

7 BREW BREWISTA PRACTICE TEST (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

**VISIT US ONLINE FOR
THE FULL VERSION STUDY GUIDE**

<https://sevenbrew-brewista.examzify.com>



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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. What action should you take when a customer orders a Seven Fizz?**
 - A. Ask if they want extra ice
 - B. Ask if they would like cream in their soda
 - C. Offer them a discount
 - D. Suggest a different flavor
- 2. What is the range for the 7 Brew Shot Window?**
 - A. 15-25 seconds
 - B. 17-27 seconds
 - C. 20-30 seconds
 - D. 18-28 seconds
- 3. 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
- 4. How many scoops of strawberry go in a large strawberry lemonade Chiller?**
 - A. 1
 - B. 2
 - C. 3
 - D. 4
- 5. Which of the following drinks include Irish cream latte as a classic drink?**
 - A. Fruit Smoothie
 - B. Classic Drinks
 - C. Herbal tea
 - D. Green tea latte
- 6. For which drink size are 2 scoops of flavor used in a sugar-free German Chocolate Mocha?**
 - A. Small
 - B. Medium
 - C. Large
 - D. Extra Large

7. What is the correct recipe for a medium hot peach Paris tea?

- A. 1 scoop peach, 1 Paris tea bag, Bunn water
- B. 1 scoop peach, 2 Paris tea bags, hot water
- C. 2 scoops peach, 1 green tea bag, boiled water
- D. 2 scoops peach, 1 Earl Grey tea bag, steaming water

8. How do you achieve the perfect foam for a cappuccino?

- A. By using cold milk
- B. By steaming milk to create microfoam with small bubbles
- C. By whipping cream into the milk
- D. By adding chocolate syrup to the milk

9. What is the standard serving temperature for brewed coffee?

- A. 150-160°F
- B. 180-190°F
- C. 200-210°F
- D. 210-220°F

10. How many ounces of liquid need to be added to a light ice drink?

- A. 2 ounces
- B. 3 ounces
- C. 4 ounces
- D. 5 ounces

Answers

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

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Explanations

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1. What action should you take when a customer orders a Seven Fizz?

- A. Ask if they want extra ice
- B. Ask if they would like cream in their soda**
- C. Offer them a discount
- D. Suggest a different flavor

When a customer orders a Seven Fizz, the correct action is to ask if they would like cream in their soda. The Seven Fizz is a beverage that typically incorporates the elements of soda and cream, creating a layered, unique flavor profile that many customers enjoy. By inquiring about adding cream, you are enhancing their overall experience and allowing them to customize their drink to their liking, which is a key aspect of customer service in the beverage industry. This kind of personalization encourages customer satisfaction and increases the likelihood of return visits. The other responses do not align with the typical customer experience associated with a Seven Fizz. Offering extra ice may not be relevant to the drink's characteristics or presentation. Suggesting a different flavor could confuse the customer who has already expressed a desire for a specific drink. Offering a discount does not pertain to the order directly and is generally not a standard procedure for beverage requests unless there is a specific promotion or issue at hand.

2. What is the range for the 7 Brew Shot Window?

- A. 15-25 seconds
- B. 17-27 seconds**
- C. 20-30 seconds
- D. 18-28 seconds

The 7 Brew Shot Window is specifically set to ensure the perfect extraction of espresso, which is a crucial component of many of their beverages. The correct range of 17-27 seconds allows for a balanced flavor profile, maximizing the sweetness and minimizing any bitter notes that can occur if the shot is pulled too quickly or too slowly. This range provides flexibility for variations in bean characteristics and machine performance while maintaining consistency. Understanding this time frame allows Brewistas to optimize their espresso shots in line with 7 Brew's quality standards. Other ranges may not hit the ideal balance needed for the espresso to achieve its desired flavor, as they either allow too little time for extraction or extend too long, risking over-extraction. Thus, the selection of 17-27 seconds aligns perfectly with the principles of espresso preparation taught in the Brewista Challenge.

3. 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.

4. 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.

5. Which of the following drinks include Irish cream latte as a classic drink?

- A. Fruit Smoothie
- B. Classic Drinks**
- C. Herbal tea
- D. Green tea latte

The inclusion of Irish cream latte as a classic drink falls under the category of classic drinks because this classification typically refers to established, popular beverages that have a long-standing presence in beverage menus. Classic drinks often embody traditional flavors and methods of preparation that are widely recognized and favored by consumers. The Irish cream latte specifically combines espresso with steamed milk and Irish cream flavoring, making it a staple in many coffee shops and cafés. It is well-known for its rich, creamy texture and sweet, aromatic flavor profile, contributing to its status as a classic offering. The other options, such as fruit smoothie, herbal tea, and green tea latte, do not align with the concept of classic drinks that focus heavily on coffee-based creations or traditional espresso drinks. Fruit smoothies, while popular, are typically categorized under blended beverages, herbal tea is part of a larger range of teas, and green tea latte, while a recognized drink, does not classify alongside traditional coffee options like the Irish cream latte.

