

7 Brew Brewista Practice Test (Sample)

Study Guide



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SAMPLE

Questions

SAMPLE

- 1. How many scoops of strawberry go in a large strawberry lemonade Chiller?**
 - A. 1**
 - B. 2**
 - C. 3**
 - D. 4**
- 2. How many scoops of flavor are included in a large iced sweet black tea?**
 - A. 1**
 - B. 2**
 - C. 3**
 - D. 4**
- 3. What are the ingredients of the regular Chiller barrel?**
 - A. Espresso, Sugar, Whole Milk**
 - B. Espresso, Cream, Skim Milk**
 - C. Espresso, Sugar, Almond Milk**
 - D. Espresso, Sugar, Oat Milk**
- 4. What is the recipe for a large almond milk brunette Chiller?**
 - A. 2 scoops brunette, 2 scoops chocolate, 4 espresso shots, fill to the 12 oz line**
 - B. 2 scoops blonde, 2 scoops chocolate, 2 espresso shots, fill to the 16 oz line**
 - C. 1 scoop brunette, 2 scoops white chocolate, 3 espresso shots, fill to the 8 oz line**
 - D. 3 scoops brunette, 1 scoop chocolate, 4 espresso shots, fill to the 10 oz line**
- 5. What type of beverage is a cortado?**
 - A. A beverage made with a shot of espresso and hot water**
 - B. A beverage made with equal parts espresso and steamed milk**
 - C. A beverage made with brewed coffee and cream**
 - D. A beverage made with cold brew and ice**

- 6. In a medium latte, how many shots of espresso are used?**
- A. One**
 - B. Two**
 - C. Three**
 - D. Four**
- 7. What is the necessary adjustment if a drink is too bitter?**
- A. Increase the milk content**
 - B. Use coarser coffee grinds**
 - C. Reduce the amount of sugar**
 - D. Decrease the flavoring syrup**
- 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. What are the acceptable shot times within the 7 Brew shot window?**
- A. 20, 25, 30 seconds**
 - B. 12, 20, 26 seconds**
 - C. 18, 25, 27 seconds**
 - D. 15, 22, 29 seconds**
- 10. What is the recipe for a blue raspberry Kids Fizz?**
- A. 1 scoop blue raspberry, fill to the 5 oz line with water**
 - B. 2 scoops blue raspberry, fill to the 5 oz line with sparkling water**
 - C. 1 scoop blue raspberry, fill to the 5 oz line with sparkling water**
 - D. 1 scoop raspberry, fill to the 5 oz line with sparkling water**

Answers

SAMPLE

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

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Explanations

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1. How many scoops of strawberry go in a large strawberry lemonade Chiller?

- A. 1
- B. 2**
- C. 3
- D. 4

In the context of preparing a large strawberry lemonade Chiller, the correct number of scoops of strawberry is two. This measurement is formulated to achieve a balanced flavor profile, ensuring that the strawberry essence is strong enough to be distinctive without overwhelming the other ingredients, such as the lemonade component. The intention is to create a refreshing drink that highlights the strawberry while still maintaining the tartness and refreshment of the lemonade. Utilizing two scoops also aligns with standard servings used in similar beverage preparations, allowing for consistency across product offerings. This helps in training staff and maintaining quality control in beverage preparation, ensuring that every customer experiences the same delightful taste with their drink. The other potential answers do not provide the optimal balance of flavor and consistency expected in a large serving, leading to variations in taste that could impact the overall customer experience.

2. How many scoops of flavor are included in a large iced sweet black tea?

- A. 1
- B. 2
- C. 3**
- D. 4

For a large iced sweet black tea, the inclusion of three scoops of flavor is standard practice. This amount ensures the drink achieves the desired flavor intensity and sweetness that customers expect from a beverage of this size. The ratio is designed to complement the black tea base while maintaining a balance that enhances the drink's overall taste without overwhelming it. In most beverage recipes, especially in specialty coffee or tea shops, the number of flavor scoops is calibrated to provide a consistent experience across servings. While smaller sizes might require fewer scoops, the large size accommodates a more pronounced flavor profile, justifying the three scoops. This ensures that customers enjoy a rich and satisfying beverage, aligning with the expectations for a sweet iced tea option.

3. What are the ingredients of the regular Chiller barrel?

- A. Espresso, Sugar, Whole Milk**
- B. Espresso, Cream, Skim Milk**
- C. Espresso, Sugar, Almond Milk**
- D. Espresso, Sugar, Oat Milk**

The regular Chiller barrel is designed to create a specific flavor and texture profile that appeals to a wide range of customers. The combination of espresso, sugar, and whole milk provides a rich and creamy base that balances the boldness of the espresso with sweetness and the creamy texture of whole milk. This mixture is essential for achieving the characteristic taste and mouthfeel of the Chiller, making it both satisfying and enjoyable. Whole milk, in particular, contributes to the overall indulgent experience, enhancing the richness and fullness of the drink, which is a primary selling point for such beverages. In comparison, the other options include different types of milk that vary in fat content and flavor profiles, such as almond milk, skim milk, and oat milk. While these alternatives can cater to specific dietary preferences or taste preferences, they do not constitute the standard ingredients for the regular Chiller barrel, which specifically calls for whole milk to achieve the desired taste and texture. Therefore, those combinations would not accurately represent the traditional version of the Chiller.

