

English FLIP and HW

Read through these slides.

Your task will be to write a nonchronological report all about Tea!

You do NOT need to write about all the subheadings. You can choose what to write about as long as it's true.

Word of the Week is on the last slide!

The Story of Tea





Introduction for the report: A Nice Cup of Tea

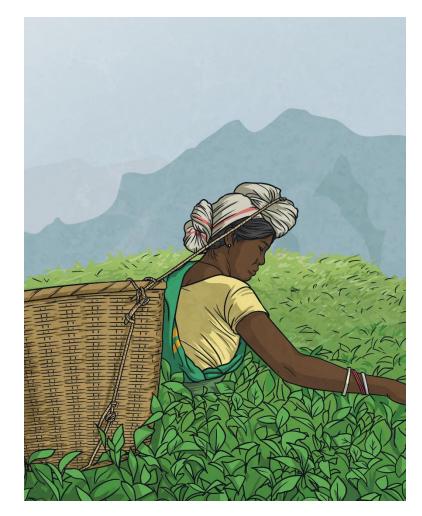
Do you know anybody who likes to drink a cup of tea?

Tea is a popular drink in many places around the world, including Asia, the United Kingdom, many former British colonies and the Middle East.

This drink is made by soaking the leaves of the tea plant in hot water. Many people enjoy adding milk and sugar to their tea.

Black and green tea are the most common types of tea. There is also white tea, pu-erh tea and oolong tea. They all come from the same plant.

A subheading: The History of Tea



It is thought that the tea plant first grew in China. It now also grows in many other parts of the world.

Legend says that tea was first created by accident in China around 2737 BC. The Chinese emperor is said to have been sitting under a tea tree when some leaves fell from the tree into boiling water.

Tea was first used in China for medicinal purposes. It wasn't until around 600 AD that it became a daily drink. It eventually became the national drink of China.

In the 1600s, the Dutch and English brought tea from China to Europe. It then spread to Europe's colonies.

Another subheading: Different Types of Tea

Tea types are classified according to:

- the size of the leaf when it is processed
- the manufacturing process

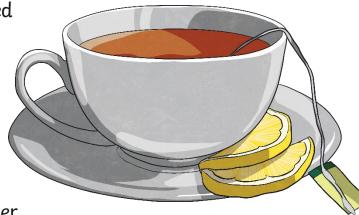
Black tea is fermented and is the most common type of tea produced.

Green tea is unfermented, has a mild taste, is pale green or yellow and slightly bitter.

Oolong tea is semi-fermented and is pale or yellow in colour. Its taste can range from fruity to rich to malty to smoky.

White tea has a delicate flavour. For this tea, the leaves have very little processing. Young buds are picked while they are covered in white hairs. This is why we call it white tea.

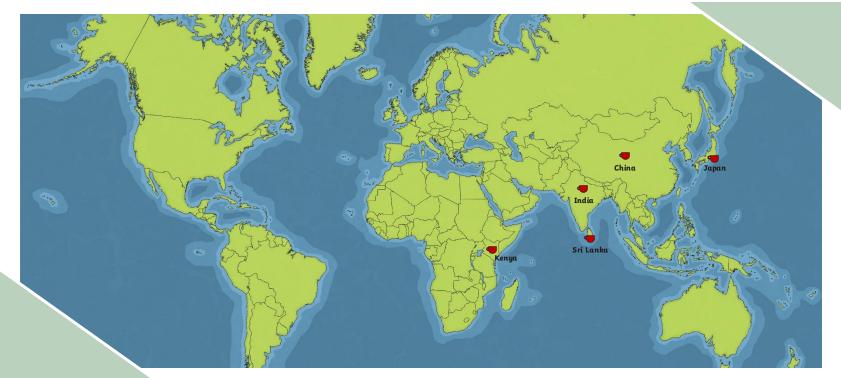
Pu-erh tea is a fermented tea. Aged tea leaves give this tea its mature flavour.



Another subheading: Where Is Tea Grown?

Tea is grown in many countries around the world, such as in China, India, Sri Lanka, Kenya and Japan.

Tea grows best in warm and humid places. It needs plenty of rain and grows well where the soil is well drained and acidic.



Another subheading: Harvesting Tea





All different types of tea come from the same plant. It is the processing of the leaves that creates the different types of tea. The place in which the plant has grown can also have an affect on the taste, colour and smell.

Tea which is produced in large quantities is grown on plantations. Machines can damage the leaves so most tea is hand-picked during two harvests throughout the year.

Once enough tea has been picked, it is taken to a factory for processing.

Another subheading: Making Tea

After harvesting, tea leaves go through several stages of processing, depending on the type of tea being made.

These processes may include:



Withering - an important process where leaves are spread out in a thin layer and left for several hours. This reduces moisture in the tea leaves and makes them go limp.

Bruising - this process damages the cell walls of the tea leaf and extracts the juices.

Fermentation/oxidation - this is a chemical reaction where the tea leaves turn brown.

Drying - hot air is used to fully dry out the tea leaves and stop the oxidation process. It is important not to dry the leaves out too slowly or too quickly.

Another subheading: Shipping Tea

Once the tea has been processed and packaged up, it is sent all over the world on container ships.

It is important that the containers are watertight and not contaminated, as this would ruin the tea. The containers are put below the deck so that they are not exposed to water or adverse temperatures.



Another subheading: Buying Tea

Once it has arrived in a country, the tea is loaded onto lorries and driven to warehouses to be stored. It can then be sold in the shops.

Next time you are at the shops, look out for all the different types and brands of tea you can buy.



Subheading: Fairtrade





Some farmers around the world, including some of those who grow tea, do not get paid enough money for the things they grow and produce. This means that they do not have a reliable income to support their families.

When shopping, people can buy Fairtrade food products. Fairtrade products help farmers to get a better price for their products and therefore have a more stable income.



Shoppers can look out for the Fairtrade International label. The label shows that the ingredients meet the Fairtrade standards.

Fun Facts About Tea

Tea has had different names throughout history and in different countries, including cha, chai, te and tee.

Tea can have flavours or scents added to it.

Some people use the word 'tea' to describe an afternoon meal. They may or may not drink tea with their food.

Tea was originally a very expensive product in England.

Tea first became popular with the upper classes in Britain when Catherine of Braganza married Charles II. She loved tea and made it popular in court.

Tea cups didn't originally have handles as they were influenced by Chinese tea bowls.



Conclusion: Time to Think...



Next time you see somebody drinking a cup of tea, or even have a cup yourself, think about how tea is made and what you have learnt about it.

Non-Chronological Report Template.

Make sure you have a title, introduction, a few subheadings, fun facts and a conclusion at the end!

Non-Chronological Report

Title:		
Introduction:		
Sub-heading:		
Sub-heading:		Fun Fact!
Sub-heading:		

Word of the Week Germination-noun

Germinate- verb: means to grow, to sprout

Germination is when a seed starts to grow into a young plant or seedling.

Example: The seed started to germinate after heavy rain.