

【教案名稱】 Would You Like A Cuppa?

科目/領域別	語文領域-英語文		作者	陳曉蕙
學習/教育階段	高級中等學校教育階段		教學年級	11 年級
單元名稱	Would You Like A Cuppa?			
教材來源	Online resources；video clips from Youtube			
教學資源/設備需求	Computer、projector、tea bags、kettles、pots、cups、saucers、packs of napkin、scones			
總節數(節數&時間)	12 periods			
一、課綱轉化：技術型高中英語文課程首重實用功能，強調英語文實用性與盼能奠定學生專業領域學習的基礎。本教案針對觀光科學生已上過的茶飲課程，從英文角度切入，結合英語文與學生專業領域知識，期盼能激發學生學習動機與培養其學習興趣。 二、課程設計：課程內容分成茶的歷史、下午茶禮儀、茶的種類、賞茶趣與報告。 三、教學策略：以任務為導向，提供學生實際體驗並從中學習。				
學習目標、核心素養、學習重點(含學習表現與學習內容)對應情形				
學習目標	(一) 增進英語文聽、說、讀、寫能力，以提升生活及職場溝通互動與獲取新知之能力。 (二) 增進有效之英語文學習方法，以強化自學能力，奠定終身學習之基礎。 (三) 提升學習自信與興趣並培養積極學習之態度。 (四) 培養多元觀與國際觀，促進對不同文化之了解與尊重。			
核心素養	總綱	A1 身心素質與自我精進 A3 規劃執行與創新應變 B1 符號運用與溝通表達 C3 多元文化與國際理解		
	領綱 (課網)	(英)V-U-A1 具備積極探究的態度，並能運用各種學習與溝通策略，主動探索與修習領域相關之課外資訊，擴展學習場域，養成自主學習習慣，為終身學習奠定基礎。 (英)V-U-A3 具備探索學習策略的能力，並能規劃與執行有效的英語文學習計畫，增進未來職場與生活的適應力。 (英)V-U-B1 具備聽、說、讀、寫的英語文素養，能連結自身經驗，運用詞彙、句型與肢體語言，在生活與職場常見情境中適切溝通表達。 (英)V-U-C3 具備國際視野及地球村觀念，能從多元文化觀點了解、欣賞不同文化習俗，尊重生命與全球之永續發展。		
學習重點	學習表現	1-V-11 能聽懂職場常用詞語、句子與對話。 3-V-10 能從圖畫或圖示猜測字義或推論文意。 3-V-11 能看懂職場上常用之圖表與使用手冊。 5-V-6 能看懂並填寫常用的英文表格。 5-V-7 能聽懂日常簡易對話，並能記下要點。 7-V-7 能利用語言及非語言溝通策略（如請求重述、手勢、表情等）提升溝通效能。 8-V-2 能了解國內外文化的異同。 9-V-7 能整合資訊，合理規劃並發揮創意完成任務。		
	學習內容	Ac-V-4 職場常用詞語。 B-V-2 生活與職場中的主題式或情境式的簡短描述或問題簡答。 B-V-12 語言與非語言的溝通策略（如請求重述、手勢、表情等）。		

	容	C-V-2 國際社會的基本生活禮儀。 D-V-7 資訊的評估，及任務的規劃與完成。
議題融入	無	
其他領域/科目的連結	與觀光科的專業科目飲料調製有所結合	
單元：如下方略案 教學活動略案：		評量策略（包含評量方法、過程、規準）
<p>Part One: History of Tea</p> <p>I. Watch, Read and Think</p> <ol style="list-style-type: none"> 1. 先播放 Ted Talk 影片 “The History of Tea”，提醒同學這部影片的內容大概。請他們關注影片中的時間順序。 2. 將影片內容分成數個部分，請同學兩兩一組。查看其中一個部份內容。 3. 每組將負責段落看懂，寫下新習得字、這段大意與畫一簡圖描述該段內容。 <p>II. Ask and Find the Answers</p> <ol style="list-style-type: none"> 1. 發下學習單，要求學生閱讀學習單上問題。 2. 每組依照 Task I 所得到的資訊，回答自己負責段落的問題。 3. 詢問他組同學，其他段落問題的答案。 <p>III. Complete the Following Chart</p> <ol style="list-style-type: none"> 1. 每組上台讀出自己負責的段落。 2. 台下的同學利用學習單做填空。 3. 如有不清楚的地方，可以用英文請台上同學再複述一次。 <p>IV. Listen and Take Notes</p> <ol style="list-style-type: none"> 1. 發下學習單，請同學猜測學習單中的詞語指的是甚麼。 2. 請同學觀看中文版的英國茶歷史的介紹。 3. 並將影片中提到詞語的相對應意思寫下。 4. 觀看英文版的影片，寫出這些詞語出現的順序。 <p>Part Two: British Afternoon Tea and the Etiquettes</p> <p>V. Match</p> <ol style="list-style-type: none"> 1. 發下學習單，請學生先閱讀內文。 2. 嘗試獨立做配對。 		<p>◎ 前三個活動是依據同一部影片，整個活動設計方式圍繞在 information gap。但因學生程度與課程進度，施作時是聚焦在前半部，描述茶在中國的歷史。這三個活動是利用影片勾起學生的背景知識，再讓學生閱讀影片內容。同學上台發表，台下同學聆聽內容習得。是聽力與閱讀能力交錯的訓練。過程中，學生也要練習與他人合作與互動習得相關資訊。</p> <p>◎ 第四個活動是關於英國茶歷史的介紹，先利用中文版類似影片建立學生的背景知識，在進入英文版的內容，聽力的訓練是 Listen for Details，學生須標示出詞語出現的順序。</p> <p>◎ 活動 V 到 IX 都是關於英式下午茶的禮儀。主要教學資料都是網路上實際體驗的國內外影片。學生必須從影片中習得相關的英</p>

