

Cut out the labels and match them to the pictures, in the correct order, to make your own tea processing poster

Picking

3 hours

Tea is picked by hand from the top of the tea plant - two leaves and a bud - leaves are then taken to the tea factory

Withering

9-16 hours

Green tea leaves are placed on racks in large sheds with heat coming up from beneath

Rolling and Cutting

10 minutes

Oxidation

90-120 minutes

The withered leaves are fed into a metal machine, rolled and cut. Next the leaves are spread out evenly into large trays and are turned by metal blades. The leaves turn from green to brown

Drying

30 minutes

The drying machine uses heat from the boiler and vibrates the tea along its length

Sorting and Grading

10 minutes

The leaves go through several meshes to be sorted by size and then are pushed into the blue buckets

Tasting

Every hour

Instructions for the hourly quality check: Weigh 6gm black tea, pour on boiling water, brew for 5 minutes, separate liquor from the infused leaf, taste tea and examine dry and wet leaves.

Packing

6 hours

The tea is packed into sacks and labelled by the factory ready to be shipped to the UK