

7 Brew Brewista Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

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SAMPLE

Questions

SAMPLE

- 1. What is the ideal combination of flavors for a chocolate-caramel shake according to the recipe?**
 - A. 1 oz vanilla, 2 oz chocolate**
 - B. 1 oz chocolate, 1 oz caramel**
 - C. 2 oz chocolate, 1 oz caramel**
 - D. 1 oz caramel, 2 oz vanilla**
- 2. What is the correct recipe for a medium hot peach Paris tea?**
 - A. 1 scoop peach, 1 Paris tea bag, Bunn water**
 - B. 1 scoop peach, 2 Paris tea bags, hot water**
 - C. 2 scoops peach, 1 green tea bag, boiled water**
 - D. 2 scoops peach, 1 Earl Grey tea bag, steaming water**
- 3. What is the ingredient that is mixed with the chocolate in a large decaf mocha chiller?**
 - A. Milk**
 - B. Mocha Mix**
 - C. Espresso**
 - D. Almond Milk**
- 4. What is the correct way to build a large iced pineapple 7 Energy?**
 - A. 1 scoop pineapple, fill to the 16 oz line with 7 Energy, then pour over ice**
 - B. 2 scoops pineapple, fill to the 16 oz line with 7 Energy, then pour over ice**
 - C. 2 scoops pineapple, pour 7 Energy over ice**
 - D. 1.5 scoops pineapple, fill to the 16 oz line with 7 Energy, then pour over ice**
- 5. Which of the following drinks is NOT a Classic coffee drink?**
 - A. Breve**
 - B. Americano**
 - C. Vanilla shake**
 - D. Cappuccino**

- 6. What are the total ounces of liquid used in special 7 chillers for small, medium, and large sizes?**
- A. 4, 8, 12**
 - B. 6, 9, 12**
 - C. 5, 10, 15**
 - D. 7, 11, 14**
- 7. What is the recipe for a medium hot/iced almond milk hazelnut mocha?**
- A. 1/2 hazelnut, 1/2 scoop chocolate, 1 espresso shot, almond milk**
 - B. 1/2 hazelnut, 1/2 scoop chocolate, 2 espresso shots, almond milk**
 - C. 1 hazelnut, 1 scoop chocolate, 2 espresso shots, almond milk**
 - D. 1 hazelnut, 1 scoop chocolate, 1 espresso shot, almond milk**
- 8. What is the correct recipe for a medium iced blue raspberry 7 Energy?**
- A. 2 scoops blue raspberry, fill to the 12 oz line with 7 energy**
 - B. 1 scoop blue raspberry, fill to the 12 oz line with 7 energy**
 - C. 1.5 scoops blue raspberry, fill to the 12 oz line with 7 energy**
 - D. 3 scoops blue raspberry, fill to the 12 oz line with 7 energy**
- 9. How frequently should coffee machines be cleaned for optimal performance?**
- A. Once a week**
 - B. After every use or daily**
 - C. Once a month**
 - D. Every few days**
- 10. What effect does roasting have on coffee beans?**
- A. Increases bitterness without enhancing flavor**
 - B. Preserves freshness and minimizes acidity**
 - C. Develops flavor and aroma by caramelizing sugars**
 - D. Eliminates caffeine content**

Answers

SAMPLE

1. B
2. A
3. B
4. B
5. C
6. B
7. B
8. B
9. B
10. C

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Explanations

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1. What is the ideal combination of flavors for a chocolate-caramel shake according to the recipe?

- A. 1 oz vanilla, 2 oz chocolate**
- B. 1 oz chocolate, 1 oz caramel**
- C. 2 oz chocolate, 1 oz caramel**
- D. 1 oz caramel, 2 oz vanilla**

The ideal combination of flavors for a chocolate-caramel shake reflects a balance that highlights the rich, sweet notes of both chocolate and caramel. By using an equal measure of chocolate and caramel, the shake achieves a harmonious blend where neither flavor overpowers the other. This balance creates a well-rounded taste experience that enhances the overall enjoyment of the shake. In this context, being equal at 1 ounce each ensures that the creamy, sweet flavor of the caramel complements the deep, rich flavor of the chocolate effectively. This specific combination is often preferred in dessert recipes where both flavors are essential for achieving a decadent and satisfying outcome. Other choices might either skew too heavily towards one flavor or introduce elements that may not provide the same level of balance. For example, increasing one flavor significantly could potentially overshadow the other, leading to a less enjoyable drink that fails to capture the essence of both chocolate and caramel working in tandem.

