7 Brew Brewista Practice Test (Sample)

Study Guide

Everything you need from our exam experts!

Questions

1. What is the difference between a macchiato and a latte?

A. A macchiato has no milk

B. A macchiato is sweeter than a latte

C. A macchiato has less milk than a latte

D. A macchiato is served hot only

2. What is typically the base for a medium iced strawberry green tea?

A. Black tea

B. Green tea

C. Herbal tea

D. Fruit tea

3. What ingredients are needed for a medium hot/iced almond milk Brunette?

A. 1 scoop Brunette flavor, 1 scoop chocolate, 4 espresso shots, almond milk

B. 1 scoop Brunette flavor, 1 scoop chocolate, 2 espresso shorts, almond milk

C. 2 scoops Brunette flavor, 1 scoop chocolate, 2 espresso shots, almond milk

D. 1 scoop caramel, 1 scoop Brunette flavor, 2 espresso shots, almond milk

4. In the context of the flavor recipe, what does “scoop” refer to?

A. A unit of measurement for liquid

B. A unit of measurement for dry ingredients

C. A type of flavoring included

D. A standard size of drink

5. What is the impact of poor water quality on coffee?

A. Affects flavor and overall quality

B. Improves aroma and taste

C. Increases caffeine content

D. Enhances body and texture

6. What type of milk is commonly used for lattes?

A. Skim milk

B. Soy milk

C. Whole milk

D. Almond milk

7. What should you do if your espresso shots are pulling too long?

A. Adjust the water temperature

B. Adjust the grinder to make the coffee grinds coarser

C. Change the espresso type used

D. Increase the tamping pressure

8. What should you add to milk if it becomes too hot during preparation?

A. Cold water

B. Cold milk

C. Iced chocolate

D. Ice cubes

9. If a mocha chiller is requested decaf, what type of milk should be used?

A. Skim milk

B. Almond milk

C. Whole milk

D. Oat milk

10. If a Smooth 7 Chiller is requested sugar-free, which mix should be used as the milk?

A. Smooth Mix

B. Soy Milk

C. Almond Milk

D. Coconut Milk

Answers

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

Explanations

1. What is the difference between a macchiato and a latte?

A. A macchiato has no milk

B. A macchiato is sweeter than a latte

C. A macchiato has less milk than a latte

D. A macchiato is served hot only

A macchiato is distinct from a latte primarily in the amount of milk used. In a macchiato, which translates to "stained" or "spotted" in Italian, espresso is the star of the drink, and it is typically topped with just a small amount of steamed milk or milk foam. This results in a much stronger coffee flavor because the milk content is minimal. In comparison, a latte consists of a larger volume of steamed milk combined with a shot of espresso, making it creamier and softer in flavor. This fundamental difference in the milk content is what makes option C the correct answer. The macchiato's reduced milk quantity allows the espresso's robust flavors to shine through, contrasting with the latte's milky profile. Other options do not accurately capture the essence of the differences, as macchiatos can indeed be served hot or cold, they are not necessarily sweeter than lattes, and while some variations of macchiatos may have little to no milk, the core distinction lies in the quantity of milk compared to a latte.

2. What is typically the base for a medium iced strawberry green tea?

A. Black tea

B. Green tea

C. Herbal tea

D. Fruit tea

Medium iced strawberry green tea typically uses green tea as its base. Green tea is known for its light flavor profile and health benefits, making it a popular choice for refreshing iced beverages. The infusion with strawberry adds a fruity sweetness that complements the natural grassy notes of green tea, resulting in a well-balanced drink. Using black tea would impart a stronger, more astringent flavor that may overpower the delicate strawberry notes. Herbal tea, generally made from a variety of plants other than Camellia sinensis (which is the plant from which both black and green teas are derived), would not provide the same refreshing taste associated with a traditional green tea base. Fruit tea, while fruity, typically lacks the tea component that provides the depth and flavor found in green tea, as it is mainly comprised of dried fruits or flavorings. Thus, green tea is the most suitable and traditional base for this specific drink.

