

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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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 is crema made from?**
 - A. Water and sugar
 - B. Oils and colloids released from coffee
 - C. Milk and foam
 - D. Carbon dioxide and nitrogen
- 2. What is the role of "Shots" in coffee drinks with flavor?**
 - A. They enhance the sweetness
 - B. They act as the main ingredient
 - C. They serve as the second ingredient
 - D. They replace water
- 3. What does "fair trade" signify in the context of coffee sourcing?**
 - A. A certification for organic production
 - B. A loan program for coffee producers
 - C. A system ensuring producers are paid fair prices
 - D. A marketing strategy for premium coffee
- 4. What is the recommended water-to-coffee ratio for cold brew?**
 - A. 1:2 to 1:3
 - B. 1:1 to 1:2
 - C. 1:4 to 1:8
 - D. 1:10 to 1:15
- 5. 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
- 6. 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

7. How many total scoops of flavor are required for a large Original Mocha?

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

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

- A. 4 shots
- B. 6 shots
- C. 8 shots
- D. 10 shots

9. Which of the following is true regarding the total liquid in a large light ice drink?

- A. It is less than 20 ounces
- B. It contains 22 ounces of liquid
- C. It typically has 24 ounces of liquid
- D. It contains no ice

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

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Explanations

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1. 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.

2. What is the role of "Shots" in coffee drinks with flavor?

- A. They enhance the sweetness
- B. They act as the main ingredient
- C. They serve as the second ingredient**
- D. They replace water

In coffee drinks that include flavor, the "Shots" serve as the primary base for the beverage, effectively acting as the main ingredient around which other components, like flavor syrups or milk, revolve. The espresso or coffee shots provide the necessary caffeine and foundational coffee flavor, while the additional flavors complement the drink, enhancing the overall taste profile. While some might consider "Shots" to be a secondary component, they are critical for defining the drink's character and richness. They form the core of the drink's base, and any flavors added are meant to enhance or modify that base rather than replace or overshadow it. This understanding emphasizes the importance of the role coffee plays in flavored drinks, showing how it interacts with other ingredients to create a harmonious beverage.

3. What does "fair trade" signify in the context of coffee sourcing?

- A. A certification for organic production
- B. A loan program for coffee producers
- C. A system ensuring producers are paid fair prices**
- D. A marketing strategy for premium coffee

In the context of coffee sourcing, "fair trade" signifies a system that ensures producers are paid fair prices for their products. This framework is designed to provide equitable trading conditions and promote sustainability among small-scale farmers in developing countries. By adhering to fair trade practices, coffee producers receive a minimum price for their beans, which helps cover their costs of production and allows them to support their communities and families. This approach aims to empower farmers and promote ethical consumerism, ultimately contributing to more sustainable agricultural practices. While the other options may relate to aspects of coffee production or marketing, they do not accurately capture the essence of what "fair trade" represents in this context, which is fundamentally about establishing fair economic relationships between producers and consumers.

4. What is the recommended water-to-coffee ratio for cold brew?

- A. 1:2 to 1:3
- B. 1:1 to 1:2
- C. 1:4 to 1:8**
- D. 1:10 to 1:15

The recommended water-to-coffee ratio for cold brew being 1:4 to 1:8 indicates that for every part of coffee, you are using four to eight parts of water. This ratio is considered optimal for cold brew because it allows for the proper extraction of flavors from the coffee grounds while still maintaining a balanced and smooth taste. Cold brew is made using a longer steeping time, which typically ranges from 12 to 24 hours. This extended brewing process requires a higher coffee-to-water ratio compared to hot brewing methods, where the extraction occurs more quickly due to the heat. Using a ratio of 1:4 to 1:8 ensures that the resulting cold brew is concentrated enough to maintain flavor and body but still light enough to be refreshing when served over ice or diluted with milk or water if desired. This flexibility is key to crafting a beverage that can be customized to individual taste preferences while highlighting the unique characteristics of the coffee used.

5. 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.

6. 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.

7. How many total scoops of flavor are required for a large Original Mocha?

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

Flavor balance across drink sizes is the key concept. As the drink gets larger, you need more flavor to keep the taste consistent with the increased milk and espresso. For a large Original Mocha, the recipe specifies three scoops of flavor, which preserves the mocha's chocolate-forward taste without getting too weak or overly sweet. One or two scoops would under-flavor the larger volume, and four scoops would overwhelm it. So three scoops is the correct total.

8. 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.

9. Which of the following is true regarding the total liquid in a large light ice drink?

- A. It is less than 20 ounces
- B. It contains 22 ounces of liquid
- C. It typically has 24 ounces of liquid**
- D. It contains no ice

A large light ice drink typically has 24 ounces of liquid because this is the standard size offered for beverages at many coffee shops, including those that use a "light ice" measurement. The concept of light ice suggests that the drink is served with ice, but to a lesser degree than a standard serving. As a result, although some volume is taken up by ice, the intent is still to deliver a total drink volume that equates to the standard size, which is 24 ounces in this case. The other options do not align with this standard measure. A drink being less than 20 ounces does not fit the large category. Saying it contains 22 ounces would understate the total liquid volume typically expected in a large size. A large drink with "no ice" would also not be considered in this context, as "light ice" specifically indicates that ice is present, albeit less than what would normally fill a drink of that size.

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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