2. What is the correct recipe for a medium hot peach Paris tea?

- A. 1 scoop peach, 1 Paris tea bag, Bunn water**
- B. 1 scoop peach, 2 Paris tea bags, hot water**
- C. 2 scoops peach, 1 green tea bag, boiled water**
- D. 2 scoops peach, 1 Earl Grey tea bag, steaming water**

The correct recipe for a medium hot peach Paris tea consists of one scoop of peach flavoring combined with one Paris tea bag and Bunn water. This combination creates a balanced drink where the peach flavor enhances the floral and citrus notes of the Paris tea. The use of Bunn water is particularly important, as it ensures the proper temperature and quality of water needed to extract the flavors from the tea bag effectively. This method not only maximizes the flavor profile but also maintains consistency in preparation, which is crucial in a beverage-making environment where customer satisfaction relies on reliable recipes. In contrast, the other choices involve variations that either alter the number of puree scoops, mix in different types of tea, or suggest non-standard water types that may not yield the desired results for this specific recipe. Therefore, option A is the correct approach for producing a medium hot peach Paris tea that meets expectations for flavor and preparation standards.

3. What is the ingredient that is mixed with the chocolate in a large decaf mocha chiller?

A. Milk

B. Mocha Mix

C. Espresso

D. Almond Milk

In a large decaf mocha chiller, the ingredient that is mixed with the chocolate is mocha mix. This specific mixture typically combines chocolate syrup with ingredients that create a creamy, rich flavor profile, enhancing the chocolate taste in the drink. Mocha mix provides the essential sweet and chocolaty base necessary for a mocha beverage and is specially formulated to pair well with decaffeinated coffee options, delivering a satisfying taste without the caffeine kick. While milk, espresso, and almond milk can be components in various coffee drinks, they are not the key ingredient that uniquely defines a mocha chiller. Milk and almond milk are often used as creamy additions, but the signature element that gives a mocha its identity in this context is indeed the mocha mix. Espresso would be present in traditional drinks but is not used here as the base for a decaffeinated version, further clarifying why mocha mix is the primary component in this specific drink option.

4. What is the correct way to build a large iced pineapple 7 Energy?

A. 1 scoop pineapple, fill to the 16 oz line with 7 Energy, then pour over ice

B. 2 scoops pineapple, fill to the 16 oz line with 7 Energy, then pour over ice

C. 2 scoops pineapple, pour 7 Energy over ice

D. 1.5 scoops pineapple, fill to the 16 oz line with 7 Energy, then pour over ice

When preparing a large iced pineapple 7 Energy, the focus is on achieving the right balance of flavor and texture, ensuring that the drink tastes refreshing and has a well-distributed flavor profile. The correct approach involves using 2 scoops of pineapple flavor. This amount is essential because it provides the necessary sweetness and fruitiness that complements the 7 Energy base, enhancing the overall taste experience. Filling the drink to the 16 oz line with 7 Energy ensures that the beverage is not only adequately flavored but also maintains the right consistency and level of carbonation, which is important for a refreshing iced drink. Pouring this mixture over ice allows the drink to chill effectively, making it enjoyable to consume. Other options may not provide the same level of flavor balance or might lead to a drink that is either too weak or not satisfying. For instance, using only 1 scoop or 1.5 scoops of pineapple may result in a less intense flavor compared to the more robust 2 scoops. Therefore, the specified method leads to a well-rounded, flavorful iced energy drink that customers are likely to appreciate.

5. Which of the following drinks is NOT a Classic coffee drink?

- A. Breve**
- B. Americano**
- C. Vanilla shake**
- D. Cappuccino**

The choice of Vanilla shake as the answer reflects an understanding of what constitutes a classic coffee drink. Classic coffee drinks typically include those that are primarily based on espresso or brewed coffee, such as the Breve, Americano, and Cappuccino. A Breve is a rich espresso drink made with steamed half-and-half instead of milk, giving it a creamy texture. An Americano consists of espresso diluted with hot water, providing a robust coffee flavor, and a Cappuccino features equal parts espresso, steamed milk, and foamed milk, known for its balanced taste and texture. In contrast, a Vanilla shake is fundamentally a dessert beverage made with ice cream and flavoring, and it does not contain coffee as a primary ingredient or utilize espresso in its preparation process. Therefore, it does not fit into the category of classic coffee drinks, highlighting why it's the correct choice in this question.

6. What are the total ounces of liquid used in special 7 chillers for small, medium, and large sizes?

- A. 4, 8, 12**
- B. 6, 9, 12**
- C. 5, 10, 15**
- D. 7, 11, 14**

The total ounces of liquid used in special 7 chillers for small, medium, and large sizes are 6, 9, and 12 respectively. This corresponds to the typical sizing of beverages meant to fit within the chillers while maintaining the appropriate balance and flavor. Understanding the sizing is crucial for proper drink preparation and ensuring that customers receive the correct portion sizes. The specific volumes of 6, 9, and 12 ounces for these chillers also help in maintaining consistency in drink recipes, allowing for a standardized experience for every customer, which is key in a service-driven environment like a café. Having this knowledge is important for baristas, as it informs them on how to efficiently measure and serve drinks, helping to streamline operations and enhance customer satisfaction.

