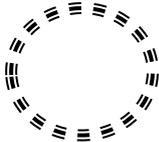
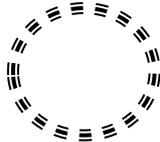
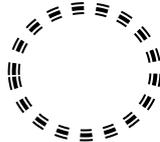
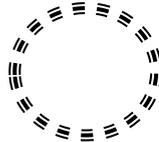
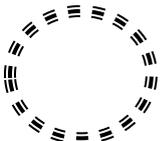
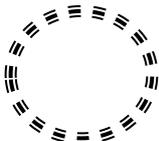
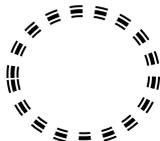
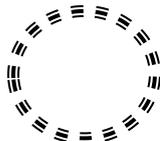
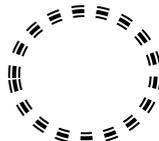
C. Exam format:

## Answer sheet of Taiwan specialty tea identification

Name: \_\_\_\_\_

Score: \_\_\_\_\_

Fill in the correct tea category codes (A~F) in the circles on the table (10 questions in total, 10 points each). No points will be awarded for questions that do not fill in the answers with tea category codes (A~F).

Question number	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>
Tea category code					
Question number	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>
Tea category code					

### Tea Category Codes

**A: Taiwan Green Tea**

**C: Fragrant Ball Shaped Oolong Tea**

**E: Oriental Beauty Tea**

**B: Fragrant Strip-Shaped Paochong Tea**

**D: Roasted Ball-Shaped Oolong Tea**

**F: Taiwan Black Tea**