

Dear Class- ,

I am writing to ask for your help.

I am a teacher working in a Hackney primary school. I am always late back to my class because I have a quick cup of tea after playground duty. I need my tea but I have to make it as quickly as possible because I only have 3 minutes. I have a choice of using 3 types of sugar: sugar cubes, granulated sugar and icing / powder sugar. I use all three and do not mind which kind I use. I always take 1 gram of sugar and I use about 250 mls of water in my mug of tea. To try and save time, I have been using water from the only tap in the staffroom, which delivers water at room temperature However; I hate undissolved sugar so I always wait for it to dissolve completely.

I need expert advice to help me make the best choices between the different factors and will allow me to get the best cup of tea in the shortest time.

Currently I am considering changing the following things:

- Sugar
- Temperature
- Volume of water

Please send me your detailed findings and conclusion ASAP.

Yours faithfully,

Miss Ahmed (teacher)

P.S. I really hate cold tea! How hot can I have it in the 3 minutes that I have?