7 Brew Brewista Practice Test (Sample)

Study Guide

Everything you need from our exam experts!

Table of Contents

Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- **Practice answering questions under realistic conditions,**
- **Improve accuracy and speed,**
- **Review explanations to strengthen weak areas, and**
- **Approach the exam with greater confidence.**

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here’s how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don’t just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There’s no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

1. What is the temperature range for a hot drink labeled as "drinkable"?

A. 120 - 130

B. 130 - 140

C. 140 - 150

D. 150 - 160

2. What is crema made from?

A. Water and sugar

B. Oils and colloids released from coffee

C. Milk and foam

D. Carbon dioxide and nitrogen

3. How does drip coffee differ from espresso?

A. Drip coffee is brewed under pressure

B. Drip coffee has a higher caffeine content

C. Drip coffee is brewed by dripping hot water through grounds

D. Drip coffee uses milk while espresso does not

4. What is the order of shots in a standard Triple 7?

A. 4, 5, 6

B. 5, 5, 6

C. 6, 6, 6

D. 3, 2, 2

5. What does it mean to "pull" a shot of espresso?

A. To serve the espresso in a cup

B. To extract the espresso using an espresso machine

C. To cool down the espresso

D. To mix the espresso with milk

6. How many espresso shots are in a Triple 7 regardless of size?

A. 4 shots

B. 6 shots

C. 8 shots

D. 10 shots

7. What is commonly used to sweeten coffee drinks?

A. Cinnamon and nutmeg

B. Honey and milk

C. Sugar, syrups, or flavored creamers

D. Stevia and cocoa powder

8. What is the primary function of espresso shots in a cappuccino?

A. To sweeten the drink

B. To provide a rich flavor

C. To enhance the froth

D. To add color

9. What is included in the correct preparation for a large cherry lemon freeze?

A. Fill to the 16 with water

B. Fill to the 16 with milk

C. Fill to the 16 with ice cream mix

D. Fill to the 12 with ice cream mix

10. What is the correct temperature range for regular hot drinks?

A. 150-160

B. 160-170

C. 170-180

D. 180-190

Answers

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

Explanations

1. What is the temperature range for a hot drink labeled as "drinkable"?

A. 120 - 130

B. 130 - 140

C. 140 - 150

D. 150 - 160

The label "drinkable" for a hot beverage typically refers to the temperature range that is comfortable for a person to sip without risking burns or discomfort. A temperature range of 140 to 150 degrees Fahrenheit is considered optimal for this classification. At this range, beverages can still be pleasantly warm and flavorful while being safe for consumption. Temperatures below this range, such as those listed in the first two choices, are generally too cool to be classified as 'hot' drinks, and the last choice exceeds the comfortable threshold, likely leading to potential burns. Therefore, the 140 to 150-degree range effectively balances warmth and safety, making it the appropriate selection for the temperature of a "drinkable" hot beverage.

2. What is crema made from?

A. Water and sugar

B. Oils and colloids released from coffee

C. Milk and foam

D. Carbon dioxide and nitrogen

Crema is the rich, golden layer that forms on the surface of espresso when it is brewed. It is primarily made up of oils and colloids released from the coffee grounds during the brewing process. These oils are emulsified with air and contribute to the flavor and aroma of the espresso, enhancing its overall quality and mouthfeel. The presence of this crema indicates that the espresso has been extracted properly, showcasing the interaction between the coffee's natural oils and the water used in brewing. While milk and foam can create a frothy texture in drinks like cappuccinos, they do not contribute to the crema found in espresso. Similarly, water and sugar do not provide the essential components for crema formation, and carbon dioxide and nitrogen do not play a role in its creation. Understanding these properties of crema helps to appreciate the complexity and artistry involved in crafting high-quality espresso.

3. How does drip coffee differ from espresso?

A. Drip coffee is brewed under pressure

B. Drip coffee has a higher caffeine content

C. Drip coffee is brewed by dripping hot water through grounds

D. Drip coffee uses milk while espresso does not

Drip coffee is brewed by dripping hot water through coffee grounds, which is a defining characteristic of the method. This process involves water being heated in a reservoir and then gradually passed over coffee grounds placed in a filter. The water extracts flavors and compounds from the coffee as it drips through, resulting in a brew that is generally milder and larger in volume compared to espresso. This method contrasts with espresso, which involves forcing hot water through finely-ground coffee under high pressure. The brewing time for espresso is also much shorter, typically around 25-30 seconds, while drip coffee takes several minutes. The other options address incorrect or misleading points about drip coffee. For example, drip coffee is not brewed under pressure, and generally, espresso has a higher concentration of caffeine per ounce, even though a typical serving of drip coffee may contain more total caffeine due to its larger serving size. Additionally, while milk can certainly be added to either drink, it is not a primary component of drip coffee compared to various espresso-based drinks that often feature milk prominently.

4. What is the order of shots in a standard Triple 7?

A. 4, 5, 6

B. 5, 5, 6

C. 6, 6, 6

D. 3, 2, 2

In a standard Triple 7, the order of shots is 6, 6, and 6. This means that for each of the three shots, a measurement of 6 units (often ounces) is used. This measurement is significant because it ensures that the beverage maintains a consistent flavor and strength, which is essential for a balanced drink. Using the same measurement for all three shots contributes to the overall complexity and richness of the beverage, creating a harmonious blend that highlights the flavors of the ingredients involved. The other options do not adhere to this standard, which could lead to an inconsistency in flavor and strength in the beverage, thereby affecting the overall quality and experience of the drink. By using 6 units of each shot, the Triple 7 achieves its intended profile and fulfills the prerequisites of the challenge effectively.

