

1. A rationale for the proposed unit

The rationale for this unit is to be used in an A.P. Human Geography course and to highlight East Asia Food. The unit connects to multiple parts of the curriculum, including Culture and Agricultural use and Food production. The skills the students will have prior is ability to research and read secondary sources as well as knowing some human geography academic vocabulary. It is meant to be done towards the end of the Agricultural and Rural Land Use unit.

The unit provides opportunities for students to incorporate previous knowledge about agriculture and research agricultural practices and development focusing on East Asia.

The unit culminates with a “Tea Party” in order to foster camaraderie and a strong classroom culture between students where they can learn about each other's cultural backgrounds and break down barriers between the diverse student body. It is also a way for students to have fun!

The unit, though simple and to the point, covers a wide topic and allows for maximum student choice and participation within a loose structure outlined by the topic and directions. I designed this unit to be used in my AP Human Geography class which has a make up of students from a variety of different backgrounds.

2. Skill and content objectives

CCSS.ELA-LITERACY.RH.11-12.7

Integrate and evaluate multiple sources of information presented in diverse formats and media (e.g., visually, quantitatively, as well as in words) in order to address a question or solve a problem.

CCSS.ELA-LITERACY.RH.11-12.9

Integrate information from diverse sources, both primary and secondary, into a coherent understanding of an idea or event, noting discrepancies among sources.

AP Human Geography Standard from College Board:

Patterns of food production and consumption are influenced by food-choice issues (e.g., organic farming, value-added specialty crops, fair trade, local-food movements).

Skills:

- Research
- Presentation
- Interpersonal

3. Detailed lesson plan

Day 1:

Students will be divided into groups of 4 and given a topic to research and create a presentation on Google Slides.

Students choose topics of crops that are grown in an East Asian country. One group must choose tea and focus on Japan, and one must choose wet-rice.

Slides must answer:

1. Where were they grown?
2. What is the product's price per pound?
3. What is the climate like (climate region) where this product was grown?
4. What is the dominant crop grown in this region?
5. Which MAJOR corporations/companies are involved in the distribution of this product? Where are these companies headquartered?
6. Typically, how long would this product's shelf life be?

If Organic products:

1. Why is this product considered organic?
2. Discuss how the growing process of organic foods is different from that of the same product grown using traditional methods?
3. Explain why the price of organically grown foods is typically higher than that of traditionally grown foods.

Day 2:

Students Present to classmates

Homework due Day 3: Read and answer questions at bottom of articles

Articles are after lesson plan

Day 3: Tea Party - meant to experience Tea culture

Divide class into groups of 4

Bring tea kettles and a variety of tea

- Students interact with questions

- Discuss your family background (when did they migrate to the U.S.)
- What is a major holiday in your family and what do you eat?

Demonstration of how to drink tea in different cultures

1. Use placemat (attached below) to go over science of tea
2. Use placement (Attached below) to go through the process of drinking tea through the lens of Japanese culture
 - a. Japanese teacher presentation on the Japanese tea ceremony
3. Special presentation about Tea in Persian culture (not East Asia but on the Silk Road)
 - a. Outside guest

Ways to extend learning: Trip to Huntington Gardens Tea House or Japanese Heritage Museum

4. A plan for assessing student achievement

Presentation Rubric:

Are all questions answered	1	2	3	4
Is it well researched	1	2	3	4
Is presentation well delivered	1	2	3	4

Tea growing is tough going

6:00 AM Saturday Aug 17, 2013

Zealong Tea sees a bright future for its Waikato tea plantation, but growing tea in New Zealand isn't something just anyone can do.

And it's certainly not a "quick fix" alternative for orchardists looking to get out of kiwifruit, says company manager Gigi Crawford.

Over the past three years a lot of kiwifruit growers have beaten a path to Zealong's 48ha Gordonton plantation wanting to discuss the potential for growing tea in the Bay of Plenty, Crawford says. She welcomes their visits and says Zealong is willing to share its knowledge, but she says establishing a tea-growing operation in this country is fraught with difficulties that have already caused the failure of two ventures, in Motueka and Masterton.

Tea is very susceptible to frost and drought, and that makes growing difficult, says Crawford.

"Early frost and drought can kill the plants very quickly. Moisture levels are important and the crop is easily affected by the weather. And growing it is one thing - processing and harvesting is another."

Harvesting is labour intensive and demands considerable time and expertise that doesn't exist in New Zealand's culture, she says.

