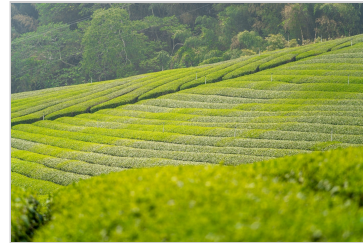


Tea Plantations in Taiwan

Reading Worksheet — Level F | tahricteaches.com



Taiwan's mountain tea industry has roots in **ancient** farming knowledge, but its success also depends on careful modern planning. Tea bushes grow best where clouds, rain, and sunlight stay in balance over long seasons. Growers study how light, soil, and elevation **affect** flavor, because small environmental changes can produce very different cups. High mountain gardens often enjoy cool mornings and misty afternoons, giving young leaves time to develop slowly. That slow growth helps build the layered aromas that make Taiwanese oolong famous in both local and export markets.

The most respected farms are often found in a narrow **valley** or along steep mountain roads where drainage is strong and the air stays clean. Farmers monitor **temperature** closely, especially during spring harvests, because too much heat can harden the leaves and reduce sweetness. Rainfall, fog, and wind all shape the final product. When conditions are right, the leaves stay tender, fragrant, and rich in oils. Those qualities are especially important in high-elevation tea, where every harvest is limited and every batch must justify its price.

Because premium tea can be highly **valuable**, producers handle each stage with extraordinary care. Fresh leaves are weighed, rested, rolled, oxidized, and dried in a sequence that requires timing and experience. The **weight** of the leaves changes as water leaves the plant, so workers keep detailed records while processing continues. A **typical** tea season may include several harvests, but each one produces a different character depending on weather and picking date. Skilled makers adjust their methods to match the material in front of them instead of forcing one fixed formula.

Today, tea work also relies on **technology**. Small sensors help track moisture, roasting temperatures, and storage conditions. Exporters use digital systems to protect quality **throughout** shipping and packaging. Even so, the human touch remains essential. A trained maker still decides when a roast smells complete, when oxidation has reached the right level, and when a batch is ready for sale. Machines support the work, but experience still guides the final judgment.

For many farms, tourism now matters almost as much as production. A curious **visitor** may tour the fields, taste several teas, and learn how mountain farming shapes flavor. That educational side helps farms build trust and tell the story behind each cup. Taiwan's tea plantations therefore represent more than agriculture alone. They join landscape, craft, science, and hospitality in one industry that still defines part of the island's cultural identity.

A. Vocabulary

- | | |
|---------------------|---|
| 1. ancient ____ | a. in every part of something or during all of a period |
| 2. affect ____ | b. usual or normal for a person or thing |
| 3. valley ____ | c. how hot or cold something is |
| 4. temperature ____ | d. a person who comes to a place for a short time |
| 5. valuable ____ | e. to influence or change something |
| 6. weight ____ | f. low land between hills or mountains |
| 7. typical ____ | g. worth a lot of money or importance |
| 8. technology ____ | h. how heavy something is |
| 9. throughout ____ | i. scientific tools and machines used to solve problems |
| 10. visitor ____ | j. very old; from a long time ago |

B. True or False

1. Taiwan tea growers ignore the effects of elevation and weather on flavor. ____
2. High mountain tea leaves often grow slowly in cool, misty conditions. ____
3. Strong heat during harvest can reduce sweetness in tea leaves. ____
4. Premium tea processing requires careful timing and experience. ____
5. The weight of tea leaves never changes during processing. ____
6. A typical tea season may produce harvests with different flavors. ____
7. Technology has no role in modern tea farming or shipping. ____
8. Human judgment is still important when roasting and finishing tea. ____
9. Tea tourism can help farms build trust with visitors. ____

C. Fill in the Blanks

Word Bank: affect, temperature, valuable, weight, typical, technology, visitor

1. Growers study how weather can _____ the flavor of tea.
2. Farmers watch the _____ carefully during spring harvests.
3. Premium mountain tea can be very _____ on the market.
4. Workers record the _____ of leaves as they lose water.
5. A curious _____ may tour the farm and taste several teas.

D. Comprehension Questions

1. Why do tea leaves in high mountain farms often develop slowly?
2. How can temperature change the final quality of tea leaves?
3. What processing steps happen after the leaves are picked?
4. How does technology support tea producers today?
5. Why is tourism important for many tea farms in Taiwan?

E. Discussion Questions

1. Do you think hand-made food and drink products are worth paying more for? Why or why not?
2. How should farms balance tradition and technology in modern agriculture?
3. What local product from your area would be interesting to visitors, and how would you present it?

Answer Key

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A. Vocabulary: 1-j, 2-e, 3-f, 4-c, 5-g, 6-h, 7-b, 8-i, 9-a, 10-d

B. True/False: 1-F, 2-T, 3-T, 4-T, 5-F, 6-T, 7-F, 8-T, 9-T

C. Fill Blanks: 1-affect, 2-temperature, 3-valuable, 4-weight, 5-visitor

D. Comprehension:

1. Because cool, misty conditions slow growth and allow flavors and aromas to develop more fully.
2. Too much heat can harden the leaves and reduce sweetness.
3. The leaves are weighed, rested, rolled, oxidized, and dried.
4. It helps track moisture, roasting temperatures, storage conditions, and shipping quality.
5. Tourism brings visitors to the farms, builds trust, and helps producers share the story behind each tea.