

7 BREW BREWISTA PRACTICE TEST (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

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THE FULL VERSION STUDY GUIDE**

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Table of Contents

Copyright	1
Table of Contents	2
Introduction	3
How to Use This Guide	4
Questions	5
Answers	8
Explanations	10
Next Steps	15

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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

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- 1. How many scoops of flavor go in a medium iced sweet black tea?**
 - A. 1
 - B. 2
 - C. 3
 - D. None
- 2. What is the fill line for a small iced drink?**
 - A. 5 oz
 - B. 8 oz
 - C. 12 oz
 - D. 16 oz
- 3. What is the correct recipe for a large cappuccino?**
 - A. 2 espresso shots, half steamed almond milk, half milk froth
 - B. 4 espresso shots, half steamed whole milk, half whole milk froth
 - C. 3 espresso shots, whole milk, no froth
 - D. 5 espresso shots, oat milk, whole milk froth
- 4. What brewing method typically involves pouring hot water directly over coffee grounds?**
 - A. Cold brew
 - B. Drip brewing
 - C. Pour-over brewing
 - D. Percolated coffee
- 5. How many scoops of flavor go in a small sugar-free Smooth 7 Chiller?**
 - A. 2 scoops
 - B. 1 scoop
 - C. 3 scoops
 - D. 4 scoops
- 6. What does the term "single origin" mean in coffee?**
 - A. Coffee from multiple regions
 - B. Coffee sourced from a single producer, crop, or region
 - C. Coffee blended from different sources
 - D. Coffee processed in a single technique

7. 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

8. What are the fill lines for a medium iced drink?

- A. 5 oz
- B. 8 oz
- C. 12 oz
- D. 16 oz

9. What defines a robusta coffee?

- A. It has a lower caffeine content and is sweeter
- B. It is characterized by higher caffeine levels and a stronger, earthy taste
- C. It is milder and less bitter than arabica
- D. It is typically decaffeinated

10. A medium Original Mocha contains how many scoops of flavor?

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

Answers

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

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Explanations

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1. How many scoops of flavor go in a medium iced sweet black tea?

- A. 1
- B. 2**
- C. 3
- D. None

In the preparation of a medium iced sweet black tea, the standard practice is to add two scoops of flavor. This is based on the flavor profile that is desired for a medium size serving, ensuring that the taste is well-balanced and satisfying. The use of two scoops allows for the sweetness to enhance the black tea, creating a flavorful beverage that is not overpowering but still provides a refreshing experience. This practice aligns with the guidelines set for drink preparation, prioritizing customer satisfaction and maintaining consistency across servings.

2. What is the fill line for a small iced drink?

- A. 5 oz**
- B. 8 oz
- C. 12 oz
- D. 16 oz

The fill line for a small iced drink is 5 oz. This measurement is specifically designed for smaller beverages to ensure the right balance of ice and drink volume. Knowing the correct fill line helps in preparing beverages accurately, maintaining consistency in serving sizes, and delivering the expected experience to customers. Each drink size has its designated fill line, which is important not only for efficiency but also for maintaining quality control in drink preparation. The correct size helps avoid overfilling or underfilling, which could affect taste and customer satisfaction.

3. What is the correct recipe for a large cappuccino?

- A. 2 espresso shots, half steamed almond milk, half milk froth
- B. 4 espresso shots, half steamed whole milk, half whole milk froth**
- C. 3 espresso shots, whole milk, no froth
- D. 5 espresso shots, oat milk, whole milk froth

The correct recipe for a large cappuccino includes 4 espresso shots, a preparation of half steamed whole milk, and half whole milk froth. This maintains the traditional balance that defines a true cappuccino. In a cappuccino, espresso is combined with steamed milk and topped with a thick layer of froth. The classic ratio often recommended is one part espresso, one part steamed milk, and one part milk froth, which contributes to the drink's rich flavor and creamy texture. By using four espresso shots, the large cappuccino ensures a strong coffee presence, which is essential for a drink of this size. The use of whole milk for steaming and frothing adds to the creaminess and stability of the foam, creating a velvety mouthfeel that enhances the overall experience of the cappuccino. The equal parts of steamed milk and froth foster the traditional aesthetic of this beverage, resulting in a visually appealing drink with a good balance of flavors. Other options do not adhere to the conventional cappuccino recipe. Some suggest excessive espresso shots or different milk types that would alter the classic taste profile of this popular coffee drink.

