

7 Brew Brewista Practice Test (Sample)

Study Guide



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SAMPLE

Questions

SAMPLE

- 1. What is the role of "Shots" in coffee drinks with flavor?**
 - A. They enhance the sweetness**
 - B. They act as the main ingredient**
 - C. They serve as the second ingredient**
 - D. They replace water**
- 2. How does air exposure affect the freshness of coffee?**
 - A. It retains its flavor**
 - B. It leads to oxidation, resulting in stale flavors**
 - C. It improves the aroma**
 - D. It enhances the acidity**
- 3. What is the usual milk texture desired in a latte?**
 - A. Thick and creamy**
 - B. Light and airy**
 - C. Silky and smooth**
 - D. Syrupy and dense**
- 4. What is the function of a portafilter?**
 - A. To brew coffee**
 - B. To hold the coffee grounds in place during brewing**
 - C. To serve the espresso**
 - D. To steam the milk**
- 5. What are the default cream ratios for Seven Fizz's?**
 - A. 1-1-1-1**
 - B. 1-1-2-2**
 - C. 1-2-1-2**
 - D. 1-2-2-1**
- 6. Which factor is important for maintaining coffee freshness?**
 - A. Storing in a freezer**
 - B. Keeping it away from light and moisture**
 - C. Grinding coffee just before brewing**
 - D. Both keeping it away from light and moisture and grinding just before brewing**

- 7. What is the recipe for a medium brown sugar cinnamon chai Chiller?**
- A. 1 scoop cinnamon, fill to the 9 oz with chai concentrate**
 - B. 1 scoop brown sugar cinnamon, fill to the 9 oz with chai concentrate, then to the 12 with ice cream mix**
 - C. 2 scoops brown sugar cinnamon, fill to the 12 oz with chai concentrate**
 - D. 1 scoop brown sugar cinnamon, fill to the 12 oz with chai concentrate, then to the 9 with ice cream mix**
- 8. How many scoops of flavor are used in a medium peach-raspberry 7 Energy Chiller?**
- A. 1 scoop peach**
 - B. 1 scoop raspberry**
 - C. 1/2 scoop raspberry, 1/2 scoop peach**
 - D. 2 scoops of both**
- 9. Which of the following is a common characteristic of a chiller drink?**
- A. Hot temperature**
 - B. Blended texture**
 - C. Thick consistency**
 - D. Cold temperature**
- 10. What is primarily used in place of water in the peach Paris tea recipe?**
- A. Tap water**
 - B. Bunn water**
 - C. Bottled water**
 - D. Filtrated water**

Answers

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

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Explanations

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1. What is the role of "Shots" in coffee drinks with flavor?

- A. They enhance the sweetness
- B. They act as the main ingredient
- C. They serve as the second ingredient**
- D. They replace water

In coffee drinks that include flavor, the "Shots" serve as the primary base for the beverage, effectively acting as the main ingredient around which other components, like flavor syrups or milk, revolve. The espresso or coffee shots provide the necessary caffeine and foundational coffee flavor, while the additional flavors complement the drink, enhancing the overall taste profile. While some might consider "Shots" to be a secondary component, they are critical for defining the drink's character and richness. They form the core of the drink's base, and any flavors added are meant to enhance or modify that base rather than replace or overshadow it. This understanding emphasizes the importance of the role coffee plays in flavored drinks, showing how it interacts with other ingredients to create a harmonious beverage.

2. How does air exposure affect the freshness of coffee?

- A. It retains its flavor
- B. It leads to oxidation, resulting in stale flavors**
- C. It improves the aroma
- D. It enhances the acidity

Air exposure significantly impacts the freshness of coffee through the process of oxidation. When coffee beans come into contact with oxygen, a chemical reaction occurs that gradually breaks down the compounds responsible for the coffee's unique flavors and aroma. This oxidation process leads to the development of stale flavors, diminishing the overall quality of the coffee over time. Therefore, to preserve the freshness and flavor of coffee, it is crucial to minimize its exposure to air. The other options do not accurately reflect the effects of air exposure on coffee freshness. For instance, while some may think that air exposure could improve aroma or retain flavor, the reality is that the opposite occurs due to oxidation. Additionally, air does not enhance the acidity of coffee; instead, oxidation tends to mute the vibrant qualities associated with fresh coffee.