Performance Task: Tea Journal Writing

1. 介紹泡茶所需工具
2. 請學生看圖表回答問題
3. 介紹範例寫法
4. 請學生統一泡早餐茶與大吉嶺茶，並記錄。
5. 請學生各自挑選兩種茶，回家紀錄。

Part Four: Oral Presentation

1. Powerpoint Making: 帶學生至電腦教室，製作自己的 ppts.
2. 上台做個人報告。

容詞，並且有聞到茶、觀察到茶的經驗。

- ◎ 最後一個步驟是請學生至電腦教室製作簡報，簡報內容就是將上課內容彙整，從茶的歷史、英國茶的起源、查的禮儀到正式喝茶經驗的回饋。所有的內容都必須上傳到 Google Classroom。
- ◎ 製作完後，回到教室，每個人都需上台報告。

教學成果



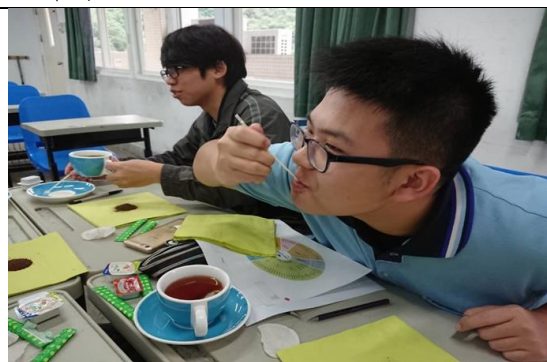
學生上課聽講情況



下午茶體驗



學生觀察茶的外包裝，拍照記錄






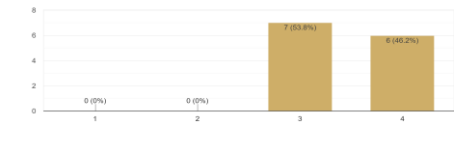

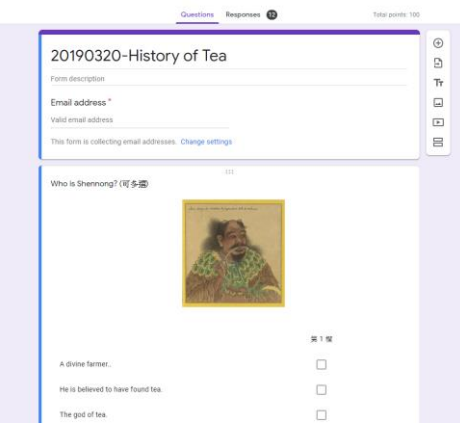
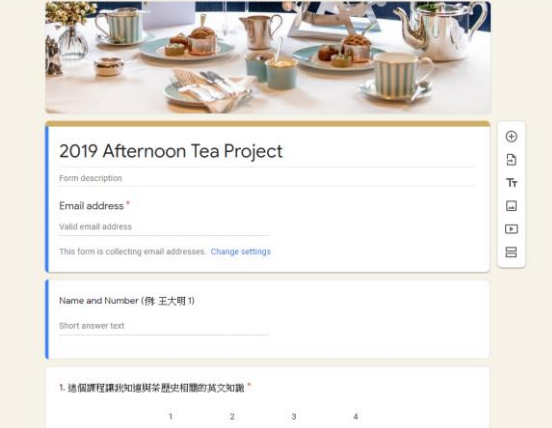
學生品茶