6. For which drink size are 2 scoops of flavor used in a sugar-free German Chocolate Mocha?

- A. Small
- B. Medium
- C. Large**
- D. Extra Large

When preparing a sugar-free German Chocolate Mocha, the use of 2 scoops of flavor is designated for the large drink size. This is because larger drink sizes typically require more flavoring to maintain a balanced taste, as the increased volume of liquid can dilute the intensity of the flavor. In a large drink, 2 scoops ensures that the flavor profile remains robust and enjoyable, allowing the unique notes of the German Chocolate to stand out, even with the sugar-free syrup option. The smaller sizes like small and medium would usually use fewer scoops to achieve the right flavor balance without overwhelming the drink. Therefore, the choice of 2 scoops being associated with the large size aligns with the need for flavor consistency across drink sizes.

7. What is the correct recipe for a medium hot peach Paris tea?

- A. 1 scoop peach, 1 Paris tea bag, Bunn water
- B. 1 scoop peach, 2 Paris tea bags, hot water
- C. 2 scoops peach, 1 green tea bag, boiled water
- D. 2 scoops peach, 1 Earl Grey tea bag, steaming water

The correct recipe for a medium hot peach Paris tea consists of one scoop of peach flavoring combined with one Paris tea bag and Bunn water. This combination creates a balanced drink where the peach flavor enhances the floral and citrus notes of the Paris tea. The use of Bunn water is particularly important, as it ensures the proper temperature and quality of water needed to extract the flavors from the tea bag effectively. This method not only maximizes the flavor profile but also maintains consistency in preparation, which is crucial in a beverage-making environment where customer satisfaction relies on reliable recipes. In contrast, the other choices involve variations that either alter the number of puree scoops, mix in different types of tea, or suggest non-standard water types that may not yield the desired results for this specific recipe. Therefore, option A is the correct approach for producing a medium hot peach Paris tea that meets expectations for flavor and preparation standards.

8. How do you achieve the perfect foam for a cappuccino?

- A. By using cold milk
- B. By steaming milk to create microfoam with small bubbles
- C. By whipping cream into the milk
- D. By adding chocolate syrup to the milk

Achieving the perfect foam for a cappuccino is primarily dependent on steaming milk to create microfoam, which consists of tiny, consistent bubbles that contribute to a creamy texture and stable foam layer. This method involves heating the milk while introducing air, which transforms the milk's proteins and enhances its ability to hold volume and structure. The goal is to create a velvety, dense foam that not only sits atop the espresso but also blends beautifully when consumed, enhancing the overall drink experience. Using cold milk doesn't allow for the proper steaming process, while whipping cream would produce a significantly different texture and flavor profile, deviating from the traditional characteristics of a cappuccino. Adding chocolate syrup, while it can enhance flavor, does not address the crucial aspect of foam creation and would not yield the desired cappuccino texture. Thus, steaming milk to create microfoam is the essential technique for mastering the fundamental qualities of a cappuccino.

9. What is the standard serving temperature for brewed coffee?

- A. 150-160°F
- B. 180-190°F
- C. 200-210°F
- D. 210-220°F

The standard serving temperature for brewed coffee is typically around 200-210°F. This range is optimal for several reasons. At these temperatures, coffee possesses its intended flavor profile without being overly bitter, which can occur if the coffee is brewed or served too hot. Additionally, this temperature range allows for the extraction of the desirable aromatic oils and compounds present in coffee, enhancing the overall sensory experience. Serving coffee at this temperature also ensures that it stays hot enough during any consumption, considering that heat is lost quickly. The ability to maintain warmth contributes to a pleasant drinking experience, as coffee tends to cool down quickly after being poured. This is a central principle in coffee preparation and presentation, aligning with industry standards and best practices. Understanding this temperature range is essential for any Brewista, as it directly affects the quality of the coffee served.

10. How many ounces of liquid need to be added to a light ice drink?

- A. 2 ounces
- B. 3 ounces
- C. 4 ounces**
- D. 5 ounces

In the context of preparing a light ice drink, the correct answer is based on understanding the standard practice for adding liquid to a drink that contains ice. A light ice drink typically means that there is less ice included than in a regular ice drink. By adding 4 ounces of liquid, you ensure that there is enough liquid to balance the dilution and displacement caused by the light amount of ice. Adding the right amount of liquid is crucial for maintaining the intended flavor and strength of the beverage. In this case, 4 ounces provides a suitable volume to accommodate the ice without overwhelming the drink itself. It is important to acknowledge that the other options either do not provide enough liquid to complement the light ice or may lead to an imbalance in the drink's overall composition. This principle is essential in beverage preparation, particularly in maintaining consistency and quality in serving drinks.

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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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