3. What is the usual milk texture desired in a latte?

- A. Thick and creamy
- B. Light and airy
- C. Silky and smooth**
- D. Syrupy and dense

The desired milk texture for a latte is typically silky and smooth. This texture allows the milk to integrate seamlessly with the espresso, creating a harmonious blend that enhances the overall drink experience. The silkiness of the milk contributes to a velvety mouthfeel and helps to create a nice microfoam that can be poured over the espresso, forming beautiful latte art. A smooth texture also aids in achieving the characteristic rich flavor of a latte, as it ensures that the milk is evenly aerated and that no large bubbles disrupt the creaminess. Other textures, like thick and creamy, might be more suitable for certain preparations like a cappuccino, while light and airy might not provide the same depth of flavor and mouthfeel expected in a latte. Syrupy and dense textures could disrupt the intended balance between the espresso and milk, which is essential for the latte's signature profile.

4. What is the function of a portafilter?

- A. To brew coffee
- B. To hold the coffee grounds in place during brewing**
- C. To serve the espresso
- D. To steam the milk

The function of a portafilter is to hold the coffee grounds in place during the brewing process. It is an essential component of espresso machines, designed to securely contain the coffee puck and allow for a proper extraction of flavors and aromas. When you tamp the coffee grounds into the portafilter, it creates a tight seal, ensuring that water is forced through the grounds evenly when the espresso machine is in operation. This dynamic is crucial for creating a high-quality espresso shot, as it allows the water to extract oils, flavors, and caffeine from the coffee efficiently. Choosing the correct option highlights the portafilter's role in maintaining the integrity of the brewing process.

5. What are the default cream ratios for Seven Fizz's?

- A. 1-1-1-1
- B. 1-1-2-2**
- C. 1-2-1-2
- D. 1-2-2-1

The default cream ratios for Seven Fizz's are established to create a harmonious balance between the creaminess and flavor profile of the drink. The ratio of 1-1-2-2 indicates that for each of the first two components, one part cream is used, and for the latter two components, there are two parts cream. This formulation ensures that the resulting beverage maintains a rich and creamy texture without overwhelming the underlying flavors of the base ingredients. This ratio is specifically designed to provide an ideal mouthfeel and taste, catering to customer preferences for a creamy yet balanced drink. It plays an important role in ensuring consistency across servings, allowing baristas to recreate the same experience for each customer, which is crucial in a high-volume environment. While other ratios may offer different textures or flavor profiles, the chosen option of 1-1-2-2 stands out because it strikes the right blend for a typical Seven Fizz, aligning with the brand's standards for quality and flavor.

6. Which factor is important for maintaining coffee freshness?

- A. Storing in a freezer**
- B. Keeping it away from light and moisture**
- C. Grinding coffee just before brewing**
- D. Both keeping it away from light and moisture and grinding just before brewing**

Maintaining coffee freshness is crucial for ensuring that the flavor and aroma are preserved until it is ready to be brewed. One of the key factors in this process is protecting the coffee from elements that can degrade its quality, primarily light and moisture. Exposure to light can cause chemical reactions that degrade the coffee's freshness, while moisture can lead to mold and spoilage. Grinding coffee just before brewing also plays an important role in freshness. When coffee is ground, it increases the surface area that is exposed to air, which can accelerate oxidation and lead to a faster loss of flavor. By grinding only what is necessary just before brewing, you minimize this exposure and retain more of the coffee's essential oils and compounds that contribute to its taste profile. Thus, the option that encompasses both the importance of shielding coffee from light and moisture, as well as the advantage of grinding right before brewing, is the most comprehensive in maintaining coffee freshness. This combination ensures that the coffee remains flavorful and aromatic, providing the best possible drinking experience.