4. What brewing method typically involves pouring hot water directly over coffee grounds?

- A. Cold brew
- B. Drip brewing
- C. Pour-over brewing**
- D. Percolated coffee

Pour-over brewing is a method that involves the meticulous process of pouring hot water over coffee grounds. This approach allows for greater control over several factors that influence the flavor profile of the coffee, such as the water temperature, the rate of water flow, and the saturation of the coffee grounds. In pour-over brewing, water is typically poured in a circular motion to ensure even extraction from the coffee grounds. This method helps to highlight the distinct flavors and aromas of the coffee, making it a popular choice among coffee enthusiasts who appreciate the nuances of different beans. The other options represent different brewing methods that do not focus on the direct pouring of water over coffee grounds, thus distinguishing pour-over brewing as the correct answer for this question.

5. How many scoops of flavor go in a small sugar-free Smooth 7 Chiller?

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

In preparing a small sugar-free Smooth 7 Chiller, the correct amount of flavor is 2 scoops. This measurement ensures that the beverage retains a well-balanced taste without being overly sweet, which is especially important in a sugar-free version. The consistency in flavoring is crucial for crafting a product that meets customer expectations. Using 2 scoops aligns with standard practices for flavoring smaller beverages, ensuring that the flavor profile is prominent enough to deliver a satisfying experience. By adhering to this guideline, the drink maintains its desired flavor intensity and overall quality that customers have come to enjoy. In contrast, other scoop measurements would either under-flavor the drink or overwhelm it, thus leading to a less optimal tasting experience. Understanding these nuances is vital for anyone working in beverage preparation to ensure consistency and satisfaction across all orders.

6. What does the term "single origin" mean in coffee?

- A. Coffee from multiple regions
- B. Coffee sourced from a single producer, crop, or region**
- C. Coffee blended from different sources
- D. Coffee processed in a single technique

The term "single origin" in coffee refers to coffee that is sourced from a specific producer, crop, or region. This means that the beans come from one distinct location, which can greatly influence the flavor profile and characteristics of the coffee. By emphasizing a single origin, roasters and consumers can appreciate the unique qualities tied to that particular area's climate, soil, and cultivation practices. This clarity in sourcing allows for a deeper understanding of the coffee's flavor notes and aids in promoting transparency in the coffee supply chain. When a coffee is labeled as "single origin," it typically underscores the relationship between the farmer and the product, promoting fair trade practices and highlighting the importance of regional coffee varieties. Conversely, terms related to multiple origins or blends represent coffee that comes from various sources, which can dilute the distinct qualities associated with single origin coffees. Thus, single origin coffee provides a unique tasting experience and insight into the specific geographical influences on the bean.

7. 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.

8. What are the fill lines for a medium iced drink?

- A. 5 oz
- B. 8 oz
- C. 12 oz**
- D. 16 oz

The fill lines for a medium iced drink are set at 12 oz. This measurement ensures that the drink is prepared to the correct volume, providing a balanced coffee-to-ice ratio, which is essential for achieving optimal flavor and texture. Understanding these fill lines is crucial for maintaining consistency in drink preparation and ensuring customer satisfaction. The other choices represent sizes that do not align with the designated volume for a medium iced drink at many coffee establishments, which typically aim to standardize their offerings for clarity and efficiency. The clarity in volume also helps baristas efficiently manage inventory and customer expectations. Knowing the correct fill line not only aids in drink consistency but also enhances the overall experience for the customer by delivering the expected amount of beverage.

9. What defines a robusta coffee?

- A. It has a lower caffeine content and is sweeter
- B. It is characterized by higher caffeine levels and a stronger, earthy taste**
- C. It is milder and less bitter than arabica
- D. It is typically decaffeinated

Robusta coffee is defined by its higher caffeine content, which contributes to its distinct characteristics. The increased caffeine not only enhances the coffee's bitterness but also imparts a stronger, earthy flavor profile compared to arabica coffee. This earthy taste can sometimes be perceived as harsher, making it a popular choice for espresso blends and instant coffees where a bolder flavor is desired. The higher caffeine level is also associated with greater resistance to pests and diseases, making robusta coffee plants easier to cultivate in certain regions. Overall, the defining traits of robusta coffee serve to set it apart from other coffee varieties, particularly arabica, in terms of both flavor and cultivation advantages.

10. A medium Original Mocha contains how many scoops of flavor?

A. 1

B. 2

C. 3

D. 4

A medium Original Mocha contains one scoop of flavor. This standard measurement is important as it ensures a consistent taste profile across all beverages served. The use of one scoop allows for a rich but balanced flavor that complements the mocha components, such as the chocolate and espresso, without overpowering them. This guideline is part of maintaining quality and consistency in drink preparation, which is crucial in a coffee business setting. Understanding these measurements can help staff effectively create drinks that meet customer expectations while adhering to the established recipes.

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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!

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