學生觀察茶葉外觀



電腦教室製作簡報

	 <p>Jam ↓ Clotted Cream like ❤️</p>	<h3>Tea Journal</h3> <p>Tea Name: Wild Berry Tea Wet Leaves</p> <p>Type and Resource: Aroma: fruity black, London Appearance: Darker in color</p> <p>Dry Tea Leaves Liquor in the Cup</p> <p>Shape: powder Color: black Color: green, brown Flavor: fruity Aroma: fruity Aroma: Wild Berry</p> 																																																
	<h3>學生簡報作品</h3> <h4>Earl Grey Tea</h4> <p>Dry tea leaves shape: powder color: brown Aroma: citrus floral 檸檬花香</p> <p>Wet leaves Aroma: citrus floral 檸檬花香 Appearance: brown Color: orange Flavor: hard 強烈</p> <p>Aroma: citrus floral 檸檬花香</p> 	<h3>學生簡報作品</h3> <h4>Conclusion</h4> <p>這次的活動讓我體驗到了下午茶的感覺，雖然麻煩但還是有它有趣的地方(或許吧)</p> <p>裡面有很多禮儀值得我們去學習。</p> <p>並不是像平常喝茶那樣簡單帶過就好了。</p> <p>裡面內有學問呢!!!!!!</p>																																																
	<h3>學生簡報作品</h3> <p>1. 這個課程讓我知道了與茶歷史相關的英文知識 13 responses</p>  <table border="1"> <thead> <tr> <th>Response</th> <th>Count</th> <th>Percentage</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>0</td> <td>0%</td> </tr> <tr> <td>2</td> <td>0</td> <td>0%</td> </tr> <tr> <td>3</td> <td>7</td> <td>53.8%</td> </tr> <tr> <td>4</td> <td>6</td> <td>46.2%</td> </tr> </tbody> </table>	Response	Count	Percentage	1	0	0%	2	0	0%	3	7	53.8%	4	6	46.2%	<h3>學生簡報作品</h3> <p>6. 課程中較跟不上的是? 13 responses</p>  <table border="1"> <thead> <tr> <th>Response</th> <th>Count</th> <th>Percentage</th> </tr> </thead> <tbody> <tr> <td>上課演講</td> <td>1</td> <td>7.7%</td> </tr> <tr> <td>做報告</td> <td>1</td> <td>7.7%</td> </tr> <tr> <td>報告</td> <td>1</td> <td>7.7%</td> </tr> <tr> <td>學習單</td> <td>1</td> <td>7.7%</td> </tr> <tr> <td>我覺得都還好</td> <td>1</td> <td>7.7%</td> </tr> <tr> <td>歷史太豐富了，要...</td> <td>3</td> <td>23.1%</td> </tr> <tr> <td>沒有食物可以吃</td> <td>1</td> <td>7.7%</td> </tr> <tr> <td>茶的分類</td> <td>1</td> <td>7.7%</td> </tr> <tr> <td>茶口</td> <td>1</td> <td>7.7%</td> </tr> <tr> <td>都還好</td> <td>1</td> <td>7.7%</td> </tr> </tbody> </table>	Response	Count	Percentage	上課演講	1	7.7%	做報告	1	7.7%	報告	1	7.7%	學習單	1	7.7%	我覺得都還好	1	7.7%	歷史太豐富了，要...	3	23.1%	沒有食物可以吃	1	7.7%	茶的分類	1	7.7%	茶口	1	7.7%	都還好	1	7.7%
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	<p>qEVviuBVVaDQRCcKaT0m&index=3</p> <ol style="list-style-type: none"> 4. Youtube. (2015, Nov 2) Afternoon Tea Etiquette HOW TO Mtlfoodsnob [Video file]. Retrieved from https://www.youtube.com/watch?v=NnVGcKkTSSs&list=PLPIIfMU44Gm8IqEVviuBVVaDQRCcKaT0m&index=4 5. Youtube. (2017, May 20) 10 Best English Teas 2017. [Video file]. Retrieved from https://www.youtube.com/watch?v=3rsaYuiH3s8&list=PLPIIfMU44Gm8IqEVviuBVVaDQRCcKaT0m&index=5 6. Youtube. (2015, Jun 18) How to Make Tea the British Way - Anglophenia Ep 31. [Video file]. Retrieved from https://www.youtube.com/watch?v=2jZDBz0qVtM&list=PLPIIfMU44Gm8IqEVviuBVVaDQRCcKaT0m&index=7 7. Youtube. (2015, Sep 28) English Lesson – Talking about ‘Types Of Tea’ – Learn English Vocabulary. [Video file]. Retrieved from https://www.youtube.com/watch?v=Ym0cyuikpSo&list=PLPIIfMU44Gm8IqEVviuBVVaDQRCcKaT0m&index=8 8. Youtube. (2015, Jun 4) Why Are Brits So Obsessed with Tea? - Anglophenia Ep 30. [Video file]. Retrieved from https://www.youtube.com/watch?v=BigKIKrY0B4&list=PLPIIfMU44Gm8IqEVviuBVVaDQRCcKaT0m&index=9 9. Youtube. (2017, Sep 15) Drinking tea in England. [Video file]. Retrieved from https://www.youtube.com/watch?v=HcNAXWIFE_g&list=PLPIIfMU44Gm8IqEVviuBVVaDQRCcKaT0m&index=10 10. Youtube. (2018, Jan. 11) How Tea Time Came to England. [Video file]. Retrieved from https://www.youtube.com/watch?v=oQrdiSi3YAg&list=PLPIIfMU44Gm8IqEVviuBVVaDQRCcKaT0m&index=11 11. Youtube. (2018, Nov. 18) 傳統英式下午茶與阿嬤 TRADITIONAL English Afternoon Tea with my NAN! [Video file]. Retrieved from https://www.youtube.com/watch?v=Zv7NZZaRANU&list=PLPIIfMU44Gm8IqEVviuBVVaDQRCcKaT0m&index=12 12. Youtube. (2017, May 16) The history of tea - Shunan Teng. [Video file]. Retrieved from https://www.youtube.com/watch?v=LaLvVc1sS20&list=PLPIIfMU44Gm8IqEVviuBVVaDQRCcKaT0m&index=15 13. Adagio Teas. (2019) Teamuse. Retrieved from https://courses.semo.edu/library/infolit/apastyle_web.htm
教學省思	<p><u>緣起</u></p> <p>這個教案的產生，主要是因應跨領域思潮與新課綱的刺激，我與之前同校觀光科老師嘗試著想共同針對同一主題在各自的課程上從不同的方向授課。原本想從文學作品 Alice’s Adventure in Wonderland 切入從 Victorian Era 發展出來的 Afternoon Tea，從經濟、文化、文學層面切入，希望於課程可以有多角度的切入。我們開了幾次備課會議，課程結構大綱也大致構思。但等到我真正要著手設計，卻發現我對 Afternoon Tea 的背景知識還是太薄弱，若要從英文角度切入，原先的宏觀角度我應該是無法掌握。因此課程設計延宕了好一陣子。直到真正要開始上課了，才慢慢邊做邊學邊想。</p> <p>(註: 108 學年度起，本人介聘至鶯歌工商。原服務學校為基隆海事)</p> <p><u>過程</u></p> <p>也因為是各從做中學的教案設計，所以在內容上，有尾大不掉、與有些</p>

