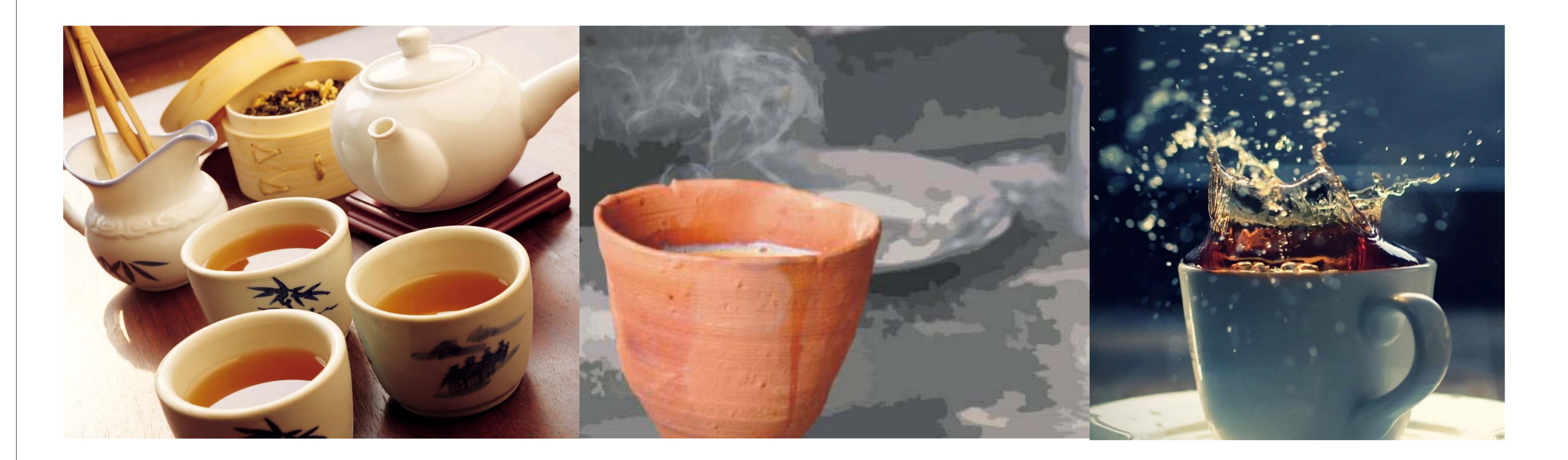
THE TEA STORY



Different cultures come together when we started working in our group with students from China, India and Switzerland. Working together gave insights into the traditions and cultures that are stored in the rich heritage of the three countries. Figuring out the similarities and differences, we came up with tea culture that exists in all three places but with little difference. It is interesting how the same tradition can exist in another cultural scenario. Undertsanding the tea culture in context of the countries we figured out opportunities and challenges that could help bring tea culture knowledge in other places. The key aim was to create understanding and appreciation for the other tea cultures. It is also essential that people from one country are willing to try the flavours of another country. Also the availability of tea varities in different places was a concern. Keeping in mind these factors we aimed at creating a tea event which gathers tea lovers from all over to celebrate their cultures. It will be a two day event anually organised in collaboration with the tea associations of the three countries. The event will be hosted by one country every year and people from the people from the other countries will be invited over in the grand celebration. There will be demonstrations on traditional methods of preparation, ingredients, tea ware used. It will provide experience covering all aspects of tea from the cultural to the historical and the sensory to the scientific.

CHINA – INDIA – SWITZERLAND

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INTERNATIONAL DESIGN SUMMER SCHOOL 2013

WANG XI AMBUJA MITTAL LUC LINDEGGER

Learning the production and development of tea culture it will be a chance for people to taste a variety of tea uniquely prepared by people from various cultures. Presentations and meeting with tea authors, chefs and industry experts will add on to the experiences of the visitors. A chance to shop and exhibit the tea wares, tea flavours and spices will be a great incentive.

Overall the effort is to bring the nations together with tea as a social medium. People from different nations will admire teh tea culture of the other and it will be a get together of the different cultures.

It will be a growth of tea culture along with people bonding together over a hot cup of tea!