3. What ingredients are needed for a medium hot/iced almond milk Brunette?

A. 1 scoop Brunette flavor, 1 scoop chocolate, 4 espresso shots, almond milk

B. 1 scoop Brunette flavor, 1 scoop chocolate, 2 espresso shorts, almond milk

C. 2 scoops Brunette flavor, 1 scoop chocolate, 2 espresso shots, almond milk

D. 1 scoop caramel, 1 scoop Brunette flavor, 2 espresso shots, almond milk

The selection of the medium hot/iced almond milk Brunette requires careful consideration of the flavor profile and the balance of ingredients. A medium drink typically involves a sufficient amount of flavoring and espresso to ensure that the taste is robust and satisfying, especially when combining it with almond milk, which can slightly alter the flavor. In this case, the specified ingredients include one scoop of Brunette flavor and one scoop of chocolate, which together create a layered flavor profile that is both rich and slightly sweet, perfectly complementing the almond milk. The inclusion of two espresso shots provides adequate caffeine and intensity to support the flavors, allowing for a well-rounded beverage without being overpowering. The volume and balance from using two shots instead of a higher amount helps to prevent the drink from becoming too concentrated or bitter, which is crucial when serving it iced or hot. Additionally, almond milk serves as a delightful dairy alternative, enhancing the drink's creaminess while being mindful of dietary preferences. This combination ensures a harmonious blend of sweetness from the Brunette and chocolate, the robustness of the espresso, and the smoothness of almond milk, making it the ideal preparation for a medium hot/iced almond milk Brunette.

4. In the context of the flavor recipe, what does “scoop” refer to?

A. A unit of measurement for liquid

B. A unit of measurement for dry ingredients

C. A type of flavoring included

D. A standard size of drink

In the context of the flavor recipe, “scoop” refers specifically to a unit of measurement used for dry ingredients. This term is commonly utilized in the culinary field, particularly in beverage preparation, to quantify solids such as powders, syrups, or flavoring agents. Utilizing a scoop ensures that the correct amount of dry ingredients is added to a drink, maintaining consistency in flavor profiles. In contrast, the other options either pertain to different aspects of measurement or products associated with beverages. For instance, a unit of measurement for liquid would typically involve fluid ounces or milliliters, not a scoop. A type of flavoring would detail specific ingredients rather than measuring units. A standard size of drink could refer to volume but does not directly relate to measuring dry ingredients used in flavoring drinks, which is what "scoop" implies in this context.

5. What is the impact of poor water quality on coffee?

A. Affects flavor and overall quality

B. Improves aroma and taste

C. Increases caffeine content

D. Enhances body and texture

The impact of poor water quality on coffee is significant, primarily because water comprises about 98% of a brewed cup of coffee. When the water is of poor quality—contaminated, hard, or improperly filtered—it can adversely affect the extraction process during brewing. This leads to undesirable flavors and aromas in the final product. Chemical imbalances or impurities in the water can result in off-flavors, which can overshadow the natural characteristics of the coffee beans. As a result, the overall quality of the coffee is compromised. Flavor complexity, brightness, and balance that one would expect from a well-brewed coffee can be lost due to the detrimental effects of using subpar water. Therefore, maintaining good water quality is crucial for achieving an optimal coffee experience.

6. What type of milk is commonly used for lattes?

A. Skim milk

B. Soy milk

C. Whole milk

D. Almond milk

Whole milk is commonly used for lattes due to its creamy texture and the rich, full flavor it provides. When steamed, whole milk creates a velvety microfoam that enhances the overall experience of the latte, contributing both to the drink's taste and its aesthetic presentation. This balance of milk fat in whole milk allows for the perfect blend with espresso, creating a harmonious beverage that is satisfying both in flavor and texture. While other types of milk, such as skim milk, soy milk, and almond milk, can also be used in making lattes, they have different characteristics. Skim milk, for instance, has less fat and can produce a lighter foam, which may not provide the same richness. Soy milk and almond milk offer alternative options for those who are lactose intolerant or prefer non-dairy options, but their flavor profiles and foaming capabilities differ from whole milk, often resulting in a distinct taste that some might not find as desirable in a traditional latte. Therefore, whole milk remains the standard choice for lattes in many coffee shops due to its superior ability to create the perfect blend of creamy texture and flavor.