	<p>課程的重複和結構鬆散的毛病。這些其實也反映了教師我，其實是在利用準備教材的過程中，也在學習教材內容。這或許是之前只針對單一文本，特別是 reading article 教授的傳統英文課思維很不同的地方。是種挑戰，但非常有趣。而在這過程中，我一直在思考整個教案的 end product 可以何種方式呈現？我的學生程度到底可以做到甚麼？其實若按照整個教案設計，中上程度的孩子，應該可以請他們籌畫一場 Afternoon Tea party，而我的學生程度較弱，因此我只要求他們做到課程內容的重整與反思，也就是針對這一主題做簡報說明。我也首次嘗試帶著學生到電腦教室，利用 google classroom，請孩子做簡報，交作業。也請孩子線上填寫幾次 google 表單，一方面檢視他們的學習內容，一方面也給老師回饋。</p> <p>同時教案實施過程也搭配同校教師社群，因此上課前都會跟同校老師討論可以怎麼修正。同校老師也建議可以讓學生有些體驗課程，一起來喝茶吃茶點。甚至於有會做 scone 的老師幫忙製作 scone。這些的特殊經驗，是大家齊心的成果，我是充滿感謝。</p> <p><u>未來</u></p> <p>這個施作過程發現某些課程設計對我的學生來說，還是內容較為艱澀。特別是茶歷史的部分。未來如果有機會的話，應該會簡化這部分的內容。另外，這類的課程，以英文老師的角度而言，我擔心的是我會呈現錯誤的專業知識給學生。因此就我自己來看，我也需要保持強烈的好奇心、涉略多方的知識，讓自己能不斷學習，不局限於語言，成為一名 life-long learner。而在這個百花齊放，知識解構的階段，如果老師們可以以社群的方式，共同成長共同討論，就會稍稍降低這類自編教材教案的難度。因為大家可以集思廣益，破解個人盲點。這次的新嘗試雖然不算成功，但我是在做中學，從錯誤中學習，也獲得了新的知識。但如果可以，還是希望自己可以在操作前先完成教案，才不會在教學過程中有時略顯底氣不足。簡而言之，這次是個有趣的嘗試與挑戰，未來我會再加油的。</p>
附錄	學習單

Would You Like A Cuppa?
Worksheet
Jessie Chen

Class:
Name:
Number:

Task 1. Watch, Read and Think

(<https://rgo.page.link/kxYVA>)

After watching the video clip and ppts, you need to

Step 1. Work in pair with your classmate. Each pair will be given a small piece of paper with one passage.

Step 2. Read the sheet at hand carefully and write down words you've learned from it, the main ideas of it and one simple illustration about it.

<p>During a long day spent roaming the forest in search of edible grains and herbs, the weary divine farmer, Shennong, accidentally poisoned himself 72 times. But before the poisons could end his life, a leaf drifted into his mouth. He chewed on it and it revived him, and that is how we discovered tea. Or so an ancient legend goes at least.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

<p>Tea doesn't actually cure poisonings, but the story of Shennong, the mythical Chinese inventor of agriculture, highlights tea's importance to ancient China. Archaeological evidence suggests tea was first cultivated there as early as 6,000 years ago, or 1,500 years before the pharaohs built the Great Pyramids of Giza.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

<p>That original Chinese tea plant is the same type that's grown around the world today, yet it was originally consumed very differently. It was eaten as a vegetable or cooked with grain porridge. Tea only shifted from food to drink 1,500 years ago when people realized that a combination of heat and moisture could create a complex and varied taste out of the leafy green.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

<p>After hundreds of years of variations to the preparation method, the standard became to heat tea, pack it into portable cakes, grind it into powder, mix with hot water, and create a beverage called muo cha, or matcha.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

<p>Matcha became so popular that a distinct Chinese tea culture emerged. Tea was the subject of books and poetry, the favorite drink of emperors, and a medium for artists. They would draw extravagant pictures in the foam of the tea, very much like the espresso art you might see in coffee shops today.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

<p>In the 9th century during the Tang Dynasty, a Japanese monk brought the first tea plant to Japan. The Japanese eventually developed their own unique rituals around tea, leading to the creation of the Japanese tea ceremony.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

<p>And in the 14th century during the Ming Dynasty, the Chinese emperor shifted the standard from tea pressed into cakes to loose leaf tea. At that point, China still held a virtual monopoly on the world's tea trees, making tea one of three essential Chinese export goods, along with porcelain and silk.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

<p>This gave China a great deal of power and economic influence as tea drinking spread around the world. That spread began in earnest around the early 1600s when Dutch traders brought tea to Europe in large quantities.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

<p>Many credit Queen Catherine of Braganza, a Portuguese noble woman, for making tea popular with the English aristocracy when she married King Charles II in 1661. At the time, Great Britain was in the midst of expanding its colonial influence and becoming the new dominant world power. And as Great Britain grew, interest in tea spread around the world.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

<p>By 1700, tea in Europe sold for ten times the price of coffee and the plant was still only grown in China. The tea trade was so lucrative that the world's fastest sailboat, the clipper ship, was born out of intense competition between Western trading companies.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

<p>All were racing to bring their tea back to Europe first to maximize their profits. At first, Britain paid for all this Chinese tea with silver. When that proved too expensive, they suggested trading tea for another substance, opium. This triggered a public health problem within China as people became addicted to the drug.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

Then in 1839, a Chinese official ordered his men to destroy massive British shipments of opium as a statement against Britain's influence over China. This act triggered the First Opium War between the two nations.	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

Fighting raged up and down the Chinese coast until 1842 when the defeated Qing Dynasty ceded the port of Hong Kong to the British and resumed trading on unfavorable terms. The war weakened China's global standing for over a century.	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

Would You Like A Cuppa?
Worksheet
Jessie Chen

<p>The British East India company also wanted to be able to grow tea themselves and further control the market. So they commissioned botanist Robert Fortune to steal tea from China in a covert operation. He disguised himself and took a perilous journey through China's mountainous tea regions, eventually smuggling tea trees and experienced tea workers into Darjeeling, India.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

<p>From there, the plant spread further still, helping drive tea's rapid growth as an everyday commodity. Today, tea is the second most consumed beverage in the world after water, and from sugary Turkish Rize tea, to salty Tibetan butter tea, there are almost as many ways of preparing the beverage as there are cultures on the globe.</p>	Words I've learned	Make a Drawing about the passage.
	Main Ideas	

Would You Like A Cuppa?

