



**HL0: Tea and Culture post study**

**Activity 1**

Answer the questions below.

**Culture and etiquette**

1) Why should you use fresh water?

Boiled water has lost its oxygen, so it lacks taste and aroma.

2) Who should you pour tea for?

Person to your left

Person to your right

Yourself

3) Should you offer milk?

Yes

No

4) What's the best type of tea pot to use?

Steel

Silver

Cast iron

Glass

Ceramic

**History**

What's another name for afternoon tea?

Low tea

When was afternoon tea invented?

1840

When is afternoon tea usually eaten?

2pm - 5pm

When is high tea usually eaten?

5pm-7pm

Who opened the first tea room? Where is it?

Thomas Twining, (the) Strand, London

What drink was more popular before tea?

Coffee

When and where were tea bags first invented?

1908, New York



**Activity 2**

To make tea: put the following steps in order:

- 1 Fill kettle with fresh, cold water.
- 5 Add about 1/3 boiling water to the tea pot.
- 3 Empty the tea pot.
- 4 Put in the tea.
- 7 Fill up tea pot with boiling water.
- 2 Warm the tea pot.
- 6 Allow tea to brew.

**Activity 3**

Listen to the descriptions. Write the correct number in the boxes.

English Breakfast  
1

Masala Chai  
5

English Afternoon  
3

Lapsang Souchong  
6

Sencha  
2

Matcha  
4

White tea  
8

Oolong tea  
9

Ceylon  
7



### **Listening Transcript**

- 1) One of the most famous and traditional black teas is a blend of Assam, Ceylon and Kenyan teas. It is often described as full-bodied and rich. It is heartier than Earl Grey, and is usually drunk with milk or lemon. Despite its name, it is thought to have been invented in the USA or Scotland.
- 2) This green tea is the most popular type of tea in Japan. It is usually yellow-green in colour, and has a light, refreshing, crisp taste. It is known for being grown in sunlight.
- 3) A great drink with Low Tea, this medium-bodied tea is lighter and more delicate than other traditional English teas. It can be drunk with or without milk.
- 4) Known for being grown in the shade, this tea is specially made into a bright green powder, which is then mixed with water to create a creamy, but sometimes bitter, tea.
- 5) Meaning “spiced tea”, this tea is usually an Assam tea mixed with spices such as cinnamon, cardamom, ginger and cloves. It is one of the most popular teas drunk in India.
- 6) This full-bodied and strong tea is famous for its distinctive smoky smell, which is created by drying the tea leaves over a smoking pinewood fire. People often either love or hate this tea.
- 7) This refers to tea that comes from Sri Lanka, and still carries the former name of the country. Although there are many variations of this tea, it is generally considered to be a smooth, medium-bodied tea, with aromatic notes of citrus or spice.
- 8) Despite its name, this style of tea is usually a pale yellow. It is more delicate, subtle and smoother than other types of tea, with sweet, floral flavours. It is usually drunk plain. An example of this tea is called Silver Needle.
- 9) This type of tea sits between a black and a green tea. It is well balanced and usually very smooth. It can have different tastes such as floral, fruity or nutty. Phoenix tea is a type of this tea.