

Report

Title: **Young Tea Expert Program- Training tea processing SOP for the youth and Thamlatai learning center renovation 27.3-4.4.2025**

With the work schedule:

Date	Activity
27.03.2025	Travel to Xiengkhuang
28.03.2025	Training on tea processing at Yodpieng tea learning center
29.03.2025	Training on tea processing at Phone tea learning center
30.03.2025	Training on tea processing at Ban Phone tea learning center
31.03.2025	- Travel to Thamlatai, Hiem District
01.04.2025	Work with Thamlatai tea learning center on renovation and business plan
02.04.2025	Training on tea processing a Thamlatai tea learning center
03.04.2025	Travel back to Xiengkhuang
04.04.2025	Travel back to VTE

Mission Objectives:

1. The agreed Standard Operating Procedures for tea processing of the groups are refresh through the training to young tea farmers.
2. The youth from 3 learning centers, Ban Nyot Pieng, Ban Phone, and Ban Thamlatai learn the standard tea processing procedures and become tea processing expert in the future.
3. There are new generation within each group working on tea and becoming tea experts.
4. For Thamlatai group, the learning center is expanded and renovated. They have their business plan as their commitment to make the most use of their learning center.

Achievements

For Objective 1- The agreed Standard Operating Procedures for tea processing of the groups are refresh through the training to young tea farmers.

Although every learning center tried to write out their SOPs for each type of tea processing, they finally agree to use the tea processing manual developed by LURAS (as the photo below). This manual learning was developed on the techniques applied by Yordpieng group and taught by a senior tea expert, Mr. Khamphan. Tea processing procedures in Phone and Thamla group were all trained by Mr. Khamphan.

Note:

- In Ban Phone tea learning center, they add some more information on the heat of the frying pans and the use of firewood.
- In this manual, there are SOP for Maocha, roasted green tea and black tea.

Photo 1. The tea processing manual developed by LURAS is used for the training SOPs.



For Objective 2&3- The youth from 3 learning centers, Ban Nyot Pieng, Ban Phone, and Ban Thamlatai learn the standard tea processing procedures and become tea processing expert in the future. There are new generation within each group working on tea and becoming tea experts.

The training is focus mainly on the processing of Mao Cha (sun-dry green tea) and black tea since they are the processing that need good care and attention.

Name of learning center	No. of Participants	No. of Young farmers	No. of Young female farmers	SOP knowledge status
Yordpieng	7	5	3	Skillful in processing
Phone	10	8	4	Moderate. Need more training

Thamlatai	5	4	2	Very basic. Need a lot of training
-----------	---	---	---	------------------------------------

Photo 2&3. Young tea farmers are being trained at Yordpieng Tea Learning Center



Photo 4&5. Young tea farmers are being trained at Ban Phone Tea Learning Center



Photo 6,7&8. Young tea farmers are being trained at Thamlatai Tea Learning Center with the observation of DAFO staff from Huaphan.



Participation of the young tea farmers and their expertise.

In terms of expertise in tea processing, young farmers from Yordpieng are very outstanding. This is because they are older than youth from other groups and have experienced tea processing for years. The youth in Ban Phone were very active. Although the training started from 8 pm to midnight they were all actively learned from the group leaders (the trainers). It was the first time for the youth in Thamlatai

group learning tea processing. It will take them sometimes to be expertise on tea processing. It will depend on how much and how often they involve in tea processing at the group. More practice will make them skillful. At Thamlatai group, they also lack experts. They have only 2 skillful leaders who can process tea but cannot train well. Without these two leaders, tea processing is likely unsatisfied.

Below is the summary of their expertise:

Group	Total Young tea expert	No. of the youth attend the training	Proficiency in tea processing
Yord Pieng	5	5	Expert
Phone	5	8	2 are quite expert, the rest need to learn more
Thamla tai	5	4	The youth cannot process tea

The consultant tried to encourage the youth creating their FB page to promote their tea and tea activities within the groups. Ban Phone group create their FB page on December 8, 2024 by Ms. Buasee, (one of the young tea farmers) here is the link: <https://www.facebook.com/share/16A5SXg5YP/>. Since creation the youth have been quite actively posting their activities. Yordpieng created FB page on 30 March 2025 (<https://www.facebook.com/share/1ANW2NenzP/>). Since creation there has been no activities posted. There is no FB page created by Thamlatai youth yet.

Photo 9&10. Fb page of Ban Phone and Yorpieng



ຊາບ້ານໂພນ BanPhone Cha



18 likes • 63 followers

ຊາບ້ານຍອດປຽງ

5 likes • 10 followers

Like

Message

...

It is interesting that the Ban Phone youth are quite active on FB. They usually update it with photos and video. There are a few posts of videos reach more than 1.000 views each. The prize that the project will

give to the post with the most engagement should go to Ban Phone group as a team, if there are active like this till the end of the project.