Worksheet

Jessie Chen

Task II. Ask and Find the Answers

Step 1. Work in pair and try to answer the questions on the basis of the result of the previous task.

Step 2. Walk around the classroom and ask your classmates to find out the answers to other questions.

Step 3. Don't forget to use the pattern: Excuse me, do you know....?

1. Who is believed to have discovered tea?
2. What was he looking for at first?

1. How was tea being consumed in the beginning?
2. When did tea shift from food to drink?

--	--	--	--

1. Does tea actually cure poisoning?
2. When might be tea first cultivated in China?

1. How did muo cha be made? (To..., to...)

Give an example about how tea became a medium for artists.

1. When did the standard shift to loose leaf tea?
2. What were three essential export goods in Ming Dynasty?

--	--	--	--

When and how did tea be Introduced to Japan?

When did tea drinking being to spread around the world?

1. Who was created for making tea popular with English aristocracy?
2. What happened to the person then?

1. What did the British pay for the Chinese tea at first?
2. What kind of substance did they suggest to trade tea for?

--	--	--	--

1. How did tea sell by 1700s in Europe?
2. Why did the clipper boat be invented?

What triggered the first Opium War between China and Britain?

What happened in 1842?
(The defeated Qing Dynasty...)

1. What is the first most consumed beverage today?
2. What is the second most consumed beverage today?

--	--	--

1. Who stole tea from China?
2. Where did he smuggle tea trees and experienced workers into?

The History of _____

Class:
Name:
Number:

Bookmarks

When you did not hear clearly about the word, you can say....	When you want to know the meaning of certain words, you can say...	When you want to clarify some unclear ideas, you can say...	Or you can ask your classmate about....
<ul style="list-style-type: none"> ✓ Pardon? ✓ Could you repeat the word...? ✓ How do you spell it? 	<ul style="list-style-type: none"> ✓ What is the meaning of " " ? ✓ What do(es) the word(s) " " mean? 	<ul style="list-style-type: none"> ✓ What does the sentence " " mean? ✓ I don't understand the idea that " ", could you explain more? 	<ul style="list-style-type: none"> ✓ Who did...? ✓ When did...? ✓ What did...? ✓ How did...? ✓ What did...?

TaskIII: Complete the following chart. Ask each group at least one question.

Paragraph	Questions I want to ask	Words or ideas I learned
<p>1.</p> <p>During a long day spent roaming the _____ in search of _____ grains and _____, the weary divine _____, Shennong, accidentally _____ himself 72 times. But before the poisons could end his life, a _____ drifted into his mouth. He chewed on it and it revived him, and that is _____ . Or so an ancient legend goes at least.</p>		
<p>2.</p> <p>Tea doesn't actually _____ poisonings, but the story of Shennong, the mythical Chinese _____ of _____, highlights tea's importance to ancient China. Archaeological evidence suggests tea was first cultivated there as early as _____ years ago, or _____ years before the pharaohs built the Great Pyramids of Giza.</p>		
<p>3.</p> <p>That original _____ is the same type that's grown around the world today, yet it was originally consumed very differently. _____ as a vegetable or cooked with grain porridge. Tea only shifted _____ 1,500 years ago when people realized that a combination of _____ and moisture could create a complex and varied _____ out of the leafy green.</p>		

4. After hundreds of years of variations to the preparation method, the standard became to _____ tea, _____ it into portable cakes, _____ it into powder, _____ with hot water, and create a _____ called muo cha, or _____.		
5. _____ became so popular that a distinct _____ emerged. Tea was the subject of books and poetry, the favorite _____ of emperors, and a _____ for artists. They would draw extravagant pictures in the _____ of the tea, very much like the espresso art you might see in coffee shops today.		
6. In the _____ century during the Tang Dynasty, a _____ brought the first tea plant to Japan. The Japanese eventually developed their own unique _____ around tea, leading to the creation of the Japanese _____.		
7. And in the _____ century during the _____ Dynasty, the Chinese emperor shifted the standard from tea pressed into cakes to _____. At that point, China still held a virtual monopoly on the world's tea trees, making tea one of three essential Chinese _____ goods, along with porcelain and silk.		
8. This gave China a great deal of power and economic influence as _____ spread around the world. That spread began in earnest around the _____ when _____ traders brought tea to Europe in large quantities.		



Besides Chinese tea, British tea is well-known around the world. Do you know anything about British tea? List three things you know about British tea.



Name:
Class:
Number:

Would You Like A Cuppa?

Worksheet: Tea History-British Tea

Task IV. Listen and Take Notes: There are names of people, places, year etc. in the video clip. Put a sequence of order about their occurrence in the video. Then explain who they are or what they are.

(<https://argo.page.link/oxYVA> from 2:20-4:36) (Chinese Reference: <https://argo.page.link/ZwcRT>)

Terms in the video clips	Sequence of order(1,2,3...)	Their importance and meaning
1661		
a Chinese official		
a Portuguese noble woman		
Darjeeling, India		
Great Britain		
King Charles II		
Opium War		
Queen Catherine of Braganza		
Robert Fortune		
The British East India company		



☺ Before you go, please tell me what is the difference between green tea and black tea?

Your Answer:



Class:
Name:
Number:

Task V-1. Matching: Match the correct meaning to each word or phrase.

