

7 Days Professional Tea Development Course

Day 1 - Kathmandu = Orientation + Tasting

Accommodation: Hotel - Kathmandu Guest House

- Nepal's Tea history
- Cultural significance of tea in Nepal
- **Professional Class:** Intro to tea tasting with professional
- **Professional Class:** Technicals of Tea Production of Nepal and around the world
- Prep for rest of the week
- Q&A and casual networking

Day 2 - Illam

Accommodation: Homestay - Barpipal Homestay with Kedar and Kiran

- Fly to Southern part of the country i.e Jhapa
- Witness CTC tea production
- **Professional Class:** Technical class of CTC production
- **Professional Class:** Tea tastings and palate training
- Visit tea gardens and a specialty tea factory
- Witness Orthodox tea production
- Tea tasting class of orthodox tea production
- **Professional Class:** Spirit of tea session with Sonam
- Witness the production of and taste Tea smoker Cheese
- Evening stay with kedar and Kiran
- Casual happy hour/conversations/Q&A

Day 3 - Illam (evening arrival to Phidim)

Accommodation: Homestay - Sky domes (glass igloos) in KTE Tea Garden

- **Professional Class + Research Debrief:** Permaculture 101 and Tea + various agro research
- **Professional Class + Research Debrief:** Visit Jasbire and witness various research in tea
- Witness specialty tea production and Tea Tastings
- **Professional Class:** Different cultivars found in Nepal and tea plant biology training
- Visit the Oolong factory in Nepal
- **Professional Class:** The only oolong factory in Nepal and its processing
- Casual happy hour/conversations/Q&A

Day 4 - Phidim

Accommodation: Homestay - Sky domes (glass igloos) in KTE Tea Garden

- Hands-on class: Plucking
- Hands-on class: Withering
- **Professional Class:** Chemical Composition of tea before/during and after processing
- **Professional Class:** Techniques of making different teas
- Casual happy hour/conversations/Q&A

Day 5 - Phidim

Accommodation: Homestay - Sky domes (glass igloos) in KTE Tea Garden

- Hands-on class: Rolling/oxidation
- **Professional Class:** Tea brewing techniques and experiments
- **Professional Class:** Tea tasting and enhanced palate trainings
- **Professional Class/Garden Visit:** Research regarding different topics at KTE
- Hands-on class: Final Drying
- Hands-on class: Blind Tasting
- Casual happy hour/conversations/Q&A

Day 6 - back to KTM

Accommodation: Hotel - Kathmandu Guest House

- 5/6 hours drive the airport and evening 45- minute flight to Kathmandu
- Multiple stops for lunch, tea and snacks
- Debrief and Q&A throughout the road

Day 7 - Kathmandu = debrief + Tastings

Accommodation: Hotel - Kathmandu Guest House

- **Professional Class:** Kombucha 101/tastings
- kombucha & other tea cocktails
- **Professional Meet & Greet:** Meetings + networking with Tea and Coffee Development Board and other Tea Associations + Tea Tasting
- Farewell dinner

Day 8 (OPTIONAL)- Kathmandu = Casual day + Departure

Accommodation: Hotel - Kathmandu Guest House

- Sightseeing, shopping, cultural experiences + rest day
- Departure (Airport transfer is provided)

Price: £ 1,975 (Approx. USD 2,512) Per Person

The price is all inclusive rate for 8 days. This does NOT include:

1. International round trip ticket
2. Visa (to be taken at the airport Approx. \$30)
3. Personal expenses such as shopping and so on.
4. Health insurance for the duration of the trip.