Processing also demands expertise and Zealong's craftsman tea-makers are recruited from Taiwan's tea-growing regions. Skilled in the art of tea production, from picking and drying to grading and packing, they oversee local and Taiwanese seasonal tea pickers and maintain high standards. Even picking the crop is not just something anyone can do, says Crawford.

"Tea is much different to harvest than other crops and the pickers really have to be motivated because they have to work day and night during the harvesting season.

"Nobody thinks about these things when they look into growing tea. A lot of Kiwi people talk to us about it, but they don't realise how difficult it can be. It's a bit like being a winemaker, it's no overnight thing."

Grown organically, Zealong's range of high quality teas must fill a niche market as there is no way this country can compete with traditional tea-growing countries' vast-scale marketing.

"In New Zealand, you have to provide added value and we just can't compete as far as production costs are concerned. For investors to succeed can involve a very delicate balance," says Crawford.

Fussy about the soil it grows in, tea also prefers a consistent climate with few temperature variations between day and night. Planting is expensive and the cost of setting up processing plants is huge.

Zealong founder Vincent Chen faced huge challenges when he first tried to grow tea in the Waikato, on a 3ha site just outside Hamilton.

His father, Tzu Chen, had noticed that camellia trees, which grow in similar conditions, flourished in the area and thought it would be easy to import tea plants and start growing and processing.

The two imported 1500 plants from Taiwan but after a lengthy period in quarantine, most of them died. Help from a Taiwan propagation expert and a Kiwi plant scientist turned that situation around, but there were still numerous difficulties to overcome before their tea house and plantation was set up.

Crawford says new challenges constantly have to be overcome and Zealong, which has a reputation for clever marketing that leans heavily on New Zealand's clean, green image, is working on extending its marketing network through other countries, including in Germany, France, Taiwan, China and Hong Kong.

"We don't want to scare other people off growing tea, but it certainly isn't easy."

1. What type of agricultural practice is growing tea? (subsistence or commercial?) (extensive or intensive?)
2. Where are other places where tea would be produced? Why?

A Tea From the Jungle Enriches a Placid Village

By THOMAS FULLER APRIL 21, 2008

PU'ER, China — The sky is nearly cloudless, the breeze is bracing, and the tea plantation where Yao Kunxue works resembles a giant green amphitheater absorbing the last rays of a setting sun. The tea itself? No thanks, he says. He grows it — what he calls industrial tea — but he does not drink it.

The rolling hills of China's southern Yunnan Province are the birthplace of tea, anthropologists say, the first area where humans figured out that eating tea leaves or brewing a cup could be

pleasant. Today tea farmers preside over large plantations, but they want their tea the way their forebears consumed it: brewed from wild leaves, and preferably from ancient trees in the jungle.

“It has a fragrant smell,” Mr. Yao said of his favorite, harvested from trees at least a century old. “And when you swallow there’s a sweet aftertaste.”

From relative obscurity a few decades ago, tea from Yunnan, especially Pu’er, has become a fashionable, must-have variety in the tea shops of Hong Kong, Shanghai and Beijing. Surging demand for Pu’er — often advertised as wild tea even if it is from the plantations — has made farmers here rich and encouraged entrepreneurs to carve out more plantations from jungle-covered hillsides.

Ninety percent of the 23,000 tons of Pu’er tea produced last year was grown on plantations, officials say. Local residents seem more than happy to send it to distant locales. They complain about its hard edges — too bitter — and the chemicals that are regularly sprayed on the plants to repel bugs, viruses and fungus.

“The pesticides come through in the taste,” Mr. Yao said.

Here, tea has never been something bought at the market; it grows in the backyard, like blueberries in the woods of Maine...



Jungle tea, as some here call the harvest from wild tea trees in more remote areas, has been picked by villagers for centuries, and in imperial times it was sent to the emperor. But only recently have the profits started rolling in for the wild-tea pickers, who have divided forests of tea trees along ancestral lines and are increasingly selling to larger concerns.

“Twenty years ago no one had the idea that tea could become so valuable,” said Chen Jinqiang, an official in Xishuangbanna.

In Manmai, a hilltop village a few dozen miles from China’s border with Myanmar, the wealth from the Pu’er tea boom is trickling down. The village headman, Zha Pagu, has never traveled more than 30 miles from his house during his 60-plus years (he said he could not remember his exact age), but his home now has a solar water heater, and his neighbors are upgrading their wood and thatch homes with modern building materials like tiles and concrete.