Your Answer	Word or phrase	Defintion
	1. Afternoon tea	A. A small unsweetened or lightly sweetened cake made from flour, fat, and milk and sometimes having added fruit.
	2. High tea	B. It is evening meal for working classes. It usually involved a mug of tea, bread, vegetables, cheese and occasionally meat.
	3. Green tea, black tea, white tea, and oolong tea	C. Tea as we know it in the UK is more often sold in this way. Most popular brands are usually made by blending a variety of different teas together.
	4. Scones	D. Four different types of tea
	5. Tea bag	E. It is a tea-related ritual, introduced in Britain in the early 1840s. It is a meal composed of sandwiches (usually cut delicately into 'fingers'), scones with clotted cream and jam, sweet pastries and cakes.
	6. Clotted cream	F. A small prepared sandwich meant to be eaten at afternoon teatime to stave off hunger until the main meal.
	7. Finger sandwiches	G. It is generally scones, clotted cream and preserve served with a pot of tea.
	8. Cream tea	H. Clotted cream (Cornish: dehen molys, sometimes called scalded, clouted, Devonshire or Cornish cream) is a thick cream made by indirectly heating full-cream cow's milk using steam or a water bath and then leaving it in shallow pans to cool slowly.

Task V-2 Match the correct word or phrase to each picture.

1.



2.



3.



4.



5.



6.



7.



8.



Class:

Name:

No.:

Task VI. Watch the video clip and find out the English terms of the Chinese translations.

(<https://qrgo.page.link/755ti>)

Q1. What do the Brits go with their tea?

☺ 道地(正式)英式下午茶

Q2. What kind of tea do they provide?

☺ 高級的(adj.)

☺ 伯爵夫人茶

☺ 伯爵茶

☺ 一些油層

☺ 三層下午茶

☺ 原味斯康

Q3. What should you wear to an afternoon tea?

Q4. How long does it take to have an afternoon tea?

☺ 開胃口(palate):

Q5. Where should you start when you are having a 3-tier set?

Q6. What do the Brits add to their tea?.

Q7. What should you put in your cup of tea first?

Q8. What is the rule 3?

Q9. What is rule 4?

☺ 攪拌茶

Q10. What is rule 5?

Q11. What is the difference between American scones and British scones?

Task VII. Make a guess about the dos and don'ts in British afternoon culture.

Step 1: Work in pairs and try to answer the following questions.

Step 2: Consult the reference worksheet to check your answers. Correct them if you've given wrong answers.

Questions	Your Answer	The Corrected Answer
1 - What is the dress code for Afternoon Tea?		
2 - Cream Tea or Afternoon Tea or High Tea or Royal Tea?		
3 - Is it acceptable to dunk biscuits into my tea?		
4 - Cream or jam first?		
5 - How should I stir the tea?		
6 - How long should I let my tea brew for?		
7 - What type of tea should I use?		
8 - Pinkies Up?		
9 - How should I eat my scones?		
10 - Should I put milk or tea in to the cup first?		
11. Who is credited with introducing the Afternoon Tea?		
12. The Brits love their tea, but do you know why afternoon tea should be served in china cups? A So you can stick out your pinkie finger B To enhance the taste of the tea		
13. Afternoon tea is served on a 3 tier stand. Which tier are the finger sandwiches displayed on? A Top tier B Bottom tier.		

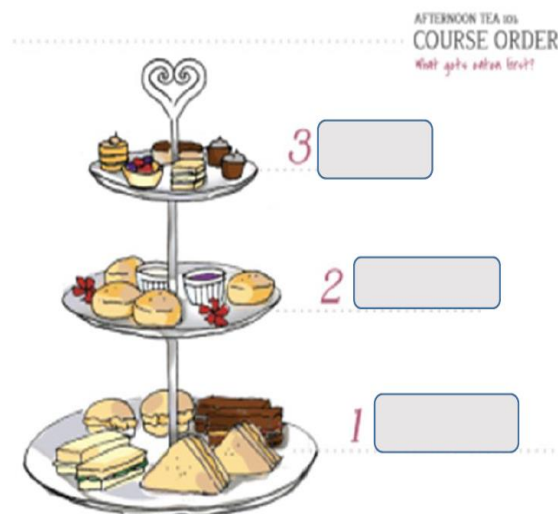
Class:
Name:
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★ Afternoon Tea Etiquette

Task VIII-1. Watch the video clip #1 and answer the following questions.

(<https://qrgo.page.link/G7JFV>)

1. What does an afternoon tea have? _____ and _____
2. What are in the three tiers?



NOTES:	Courses may not always be served on a three-tiered stand in the same order, but the eating order of sandwiches first, scones second, and sweets last will apply.
Illustration by Anna Widdowson for Art4All.com	©H. New Zealand for allrightsreserved.com

3. What is pinkie in Chinese?
4. What is a filter?
5. Traditionally, what would you use to make a pot of tea? Tea bag or loose tea?
6. Smoked salmon sandwiches:
Cucumber and cream cheese sandwiches:
7. What did the chef put on the scone first? Cream or jam?
8. What is caramel in Chinese?
9. How many cheers do they have?

Task VIII-2. Watch the video clip #2 and answer the following questions.

(<https://qrgo.page.link/c4uwj>)

1. What is the first tea she smell?
2. How to hold your tea cup in a proper way? You may answer in Chinese.
3. What is the direction of stirring your cup of tea?
4. How did she eat her scone?
5. Scone is made of 55% of what?
6. What would people in Devon put first on a scone?
7. What would people in Cornwall put first on a scone?

Task IX. Matches: Dos and don'ts about tea etiquette

- Look into the tea cup and never over it.
- Under no condition should one dunk a biscuit.
- One should add milk once the tea brewed.
- One should hold the cup with thumb and finger; never grasp the bowl of the cup with one hand.
- Stir the tea gently and one must never swirl.
- One must sip not slurp one's tea.
- One must never hold one's tea cup with one's pinkie finger extended.
- Use loose tea.
- Eat finger sandwiches with your hands.
- Add the milk first.
- Forget the stainer over your pot.
- Serve white tea, green tea and infusions with milk.

