



Tea culture
Educational subject description sheet

Basic information

Field of study horticulture	Education cycle 2021/22	
Speciality -	Subject code WPTPOG-AMS.MI2HS.2461.21	
Organizational unit The Faculty of Life Sciences and Technology	Lecture languages english	
Study level Second-cycle (engineer) programme	Mandatory optional	
Study form Full-time	Block humanities and social sciences	
Education profile General academic	Disciplines Subject related to scientific research No	
	Subject shaping practical skills Tak	
Teacher responsible for the subject	Jiren Chen, Maria Licznar-Małańczuk	
Other teachers conducting classes		
Period Semester 2	Examination credit	Number of ECTS points 2.0
	Activities and hours lecture: 15 project classes: 15	

Goals

C1	Student has a knowlage about tea culture, kind of tea - six major categories in China
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Subject's learning outcomes

Code	Outcomes in terms of	Effects	Examination methods
Knowledge - Student knows and understands:			
W1	Student has a knowlage about six major tea categories in China	OG_P7S_WG06	observation of student's work
Skills - Student can:			
U1	Student can imagine a Chinese Tea Ceremony.	OG_P7S_U011	observation of student's work
Social competences - Student is ready to:			
K1	Student is ready to understanding an appreciation and meaning of traditional Chinese culture.	OG_P7S_KO04, OG_P7S_KR09	observation of student's work

Balance of ECTS points

Activity form	Activity hours*	
lecture	15	
project classes	15	
lesson preparation	30	
Student workload	Hours 60	ECTS 2.0
Workload involving teacher	Hours 30	ECTS 1.0
Practical workload	Hours 15	ECTS 0.6

* hour means 45 minutes

Study content

No.	Course content	Activities
1.	Chapter1 Introduction to the Tea Industry Chapter 2 Origin and Development of Chinese Tea Culture Chapter 3 Six Major Tea Categories in China Chapter 4 Chinese Tea Ceremony Chapter 5 Tea and Health	lecture

No.	Course content	Activities
2.	Lesson 1 The Development of Global Tea Industry Lesson 2 The Development of China's Tea Industry Lesson 3 Origin of Tea in China Lesson 4 The Formation and Change of Tea Drinking Culture Lesson 5 Spread of Tea to Other Countries Lesson 6 Tea Name and Its Classification Lesson 7 Green Tea Lesson 8 White Tea Lesson 9 Yellow Tea Lesson 10 Oolong Tea Lesson 11 Black Tea Lesson 12 Dark Tea Lesson 13 Basic Tea Etiquette Lesson 14 Introduction of Tea Utensil Lesson 15 Tea Ceremony, Drink Tea Scientifically, Storage of Tea	project classes

Course advanced

Teaching methods:

teamwork, lecture

Activities	Examination methods	Percentage in subject assessment
lecture	observation of student's work	40%
project classes	observation of student's work	60%

Literature

Obligatory

1. <https://mooc1-1.chaoxing.com/mycourse/teacherstudy?chapterId=273454340&courseId=206496459&clazzid=13096804>

Kierunkowe efekty uczenia się

Kod	Treść
OG_P7S_K004	Absolwent jest gotów do oceny skutków społeczne wykonywanej działalności w zakresie szeroko rozumianego ogrodnictwa z uwzględnieniem jego wpływu na dobrostan człowieka i środowiska oraz do przestrzegania etycznych zasad wykonywanego zawodu
OG_P7S_KR09	Absolwent jest gotów do przestrzegania i rozwijania zasad etyki zawodowej oraz podejmowania działań na rzecz przestrzegania tych zasad
OG_P7S_U011	Absolwent potrafi wykorzystywać umiejętności potrzebne do ochrony potencjału krajobrazu przyrodniczego i kulturowego
OG_P7S_WG06	Absolwent zna i rozumie w stopniu pogłębionym wymagania jakościowe dla owoców, roślin warzywnych i ozdobnych w krajach EU i w Chinach, oraz funkcjonowania rynków hurtowych produktów ogrodnictwa