List of tables

Table B.1.1	Varieties of Camellia sinensis —— 10			
Table B.1.2	Different treatments of Camellia sinensis —— 11			
Table B.2.1	Contribution of European Hoteliers to hospitality heritage —— 16			
Table B.2.2	The Role of Hospitality and Tea by Cultural Origin —— 19			
Table C.3.1	Characteristics of tea and chocolate —— 100			
Table C.3.2	Matching tea and chocolate types —— 101			
Table E.2.1	Contemporary teahouse concepts in the Netherlands, the UK, and			
	Denmark —— 196			
Table E.2.2	Contemporary teahouse concepts in the Czech Republic and Austria —— 197			
Table E.2.3	Contemporary teahouse concepts in Germany —— 198			
Table E.3.1	Tea in art performances in museums —— 214			
Table F.1.1	Tea Production worldwide 2021 —— 242			
Table F.2.1.1	The do's and don'ts of afternoon tea —— 267			
Table F.2.3.1	Types and pairing of Earl Grey Teas —— 288			
Table F.2.4.1	Establishment, History and Heritage of Major U.K. tea brands. —— 291			
Table F.2.4.2	Case study comparison —— 297			
Table G.6.1	Preferred time slot for Swedish tea consumption —— 411			
Table G.6.2	Location of Swedish tea consumption —— 411			
Table G.6.3	Swedish tea consumption region —— 412			
Table H.5.1	Five Years Fresh Tea Purchase Amount on the Basis of Provinces and			
	Türkiye —— 460			
Table H.5.2	"Dry" Tea Production in Türkiye for the Last Five Years —— 460			
Table I.1	Characteristic European tea consumption habits —— 478			
Table I.2	Tea as a holistic delight —— 481			
Table I.3	Development of tea culture in Europe —— 482			