Dos

Don'ts

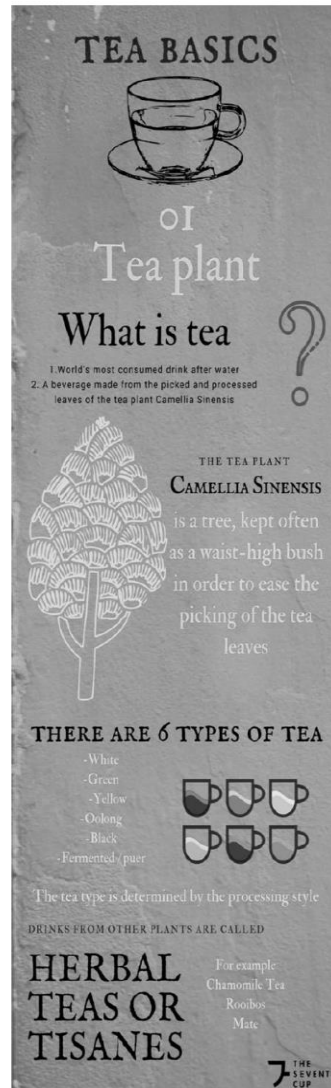
Class:
Name:
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Would You Like A Cuppa?
Worksheet-Tasting Tea
Jessie Chen

X. All about Tea

Reading Comprehension Check: Read the picture and answer the following questions.

1



Q1. What is the world's most consumed drink?

Ans.:

Q2. What is the world's second most consumed drink?

Ans.:

Q3. What is the name of the tea plant?

Ans.:

Q4. Why is tea plant often kept as a waist high bush?

Ans.:

Q5: How tall is a waist high bush?(answer in Chinese)

Ans.:

Q6: What are the most mentioned types o tea?

Ans.:

Q7: What made the types of tea different?

Ans.:

Q8: Is herbal tea really tea?

Ans.:

XI-1. The processing style of tea: Find out the information you need

Step 1: See if you know anything about the Chinese Terms.

Step 2: Read the illustration to find out the English terms of them.

摘採:
萎凋:
揉捻:
氧化:
發酵:
乾燥:


Class:
Name:
No.:

Primary Process




2


TEA PROCESSING GLOSSARY




fixing
Tea leaves are heated in order to close the leaves' veins. This stops oxygen from entering the leaf and locks the leaf's color and fresh aromas inside



oxidation
When oxygen enters the leaf, the series of chemical reactions alter the flavor and the color of the leaf.



fermenting
Breaks down the substances in tea which is initiated by microorganisms. This term is often incorrectly used as a synonym for oxidation



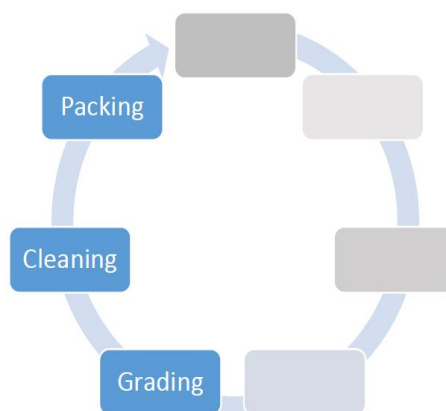
withering
The 1st step for all teas where flavors start to develop
The leaves moisture is reduced with about 30%

rolling
Rolling starts the cell wall breakage in the leaves which initiates oxidation. This is done by hand or machine

wrapping
After fixing the tea leaves are wrapped in cloths in order for the leaves to start yellowing and slightly oxidating

drying
This step makes the teas shelf stable and lock in the aromas that have been developed during processing

XI-2. Fill in the blanks with the correct order. (rolling, fermenting, withering, drying)



Class:
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Would You Like A Cuppa?
Worksheet-Tasting Tea
Jessie Chen

XII-1. Tell the difference between different types of tea

3



Q1: 哪一種茶的處理過程最少?

Q2: White Tea and Green Tea 的處理過程中最大的差異是?

Q3: Oolong Tea and Black Tea 都有 Ferment 的步驟，但差別在哪裡?

XII-2. Watch the video clip and learn more about the teas. (<https://qrgo.page.link/aoYPW> 0:30-9:30)

1	<u>TYPE of TEA</u>	➤ Developed by tea master: _____ ➤ A blend tea of _____ and _____. ➤ Aroma of the tea: It smells like _____ ➤ How should it be served? It should be served _____.
2	<u>TYPE of TEA</u>	➤ Irish people brew their tea _____. ➤ What should you add into it? ➤ The aroma of the tea is _____
3	<u>TYPE of TEA</u>	➤ It was named after _____. ➤ It is a mix of _____ ➤ How should it be taken? _____.
4	<u>TYPE of TEA</u>	➤ Where is it grown? _____ ➤ What is the flavor of this kind of tea? _____ ➤ How should the tea be taken? _____
5	<u>TYPE of TEA</u>	➤ Where is it grown? _____ ➤ What is another name of it? _____ ➤ The aroma of it is between _____
6	<u>TYPE of TEA</u>	➤ They are both made out of _____.
7		➤ They both have _____ benefits.
8	<u>TYPE of TEA</u>	➤ It is also called _____ ➤ What kind of spices will you add to it? _____

Would You Like A Cuppa?
Worksheet-Tasting Tea
Jessie Chen

Class:
Name:
No.:

XIII. Taste and Write-Tea Journal

Adjectives for Description

Aroma Description	aromatic	fresh	burnt/smoky	fruity	
	floral	grassy	woody	complex	
Tea Leaf Description	black	blackish	brown	clean	uneven&mixed
	flaky	light	powdery	leafy	make
Liquor Description	colory	light	dull	dry	soft
	plain	harsh	thin	sour	bitter
	earthy	creamy	berry like	salty	

4

Do you drink tea?
If so, what kind(s)?
Do you drink it cold,
hot, or both?