7. What should you do if your espresso shots are pulling too long?

A. Adjust the water temperature

B. Adjust the grinder to make the coffee grinds coarser

C. Change the espresso type used

D. Increase the tamping pressure

If your espresso shots are pulling too long, adjusting the grinder to make the coffee grinds coarser is the appropriate action to take. When shots are pulling longer than desired, it indicates that the water is taking too much time to pass through the coffee. This often happens because the coffee grounds are too fine, creating too much resistance and leading to over-extraction, which can result in bitter flavors. By coarsening the grind size, you reduce the surface area for extraction, allowing the water to flow through more quickly. This adjustment helps achieve the desired extraction time and balances the flavor profile of the espresso, leading to a better-tasting shot overall. Adjusting grind size is a fundamental technique in espresso preparation, as it directly influences brewing time and flavor extraction efficiency.

8. What should you add to milk if it becomes too hot during preparation?

A. Cold water

B. Cold milk

C. Iced chocolate

D. Ice cubes

Adding cold milk to overheated milk during preparation is the best choice for several reasons. Cold milk helps to rapidly lower the temperature of the hot milk without significantly altering its consistency or flavor. This method allows for a more controlled and gentle rebalancing of the milk's temperature, making it suitable for creating beverages that require specific milk temperatures, like lattes or cappuccinos. Using cold water might dilute the flavor and create an undesirable texture, while iced chocolate could also change the flavor profile of the beverage being prepared. Ice cubes might cool the milk, but they also introduce water that can lead to a watered-down taste and affect the creamy texture of the milk. Therefore, adding cold milk is the most effective solution to ensure the desired quality of the final drink while maintaining the integrity of the milk's properties.

9. If a mocha chiller is requested decaf, what type of milk should be used?

A. Skim milk

B. Almond milk

C. Whole milk

D. Oat milk

When preparing a mocha chiller with decaf coffee, the type of milk you choose should align with the overall richness and texture that complements the flavors of the mocha. Whole milk is known for its creamy consistency and full-bodied flavor, which enhances the drink's indulgence and balances the chocolate element in the mocha. Whole milk is often favored in coffee beverages for its ability to create a smooth mouthfeel and blend well with espresso, providing a satisfying experience. Using whole milk in this case will preserve the intended taste and consistency of the mocha chiller, making it a preferable choice. Other milk options, such as skim, almond, or oat milk, while they may be suitable for certain dietary restrictions or preferences, tend to have different flavor profiles or textures that could compromise the richness typically associated with a traditional mocha.

10. If a Smooth 7 Chiller is requested sugar-free, which mix should be used as the milk?

A. Smooth Mix

B. Soy Milk

C. Almond Milk

D. Coconut Milk

When a Smooth 7 Chiller is requested to be sugar-free, the best choice for the milk mix is Smooth Mix. This mix is specifically designed to maintain the desired flavor and texture of the Smooth 7 Chiller without adding sugar. It aligns with the requirement to create a sugar-free beverage while ensuring that the drink still has a creamy consistency, making it a suitable option for those who are looking to avoid sugar while enjoying the beverage. Other milk options like soy milk, almond milk, or coconut milk may not be inherently sugar-free, depending on the specific product used, and can introduce additional flavors that might alter the intended taste profile of the Smooth 7 Chiller. Thus, using Smooth Mix ensures that the integrity of the drink is preserved while meeting the sugar-free request.