4. What is the recipe for a large almond milk brunette Chiller?

- A. 2 scoops brunette, 2 scoops chocolate, 4 espresso shots, fill to the 12 oz line**
- B. 2 scoops blonde, 2 scoops chocolate, 2 espresso shots, fill to the 16 oz line**
- C. 1 scoop brunette, 2 scoops white chocolate, 3 espresso shots, fill to the 8 oz line**
- D. 3 scoops brunette, 1 scoop chocolate, 4 espresso shots, fill to the 10 oz line**

The recipe for a large almond milk brunette Chiller involves specific measurements of flavors and espresso to achieve the desired taste and consistency. In this case, using two scoops of brunette and two scoops of chocolate provides a balanced and rich flavor profile, appealing to those who enjoy a chocolatey, slightly nutty beverage. The inclusion of four espresso shots ensures that the drink is robust and strong, catering to coffee lovers who may want a caffeine kick. Finally, filling to the 12 oz line allows the drink to maintain the intended proportions without being too diluted, preserving the flavor integrity. The other options do not fit the characteristics of a large almond milk brunette Chiller due to either incorrect combinations of scoops or insufficient espresso for a full-bodied drink. For example, some options might use different flavors or incorrect proportions that would significantly alter the taste, thereby failing to meet the expectations of this specific beverage.

5. What type of beverage is a cortado?

- A. A beverage made with a shot of espresso and hot water**
- B. A beverage made with equal parts espresso and steamed milk**
- C. A beverage made with brewed coffee and cream**
- D. A beverage made with cold brew and ice**

A cortado is defined as a beverage that consists of equal parts espresso and steamed milk. This combination creates a balanced drink where the richness of the espresso is complemented by the creaminess of the milk, resulting in a smooth and harmonious flavor profile. The purpose of this proportion is to mitigate the intensity of the espresso without overwhelming it, making the cortado a popular choice for those who enjoy a robust coffee flavor with a softer texture. In contrast, other beverage types listed do not match the definition of a cortado: the first option refers to an Americano, which involves adding hot water to espresso; the third involves brewed coffee and cream, which describes a different type of drink entirely; and the fourth indicates a cold brew served over ice, which significantly differs from the classic espresso-based preparation of a cortado.

6. In a medium latte, how many shots of espresso are used?

- A. One**
- B. Two**
- C. Three**
- D. Four**

In a medium latte, two shots of espresso are typically used. This standard measurement helps to achieve a balanced flavor profile that complements the steamed milk. The espresso provides the necessary coffee strength and complexity, while the milk helps to soften the intensity, creating a creamy, well-rounded beverage. This combination not only enhances the overall taste but also aligns with the expectations of most customers who order a medium latte, seeking both richness and smoothness. The other options do not represent standard practice for a medium latte; one shot may not offer enough coffee flavor, while three or four shots would produce a much stronger coffee taste that might overpower the drink's milky essence.

7. What is the necessary adjustment if a drink is too bitter?

- A. Increase the milk content**
- B. Use coarser coffee grinds**
- C. Reduce the amount of sugar**
- D. Decrease the flavoring syrup**

The best approach to counteract bitterness in a drink is to use coarser coffee grinds. When coffee is ground too finely, it increases the surface area exposed to water during brewing, which can lead to over-extraction. Over-extraction pulls out undesirable bitter compounds from the coffee, resulting in a taste that is harsh and unbalanced. By using coarser grinds, the extraction process diminishes, allowing for a smoother and less bitter flavor profile. This adjustment helps improve the overall balance of the drink while enhancing the sweeter and more pleasant flavor notes. The other options, while they might alter the drink in various ways, do not directly address bitterness. Increasing milk content could create a creamier texture but won't mitigate the bitter taste effectively. Reducing sugar or decreasing flavoring syrup would likely have the opposite effect, elevating the perception of bitterness since sweetness can help balance bitterness in beverages.

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. What are the acceptable shot times within the 7 Brew shot window?

- A. 20, 25, 30 seconds**
- B. 12, 20, 26 seconds**
- C. 18, 25, 27 seconds**
- D. 15, 22, 29 seconds**

Acceptable shot times within the 7 Brew shot window typically refer to the optimum extraction times for espresso shots that yield the best flavor profile and consistency. The correct choice indicates that acceptable shot times are often around 18, 25, and 27 seconds. This range is important because a well-timed espresso shot ensures that the extraction process captures the ideal balance of flavors from the coffee grounds. Shot times that fall within this range will generally produce a balanced espresso with appropriate sweetness, acidity, and body, while too short or excessively long shot times can lead to under-extraction or over-extraction, respectively. Understanding these specific times helps baristas achieve the desired quality in espresso beverages, maintain consistency, and further develop their skills in crafting the perfect espresso. This is aligned with industry standards, emphasizing the significance of precision in espresso preparation. Other options may offer times that fall outside of the commonly accepted ranges for espresso extraction, which may lead to undesirable results in terms of flavor. Hence, knowing the precise and acceptable ranges is crucial for success in coffee preparation.

10. What is the recipe for a blue raspberry Kids Fizz?

- A. 1 scoop blue raspberry, fill to the 5 oz line with water**
- B. 2 scoops blue raspberry, fill to the 5 oz line with sparkling water**
- C. 1 scoop blue raspberry, fill to the 5 oz line with sparkling water**
- D. 1 scoop raspberry, fill to the 5 oz line with sparkling water**

The recipe for a blue raspberry Kids Fizz involves combining the right amount of blue raspberry flavoring with sparkling water to create a refreshing beverage suitable for children. The correct choice details using one scoop of blue raspberry, which provides the ideal level of flavor without overwhelming sweetness, especially for a younger audience. Filling to the 5 oz line with sparkling water enhances the drink's fizz and gives it a bubbly texture, making it appealing to kids. The use of sparkling water instead of regular water in this recipe is essential, as it contributes to the effervescent quality of the drink, which is typically desirable in a Kids Fizz. The other options either suggest using a different quantity of blue raspberry or substitute in regular water, which would result in a less exciting drink for children. In short, the correct answer strikes the right balance of flavor and effervescence, making it the perfect recipe for a blue raspberry Kids Fizz.