Until recently the village was accessible only by foot. A dirt road that winds up the mountain is now under construction, but the village remains relatively isolated.

Zha Ge, 19, a tea picker who like the other villagers is Lahu, a small ethnic minority here, said he had never met a foreigner before. But he understands the value of outsiders’ keen interest in

his tea trees. Picking tea has generated enough cash to buy a 20-inch television, a motorcycle and a copy of his favorite foreign film, “First Blood,” the first in the Rambo series.

In March and April, the peak tea-plucking season, Mr. Zha Ge can make up to \$1,000 a month, far more than what the factory workers in eastern Chinese cities make stitching blue jeans and assembling iPods.

Unlike those workers, who live in smog-choked cities with blackened, polluted waterways, the tea pickers here work among trees that overlook a pristine mountain range that would not look out of place in a Chinese scroll painting. In October, when the tea trees flower, the air is filled with the sweet aroma of tea blossoms. “It smells just like honey,” Mr. Zha Ge said.

Teenage girls are the most sought-after tea pickers — their fingers move more quickly, local residents say — and they can harvest as much as 110 pounds of tea leaves a day.

Yet for many families in the remote reaches of Yunnan, tea-picking remains outside the realm of commerce. It is so tightly intertwined with their daily lives that it is a routine household chore, like putting the laundry out to dry.

Yue Ye, 38, the mother of two teenagers in Chui Hao, a village inhabited by members of the Dai ethnic group, says children begin drinking tea when they are 3 to 5 years old. Families consume it first thing in the morning, after lunch, after dinner and late in the evening.

They pick the tea from ancient trees atop a hill near the village. “The people who planted them are long dead,” Ms. Yue said.

She cooks the leaves in a wok, “massages” them by hand and leaves them in the sun for a day. Tea from Pu’er was popular around the region in ancient times: historians describe “horse tea trails” that radiated from Pu’er, the main trading center for the tea, into northern and eastern China, Tibet and beyond.

The recent surge in popularity is attributed to newly affluent, health-conscious Chinese who believe that Pu’er tea lowers cholesterol, cures hangovers, helps fortify teeth and trims away fat.

Nopporn Phasaphong, a tea trader in Bangkok whose family has been in the business for three generations and who travels regularly to Pu’er, says she, too, is skeptical about the authenticity of much of what is labeled jungle tea from Pu’er. Very little genuine jungle tea is on the market, she says. “Everyone who sells it will tell you it comes from old trees,” she said. “But it’s like buying rubies. You have to know something about it.”

Mr. Yao says he can taste the difference between teas grown on plantations and those from wild trees. But in what may be a metaphor for freewheeling China today, he acknowledges that non connoisseurs often get hoodwinked.

“If you don’t know Pu’er tea,” he said, “people will cheat you.”

1. Did your answer change? What type of agricultural practice is growing tea? (subsistence or commercial?) (extensive or intensive?)

Tea will be declared a national drink, says Montek

JORHAT (ASSAM) APRIL 21, 2012 18:53 IST www.thehindu.com

Planning Commission Deputy Chairman Montek Singh Ahluwalia on Saturday said tea would be declared as national drink by April next year.

“The drink would be accorded national drink status by April 17 next year to coincide with the 212th birth anniversary of first Assamese tea planter and Sepoy Mutiny leader Maniram Dewan,” Mr. Ahluwalia said while addressing the Platinum Jubilee celebrations of the Assam Tea Planters Association here.

It was Maniram Dewan who was not only the first indigenous tea planter but also involved in the national movement, he said at the Tocklai Experimental Station.

“The other important reason is that half of the tea industry labour comprises women and is the largest employer in the organised sector,” Mr. Ahluwalia added.

The Deputy Chairman said he would soon take up the matter with Union Commerce Minister Anand Sharma.

He said India is the largest producer and consumer of black tea in the world. According to ORG-India Tea Consumption Study, 83 per cent households in India consume tea and is the cheapest beverage in the world after water.

Mr. Ahluwalia urged tea planters and producers to emulate the path of coffee planters and go in for producing more varieties.

There are more than 20 varieties of coffee in the market but there are only two varieties of tea -- CTC and Orthodox -- and there was an urgent need to bring in more varieties, he said.