For Objective 4. For Thamlatai group, the learning center is expanded and renovated. They have their business plan as their commitment to make the most use of their learning center.

The former drying area was changed to whittering area (10*7m). It was change from damaged clear plastic roof in to zinc roof. The extended area (7*20 m) is for drying area and roofed with plastic film.

Photo 11 &12 Removing old broken plastic roof...



to new zinc roof



Photo 13. The extended drying area will be roofed by plastic film.



Thamlatai business plan

As discussion with the group, 2.000 Kip per 1 fresh kg is agreed for using the center facilities. The group would keep this contribution for maintenance of the center. What the real practice is should be followed.

Thamlatai was linked to SoGreen Laos Company who interested to buy 1 tons of the dry tea and would love to start with 500 kg in spring and 500kg in rainy season and after rain: black tea 300kg, white tea 200 kg, silver needle 100kg. However, first puck came late so the order was reduced to 310kg first in spring tea: 200 white tea and 100 kg black tea, 10kg of silver needle-150.000kip/kg of white and black tea and 1.000.000/kg of silver needle.

The group could supply black tea 100 kg, 20 kg of white tea, refused silver needle. The sale= $115 \times 150.000 = 17.250.000$ kip

Observation:

- 15 kg of white tea has odor smell (the smell of rotten tea). This is because they were not aware of drying process. Black tea is accepted in good quality.

-Tea packing in black bag which is not a normal practice because the bag has strong plastic smell. The bag should be clear bag.

What to do next? The group has to pay more attention to their processing of white tea, particularly the drying process. The odor smell is from thick drying process of the fresh leaf. They should be trained on tea processing particularly white tea and green tea.

Next Steps to support young tea experts:

Upcoming Activities	Key Deliverables
<p>1. Follow-up Training Sessions</p> <ul style="list-style-type: none"> • Conduct advanced training on tea processing (e.g., roasted green tea, black tea) for Ban Phone and Thamlatai groups, focusing on areas where they need improvement. • Include hands-on practice sessions to reinforce skills. 	<p>Improved tea processing skills across all groups.</p>
<p>2. Capacity Building for Thamlatai Group</p> <ol style="list-style-type: none"> a. Provide additional training for Thamlatai's two leaders to improve their teaching skills. b. Support the group in training more youth to reduce dependency on the two leaders. 	<p>Improved tea processing skills for satisfied dry to for the buyers.</p>
<p>3. Digital Marketing Support</p>	<p>Increased activity and reach of FB pages for all centers.</p>

<ul style="list-style-type: none"> a. Train youth on social media management (e.g., FB page optimization, content creation) to promote their tea products. b. Assist Thamlatai in creating and maintaining an FB page, similar to Ban Phone and Yordpieng. 	
<p>4. Business Development</p> <ul style="list-style-type: none"> a. Help Thamlatai group develop more practical business plan by using the template from EDC. b. Help Thamlatai to implement their business plan, including market linkages and product quality. 	<p>Thamlatai's business plan in action with measurable outcomes.</p>
<p>5. Monitoring and Evaluation</p> <ul style="list-style-type: none"> a. Schedule regular follow-ups to track progress in SOP adoption and youth participation. b. Collect feedback to adjust training methods and support strategies. c. Follow up the completion of Thamlatai Learning Center and the expansion of drying area. 	<p>Reports on mentorship and training progress.</p> <p>Enhanced infrastructure for tea processing</p>
<p>6. Community Engagement</p> <ul style="list-style-type: none"> a. Encourage youth to document and share their learning experiences (e.g., videos, photos) to inspire others. b. Organize local tea-tasting events to showcase products and attract buyers. 	<p>Inspiration in tea production through media</p>

Some activities above and some other activities that LURAS may collaborate with Green CUP project supporting Yordpieng and Ban Phone learning center:

- **Support young farmers in Yordpieng and Phone become more expertise on tea and get them ready for tea knowledge extension by:**
 - More training on tea processing techniques with factories in XK, and if possible, also learning from Chinese experts.
 - Training of Trainer. Only few young farmers are quite confident to provide the training. TOT will help them a lot becoming tea experts and tea trainers.
 - Create expertise profile for young tea experts. With this training the youth will be more confident trainers, and they can provide services to Green CUP for training other project target groups.
- **Market supporting environment:**
 - Revolving fund for buying fresh leaf as collective tea processing of the youth. This will encourage more opportunities of market access. Business plan should be developed to support production and marketing plan.
 - Establish Tea Cooperative and train organic standard system at Ban Phone in preparation for EU markets. In long term, the youth from this groups can serve as farmer consultants on standard and certification.