7. What is the recipe for a medium hot/iced almond milk hazelnut mocha?
- A. 1/2 hazelnut, 1/2 scoop chocolate, 1 espresso shot, almond milk
 - B. 1/2 hazelnut, 1/2 scoop chocolate, 2 espresso shots, almond milk**
 - C. 1 hazelnut, 1 scoop chocolate, 2 espresso shots, almond milk
 - D. 1 hazelnut, 1 scoop chocolate, 1 espresso shot, almond milk

The correct recipe for a medium hot or iced almond milk hazelnut mocha requires a balance of flavor and strength to create a delicious beverage. The combination of two espresso shots allows for a robust coffee flavor that harmonizes well with the sweetness of the hazelnut and the richness of the chocolate. In crafting an almond milk hazelnut mocha, the use of two espresso shots ensures that the coffee flavor remains prominent, especially because both hazelnut and chocolate have strong and sweet profiles that can easily overpower a single espresso shot. Additionally, the consistency of this recipe aligns with common beverage sizes found at coffee establishments, where a medium drink often calls for a slightly higher espresso content for optimal flavor. The inclusion of half a scoop each of hazelnut and chocolate strikes a nice balance, ensuring neither flavor overwhelms the drink, while the almond milk adds a creamy texture and nutty flavor that complements the other ingredients. This perfect combination results in a satisfying mocha that is both flavorful and well-rounded.

8. What is the correct recipe for a medium iced blue raspberry 7 Energy?
- A. 2 scoops blue raspberry, fill to the 12 oz line with 7 energy
 - B. 1 scoop blue raspberry, fill to the 12 oz line with 7 energy**
 - C. 1.5 scoops blue raspberry, fill to the 12 oz line with 7 energy
 - D. 3 scoops blue raspberry, fill to the 12 oz line with 7 energy

The correct recipe for a medium iced blue raspberry 7 Energy involves using 1 scoop of blue raspberry flavoring and then filling the cup to the 12 oz line with 7 Energy drink. This balance of ingredients is essential for achieving the desired flavor intensity without overwhelming the taste of the energy drink itself. The use of one scoop allows the blue raspberry flavor to be prominent while still allowing the refreshing aspects of the 7 Energy to shine through. In the context of proper beverage preparation, it's important to adhere to recommended measurements to maintain consistency in flavor and quality across all drinks. Using too much flavoring, as seen in the higher options, could lead to a drink that is overly sweet or unbalanced, which would not align with customer expectations for a well-crafted beverage.

9. How frequently should coffee machines be cleaned for optimal performance?

- A. Once a week
- B. After every use or daily**
- C. Once a month
- D. Every few days

Cleaning coffee machines after every use, or daily, is essential for maintaining optimal performance and ensuring the quality of the coffee produced. Daily cleaning helps to prevent the buildup of coffee oils, residues, and mineral deposits that can adversely affect both the flavor of the coffee and the machine's functionality. Regular cleaning not only extends the life of the equipment by preventing clogs and mechanical failures but also ensures that each cup of coffee tastes fresh and aromatic. In environments where coffee is made frequently, such as coffee shops or busy kitchens, this daily routine becomes even more critical. Maintaining cleanliness in the equipment also upholds hygiene standards, which is vital for food safety. Overall, committing to this regular cleaning practice paves the way for both exceptional coffee quality and the longevity of the brewing apparatus.

10. What effect does roasting have on coffee beans?

- A. Increases bitterness without enhancing flavor
- B. Preserves freshness and minimizes acidity
- C. Develops flavor and aroma by caramelizing sugars**
- D. Eliminates caffeine content

Roasting coffee beans plays a pivotal role in developing their flavor and aroma, primarily through the caramelization of sugars present in the beans. During the roasting process, the temperature increases, causing the sugars to undergo a transformation that enhances the overall sensory experience of the coffee. This Maillard reaction and caramelization impart various flavors ranging from fruity and nutty to chocolaty and spicy, depending on the roast level and the beans used. The complex interplay of heat plus the natural compounds in the beans results in the rich, aromatic characteristics that coffee drinkers enjoy. The other options do not accurately reflect the primary effects of roasting. While some roasting can introduce a degree of bitterness, it does so in the context of enhancing flavor rather than merely increasing bitterness. Freshness is a factor before roasting; once roasted, beans begin to lose freshness over time, and roasting can actually increase acidity in some cases rather than minimizing it. Lastly, roasting does not eliminate caffeine content; in fact, most roasting methods preserve most of the original caffeine, although slight variations may occur depending on the duration and intensity of the roasting process.