5. What does it mean to "pull" a shot of espresso?

A. To serve the espresso in a cup

B. To extract the espresso using an espresso machine

C. To cool down the espresso

D. To mix the espresso with milk

"Pulling" a shot of espresso refers specifically to the process of extracting the espresso using an espresso machine. This term originates from the traditional lever machines where the barista would pull a lever to create pressure, culminating in the extraction of the espresso from the coffee grounds. During this process, hot water is forced through finely-ground coffee, resulting in a concentrated coffee shot that has a rich flavor and a layer of crema on top. Understanding this, it's clear that the extraction process is crucial to creating a quality espresso shot, as various factors such as pressure, water temperature, and grind size all play significant roles in the outcome. While serving the espresso, cooling it down, or mixing it with milk are all related to the serving and enjoyment of espresso, they do not define the act of "pulling" a shot. Therefore, the correct choice emphasizes the technical aspect of espresso preparation, which is fundamental for anyone involved in barista work.

6. How many espresso shots are in a Triple 7 regardless of size?

A. 4 shots

B. 6 shots

C. 8 shots

D. 10 shots

A Triple 7 consists of 6 espresso shots. This specific drink is characterized by its strong and rich flavor, achieved through the use of multiple shots of espresso. The name "Triple 7" suggests a combination that enhances not just the caffeine content, but also the complexity of flavors produced by the espresso. In the context of the other options, 4, 8, and 10 shots would not accurately reflect the standard formulation of the Triple 7. Each of these amounts would significantly alter the drink's intended taste and strength, making it a different experience than what is designed for this particular drink. Therefore, 6 shots is the definitive standard that defines a Triple 7, regardless of the size of the cup.

7. What is commonly used to sweeten coffee drinks?

A. Cinnamon and nutmeg

B. Honey and milk

C. Sugar, syrups, or flavored creamers

D. Stevia and cocoa powder

The use of sugar, syrups, or flavored creamers to sweeten coffee drinks is a widely accepted practice due to their ability to enhance flavor profiles and customize sweetness levels to individual preferences. Sugar is a traditional sweetener that dissolves easily in hot beverages, providing a straightforward way to enhance the taste of coffee. Syrups, such as vanilla, hazelnut, or caramel, add not only sweetness but also additional flavors, making them popular choices in coffee shops. Moreover, flavored creamers offer both sweetness and creaminess, allowing for a richer and more indulgent coffee experience. In contrast, while options like cinnamon and nutmeg can add flavor and some sweetness, they are not primarily used for sweetening. Honey and milk do add sweetness to some extent but are often considered more for their creaminess or natural flavor than as primary sweeteners. Stevia and cocoa powder may sweeten coffee but are also less commonly used compared to the more straightforward and widely accepted options provided in the correct answer. Thus, the correct choice encapsulates the most common and versatile methods of sweetening coffee drinks.

8. What is the primary function of espresso shots in a cappuccino?

A. To sweeten the drink

B. To provide a rich flavor

C. To enhance the froth

D. To add color

The primary function of espresso shots in a cappuccino is to provide a rich flavor. Espresso is the foundation of the cappuccino, and it contributes depth and intensity to the drink. The robust flavors derived from the espresso contrast beautifully with the creaminess of the steamed milk and the airy texture of the milk foam, creating a balanced beverage that highlights the complexities of coffee. While sweetening the drink, enhancing the froth, and adding color are aspects that might be related to a cappuccino, they are not the primary purpose of the espresso shots. Sweeteners can be added later according to personal preference, froth is enhanced by how the milk is steamed, and any color difference comes from milk contrasting with the espresso rather than being an essential function of the espresso itself. Overall, the espresso's rich flavor is what defines a cappuccino and distinguishes it from other coffee beverages.

9. What is included in the correct preparation for a large cherry lemon freeze?

A. Fill to the 16 with water

B. Fill to the 16 with milk

C. Fill to the 16 with ice cream mix

D. Fill to the 12 with ice cream mix

The preparation for a large cherry lemon freeze involves using ice cream mix as the primary ingredient to achieve the desired creamy texture and flavor profile. When filling to the designated line, using ice cream mix ensures that the final product has the right consistency and taste, which is essential for a beverage that is both refreshing and indulgent. Ice cream mix is carefully formulated to provide the necessary richness and sweetness that complements the cherry and lemon flavors, contributing to a balanced drink. By filling to the 16 with ice cream mix, the drink achieves the appropriate density and mouthfeel, making it enjoyable and satisfying to the customer. Selecting other options, such as filling with water or milk, would alter the intended flavor and texture. Water would dilute the taste, while milk could create an unbalanced mixture without the richness that ice cream mix provides. Additionally, filling to the 12 with ice cream mix does not align with the preparation standards for a "large" serving, which requires filling to the 16. Thus, option C aligns with the established preparation guidelines for a large cherry lemon freeze.

10. What is the correct temperature range for regular hot drinks?

A. 150-160

B. 160-170

C. 170-180

D. 180-190

The temperature range of 160-170 degrees Fahrenheit is widely considered optimal for serving regular hot drinks, such as coffee and tea. This range is ideal because it allows the drink to maintain warmth while also ensuring it is safe and enjoyable to consume. At temperatures below this range, the drinks may not provide the intended experience of warmth that many customers expect. On the other hand, serving drinks at temperatures above this range can lead to a higher risk of burns and may make it difficult for customers to enjoy their beverage immediately. The 160-170 range strikes a balance, allowing flavors to fully develop without compromising safety or enjoyment. Understanding these temperature principles helps ensure that customers receive their drinks in a manner that enhances their overall experience, which is particularly important for a beverage service business like 7 Brew.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

https://sevenbrew-brewista.examzify.com

We wish you the very best on your exam journey. You've got this!