Name of Today's Tea:

Origin:

Temperature:

Sleeping Time:

Evaluate the dry leaves

What is the color of the dry tea leaves?

What is the shape of the dry tea leaves?

How do the dry tea leaves smell?

What does the smell (aroma) of the tea leaves make you think of? *(Examples are: it reminds me of being outside at the park or it makes me think of my Grandmother's kitchen or it smells like flowers.)*

Name of Today's Tea:

Origin:

Temperature:

Sleeping Time:

Evaluate the Dry Leaves

What is the color of the dry tea leaves?

What is the shape of the dry tea leaves?

What is the size of the dry tea leaves?

What does the smell (aroma) of the tea leaves make you think of? *(Examples are: it reminds me of being outside at the park or it makes me think of my Grandmother's kitchen or it smells like flowers.)*

Class:
Name:
No.:

Would You Like A Cuppa?
Worksheet-Tea Tasting
Jessie Chen



I. Listening Comprehension: How to Make Tea the British Way

Answer the questions according to the video clip.

- ◆ 85% of the tea enjoyed in America is iced/hot.
- ◆ Why do the Brits need tea to be warmer? A. Due to their interest. B Due to the weather.
- ◆ What is cuppa? _____
- ◆ To make cuppa, you need freshly boiled water. While in U.K., the water usually comes from _____.
- ◆ Your tea should _____ for around _____ to _____ minutes depending on your personal preference.
- ◆ Milk first or tea first? What did the scientists say?
They said tea made in a cup should _____.
If the tea is made in a pot, then _____.
- ◆ What's a builder's brew? That's an _____ tea with _____.

II. What do you need in this class?

III. Matching: Put the correct statements under the pictures.

Add black tea leaves.
Strain.
Boil water.
Enjoy with scones.
Boil water or the tea.
Rinse to warm the tea pot.
Let steep.
Add milk or sugar if desired.

Class:
Name:
No.:

Would You Like A Cuppa?
Worksheet-Tea Tasting
Jessie Chen

IV. With or without milk/ Cream First or Jam First

Item	A.	B.
Without Milk	<p>Tea Name:</p> <p>Type and Source:</p> <p>Steeping Time:</p> <p>Color:</p> <p>Aroma:</p> <p>Flavor:</p>	<p>Tea Name:</p> <p>Type and Source:</p> <p>Steeping Time:</p> <p>Color:</p> <p>Aroma:</p> <p>Flavor:</p>
With Milk	<p>How does it taste with milk?</p> <p>How would you like your cuppa?</p>	<p>How does it taste with milk?</p> <p>How would you like your cuppa?</p>
How do you like your scones?		



Aroma Description	aromatic floral	fresh grassy	burnt/smoky woody	fruity complex	
Tea Leaf Description	black flaky	blackish light	brown powdery	clean leafy	uneven&mixed make
Liquor Description	colory plain earthy	light harsh creamy	dull thin berry like	dry sour salty	soft bitter

Class:
Name:
No.:

Would You Like A Cuppa?
Worksheet-Tea Tasting
Jessie Chen

Tea Journal

Date:

Tea Name:

Type and Resource:

Dry Tea Leaves

Shape:

Color:

Aroma:

Wet Leaves

Aroma:

Appearance:

Liquor in the Cup

Color:

Flavor:

Aroma

4

Tea Journal

Date:

Tea Name:

Type and Resource:

Dry Tea Leaves

Shape:

Color:

Aroma:

Wet Leaves

Aroma:

Appearance:

Liquor in the Cup

Color:

Flavor:

Aroma

Oral Presentation Grading Rubric

2019 Tea Project

Your Name:

Your Number:

	4 – Exceptional	3 – Good	2 – Acceptable	1 – Poor	沒有準備-0	報告者:
Nonverbal Skills						
Eye Contact; Body Language ; Poise	肢體語言流暢，適時與觀眾眼神接觸。表現放鬆自然有自信，沒有口誤。	講述時肢體語言略為緊張，眼神偶爾飄移。稍有犯錯，但很快補救，不太緊張。	肢體語言稍嫌僵硬，偶爾與觀眾眼神交流。表現稍微緊張，口誤時較無法彌補。	肢體僵硬，與觀眾沒有眼神接觸。表現緊張，常口誤。		
Content						
Subject Knowledge	內容結構完整無錯誤	內容稍不完整，有些許錯誤	內容有缺漏。勉強了解主題。	內容不完整，無法了解主題內容		
Language	報告過程中有英文適時地說明	有使用英文字詞與片語	只有用少許英文單字說明	完全沒有使用英文		
Use of slides	投影片有12頁	投影片有9-11頁	投影片有5-8頁	投影片只有1-4頁		
Visual Guidelines Followed						
Legibility of Slides	主題明確，圖文相符	主題還算明確，有些許圖文不符	主題不夠明確，圖文不夠相符	投影片內容不符合報告主題		
Mechanics	字體大小適中，沒有文字錯誤	字體大小適中，有少許文字錯誤	字體過小或過大，文字錯誤內容超過一半投影片	字體不夠清楚，有許多拼字文字錯誤		
Length of Presentation						
Length of Presentation	報告時間達5分鐘	報告時間為3-4分鐘	報告時間為1-3分鐘	只有簡單介紹，少於1分鐘		
Strength						
					Final Score (28 Total Points)	