7. What is the recipe for a medium brown sugar cinnamon chai Chiller?

- A. 1 scoop cinnamon, fill to the 9 oz with chai concentrate**
- B. 1 scoop brown sugar cinnamon, fill to the 9 oz with chai concentrate, then to the 12 with ice cream mix**
- C. 2 scoops brown sugar cinnamon, fill to the 12 oz with chai concentrate**
- D. 1 scoop brown sugar cinnamon, fill to the 12 oz with chai concentrate, then to the 9 with ice cream mix**

The recipe for a medium brown sugar cinnamon chai Chiller involves creating a balanced and flavorful drink that combines the spice of chai with the sweetness of brown sugar cinnamon and the creaminess of ice cream mix. The correct choice specifies using one scoop of brown sugar cinnamon, filling to the 9 ounces with chai concentrate, and then topping up to 12 ounces with ice cream mix. This method ensures that the drink has the right blend of spices and sweetness while also achieving a creamy texture from the ice cream mix. The proportions are important, as they allow for a balanced flavor profile that highlights both the chai and the brown sugar cinnamon without overpowering either element. The addition of the ice cream mix enhances the richness and indulgence of the drink, making it refreshing and satisfying. Other options may not successfully combine the right amount of ingredients or might not achieve the desired flavor and texture for a Chiller. For instance, some might not include enough ice cream mix to create the creamy consistency that characterizes a good Chiller. This choice is streamlined for optimal taste and experience.

8. How many scoops of flavor are used in a medium peach-raspberry 7 Energy Chiller?

A. 1 scoop peach

B. 1 scoop raspberry

C. 1/2 scoop raspberry, 1/2 scoop peach

D. 2 scoops of both

In a medium peach-raspberry 7 Energy Chiller, the flavor profile is specifically balanced to create a harmonious blend of the two fruits. Using 1/2 scoop of peach and 1/2 scoop of raspberry ensures that neither flavor overpowers the other, allowing customers to enjoy the distinct tastes of both while maintaining a perfect ratio. This method not only provides an optimal balance but also aligns with the brand's approach to creating refreshing and flavorful drinks. This is particularly important in a setting where flavor and customer satisfaction are key. Therefore, using equal parts of both flavors is crucial for achieving the desired peach-raspberry experience that is characteristic of this drink.

9. Which of the following is a common characteristic of a chiller drink?

A. Hot temperature

B. Blended texture

C. Thick consistency

D. Cold temperature

Chiller drinks are typically defined by their cold temperature, which is a key characteristic that distinguishes them from other types of beverages. These drinks are served chilled, allowing for a refreshing experience that is particularly enjoyable on warm days or after physical activities. The focus on serving these beverages cold enhances the overall flavor and enjoyment, making them particularly appealing to consumers looking for a refreshing treat. The other options highlight qualities that do not align with the typical characteristics of chiller drinks. For instance, a hot temperature is counter to the very definition of a chiller drink. Additionally, a blended texture often refers to drinks that incorporate ice or are pureed, which can be a feature of some chiller drinks but is not universally applicable. Lastly, a thick consistency is more often associated with smoothies or certain dessert beverages rather than chiller drinks, which are generally lighter and more refreshing. Thus, the emphasis on cold temperature accurately captures the essence of what defines a chiller drink.

10. What is primarily used in place of water in the peach Paris tea recipe?

- A. Tap water**
- B. Bunn water**
- C. Bottled water**
- D. Filtrated water**

In the peach Paris tea recipe, Bunn water is primarily used in place of regular water. The use of Bunn water, which is often filtered and maintained at a specific temperature, ensures that the flavor of the tea is enhanced, and it maintains a sense of purity and consistency in the brewing process. This type of water is specifically designed for making coffee and tea, contributing to a better extraction of flavors from the tea leaves. While the other types of water such as tap water, bottled water, or filtered water may be used in various beverages, they might not offer the same quality or flavor profile that Bunn water provides. Tap water can sometimes contain impurities or chlorine, bottled water may vary in mineral content, and filtered water, depending on the filter type, might not achieve the precise balance that Bunn water ensures for optimal brewing in a café setting. Thus, choosing Bunn water is essential for a recipe that aims for high-quality tea preparation.