Specialty Tea Processing and Flavor Development Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

The global tea industry is experiencing rapid growth and diversification, with specialty teas becoming a leading trend in consumer markets. Specialty Tea Processing and Flavor Development Training Course equips professionals, entrepreneurs, and tea enthusiasts with the latest skills in advanced processing techniques, quality enhancement, and innovative flavor infusion. This course integrates modern market demands with traditional tea knowledge, ensuring learners gain both practical expertise and strategic insights into tea business growth.

Participants will explore specialty tea processing, flavor innovation, sensory profiling, and global market positioning. By focusing on sustainability, quality standards, and creative flavor development, this course addresses the evolving needs of the specialty tea sector. Through interactive learning, industry-based case studies, and expert-led sessions, learners will be empowered to optimize production, enhance flavor diversity, and create unique tea products that meet international market expectations.

Programme Curriculum

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Course Objectives

1. Understand the fundamentals of specialty tea processing.
2. Master advanced flavor development techniques.
3. Apply quality control measures in specialty tea production.
4. Gain expertise in sensory evaluation and flavor profiling.
5. Explore innovative approaches to tea blending and infusion.
6. Implement sustainable and eco-friendly tea processing practices.
7. Analyze market trends in specialty teas.
8. Enhance tea branding through unique flavor profiles.
9. Utilize technology in tea processing and flavor innovation.
10. Integrate cultural and regional flavor influences in specialty teas.
11. Develop effective specialty tea business strategies.
12. Apply international food safety standards in tea processing.
13. Gain practical insights through real-world case studies.

Organizational Benefits

- Enhanced product innovation and flavor diversity
- Improved competitiveness in specialty tea markets
- Adoption of sustainable processing practices
- Increased product quality and consistency
- Strengthened branding through flavor uniqueness
- Greater adaptability to global market trends
- Higher profitability through value-added products
- Enhanced staff knowledge and professional expertise
- Stronger compliance with international standards
- Growth in market reputation and consumer loyalty

Target Audiences

1. Tea industry professionals
2. Tea entrepreneurs and startups
3. Agricultural extension officers
4. Food technologists
5. Quality assurance managers
6. Flavor developers and blenders
7. Exporters and marketers
8. Hospitality and beverage industry managers

Course Duration: 5 days

Course Modules

Module 1: Fundamentals of Specialty Tea

- History and evolution of specialty teas
- Characteristics of specialty tea varieties
- Role of terroir in tea flavor development
- Specialty tea market overview
- Introduction to quality parameters
- Case Study: Specialty teas in global trade

Module 2: Tea Processing Techniques

- Withering, rolling, oxidation, and drying processes
- Variations in specialty tea processing
- Impact of climate on processing outcomes
- Quality determinants in processing
- Traditional vs. modern techniques
- Case Study: Comparative analysis of oolong and white tea processing

Module 3: Flavor Development in Tea

- Natural vs. artificial flavoring
- Flavor infusion techniques
- Use of botanicals and herbs in tea blending
- Consumer demand for natural flavors
- Trends in flavor innovation
- Case Study: Development of floral-infused teas

Module 4: Sensory Evaluation and Profiling

- Sensory analysis methods
- Flavor wheel for specialty teas
- Identifying defects in tea flavor
- Consumer preference mapping
- Linking sensory data with product quality
- Case Study: Sensory profiling in premium green teas

Module 5: Sustainable Tea Processing

- Eco-friendly production techniques
- Reducing carbon footprint in processing
- Waste management in tea production
- Water and energy conservation methods
- Certifications for sustainable tea practices
- Case Study: Sustainability in organic specialty tea farms

Module 6: Quality Assurance in Specialty Tea

- International quality standards for tea
- ISO and HACCP compliance in tea processing
- Risk management in production
- Packaging and shelf-life considerations
- Traceability and transparency in supply chains
- Case Study: Quality management in export-oriented tea companies

Module 7: Tea Blending and Innovation

- Principles of blending specialty teas
- Cultural influences in tea blending
- Pairing teas with flavors and ingredients
- Creating signature blends
- Balancing cost and innovation
- Case Study: Signature blends for niche markets

Module 8: Specialty Tea Business Strategies

- Branding strategies for specialty teas
- Market entry and positioning
- Consumer behavior analysis
- Export market opportunities
- Pricing strategies for specialty products
- Case Study: Growth of specialty tea brands in Asia

Training Methodology

- Expert-led presentations and lectures
- Hands-on practical sessions in tea processing
- Sensory evaluation workshops
- Group discussions and peer learning
- Case study analysis and problem-solving
- Field visits to specialty tea production units

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

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