1. Does this change your answer? What type of agricultural practice is growing tea? (subsistence or commercial?) (extensive or intensive?)
 - a. Could it be both depending on location?

Japanese Tea Meditation

- Place your cup on the table
- Rest your hands on the mat
- In order to ritually purify yourself, let the steam from the tea pass over you.
 - If you feel comfortable you can remove your footwear
- As your tea steeps you can close your eyes and inhale through your nose
- It is traditional to bow to your host as your tea is received, if you are positioned opposite someone you can ask if they would be willing to host you. You can then return the favor to them.

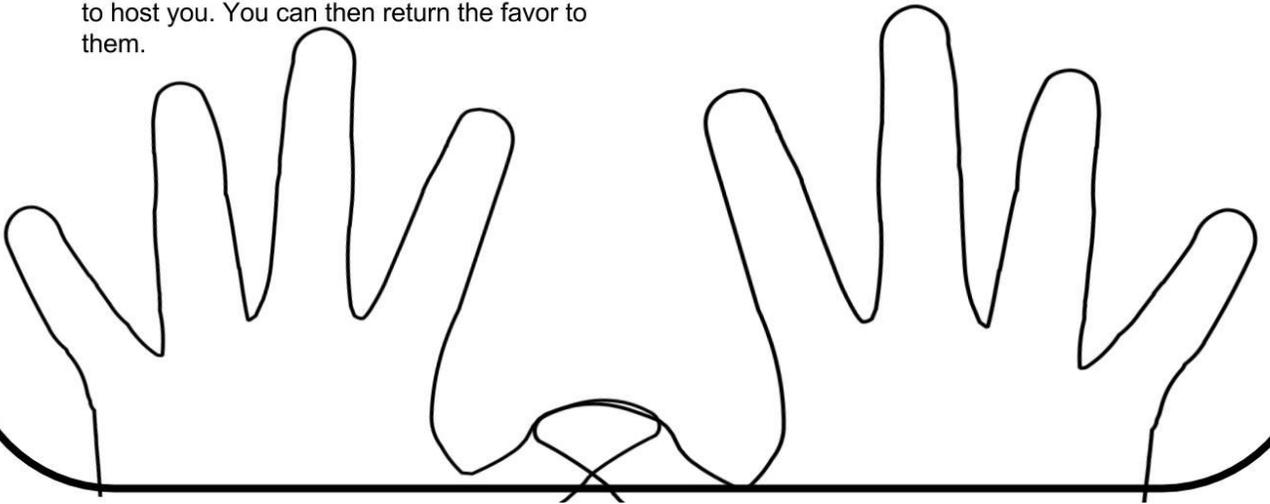


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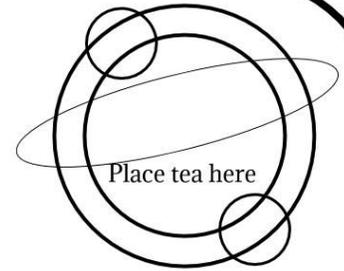
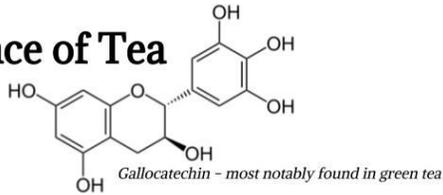
“Ju-An” is written and pronounced like the Spanish name Juan.

Ju-An in Japanese is made up of two kanji characters. The first one, 聚 Ju, means “dwelling where people gather” and the second one 庵 An, means “hermit’s cell”

This placemat is your Ju-An.



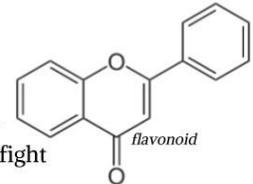
Science of Tea



All tea is made from the leaves of the tea plant, *Camellia sinensis*. Six main types of tea are produced – white, yellow, green, oolong, black and post-fermented. Each type of tea has a unique aroma, taste and visual appearance. In Western countries, green and black tea are more commonly known. The distinctive flavors of these teas are created by their different chemical compositions.

The main chemicals associated with the taste, aroma and health effects of tea are polyphenols – mainly flavonoids. The plant produces these chemicals not for our benefit but to help the plant fight against predators and stress.

Polyphenols make up approximately 30% of the dry weight of the leaves of the tea plant. Other chemicals that contribute to the flavour and effects of tea (but to a lesser degree) include caffeine and amino acids, mainly theanine.



Six types of tea

