附件2

**茶艺培训班授课方案**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 序号 | 培训内容 | 课时 | 理论 | 实践 |
| 1 | **茶艺概论** | 4 | √ |  |
| **公共理论知识** | 4 | √ |  |
| ２ | **茶艺基础知识** | ４ | √ |  |
| **制茶和茶类** | 4 | √ |  |
| 3 | **形体\礼仪** | 8 | √ |  |
| 4 | **茶叶历史及概论** | 4 | √ |  |
| **茶与健康** | 4 | √ |  |
| 5 | **茶与相关文化** | 4 | √ |  |
| **茶具** | 4 | √ |  |
| 6 | **中国名茶** | 8 | √ |  |
| 7 | **化妆** | 8 | √ |  |
| 8 | **茶艺基础手法的训练** | 8 |  | √ |
| 9 | **毛峰的冲泡** | 8 |  | √ |
| 10 | **福鼎白茶的冲泡** | 8 |  | √ |
| 11 | **红茶的冲泡** | 4 |  | √ |
| **长相守的冲泡** | 4 |  | √ |
| 12 | **皇菊的冲泡** | 4 |  | √ |
| **花茶的冲泡** | 4 |  | √ |
| 13 | **茯砖的冲泡** | 4 |  | √ |
| **熟普的冲泡** | 4 |  | √ |
| 14 | **调饮奶茶的制作** | 4 |  | √ |
| **茶的品鉴** | 4 | √ |  |
| 15 | **理论考核** | 4 | √ |  |
| **成果展示及结业典礼** | 4 |  | √ |
| **合计** | | 120 | 64 | 56 |