

## Tea Tasting Course Content

Plant Physiology- choice of planting materials

- Tea Manufacturing
  - Brief overview of Manufacturing process with regard to Quality control
  - Practical tasting session of Darjeeling Teas, Assam/ Cachar Teas, Doars Teas and South Indian Teas: Samples of First Flush, Second Flush, Autumnal and End of Season teas from North Indian Tea gardens are tasted in the tasting class. Tasting sessions are done once a week. A range of South Indian Teas and also some Teas from Kenya , Srilanka and China are also shown in these sessions.
  - The tasting Sessions help the students in identifying various types of Manufacturing methods and the grades which is generated during Manufacture. The students are made to taste the teas with the faculty member and interactive sessions are conducted. The sessions are both Organoleptic and Tasting.
  - Method of Geographical mapping of Consumption pattern in India and Abroad are also taught in these sessions.
  - Quality Control Systems of Manufactured / Traded/ Blended teas.
  - Need for blending / Blending methods.
- Statutory requirement such as PFA standards / BIS Standards etc.  
Duration : 3 months .

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