

7 BREW BREWISTA PRACTICE TEST (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

**VISIT US ONLINE FOR
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 does "decaf" stand for in coffee?**
 - A. Dehydrated coffee
 - B. Decaffeinated coffee
 - C. Desalted coffee
 - D. Double strength coffee
- 2. When would a mocha be made without any Mocha Mix?**
 - A. If the mocha is ordered regular
 - B. If the mocha is ordered sugar-free
 - C. If the mocha is ordered extra sweet
 - D. If the mocha is ordered no espresso
- 3. What is the correct recipe for a large hot oat milk Smooth 7?**
 - A. 3 scoops Smooth 7 flavor, 4 espresso shots, oat milk
 - B. 2 scoops Smooth 7 flavor, 4 espresso shots, oat milk
 - C. 2 scoops Smooth 7 flavor, 2 espresso shots, oat milk
 - D. 2 scoops Smooth 7 flavor, 4 espresso shots, whole milk
- 4. How many ounces are in a standard cup of coffee?**
 - A. 6 ounces
 - B. 8 ounces
 - C. 10 ounces
 - D. 12 ounces
- 5. What is the ideal grind size for espresso?**
 - A. Coarse
 - B. Medium
 - C. Fine
 - D. Extra Fine
- 6. What is the standard brewing time for a shot of espresso?**
 - A. 15-20 seconds
 - B. 20-25 seconds
 - C. 25-30 seconds
 - D. 30-35 seconds

7. 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

8. What is the ideal water temperature for brewing coffee?

- A. Between 185°F and 195°F
- B. Between 195°F and 205°F
- C. Between 205°F and 215°F
- D. Between 215°F and 225°F

9. How long can brewed coffee be safely kept warm?

- A. Up to 15 minutes
- B. Up to 30 minutes
- C. Up to 1 hour
- D. Up to 2 hours

10. 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

Answers

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

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Explanations

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1. What does "decaf" stand for in coffee?

- A. Dehydrated coffee
- B. Decaffeinated coffee**
- C. Desalted coffee
- D. Double strength coffee

The term "decaf" stands for decaffeinated coffee, which refers to coffee beans that have had most of their caffeine removed. The decaffeination process typically involves soaking the green coffee beans in water or using solvents to extract caffeine, allowing the beans to retain their flavor profile while significantly reducing the caffeine content. This process provides an option for coffee drinkers who prefer to limit their caffeine intake for health reasons or personal preference. Understanding this term is essential because it clearly distinguishes decaffeinated coffee from regular coffee, which contains a higher caffeine level, affecting flavor, aroma, and the overall coffee experience. The other terms listed, such as dehydrated, desalted, or double strength, do not relate to the process of removing caffeine and therefore do not correctly describe what "decaf" means in the context of coffee.

2. When would a mocha be made without any Mocha Mix?

- A. If the mocha is ordered regular
- B. If the mocha is ordered sugar-free**
- C. If the mocha is ordered extra sweet
- D. If the mocha is ordered no espresso

A mocha is traditionally made with espresso, steamed milk, chocolate syrup, and often topped with whipped cream. In the context of the question, the focus is on the Mocha Mix, which typically contains both chocolate and a sweetening agent. When a mocha is ordered as sugar-free, this indicates that the customer wants to avoid added sugars or sweeteners that are commonly found in Mocha Mix. To accommodate this request, the barista may opt to use pure chocolate syrup that is sugar-free, or adjust the preparation to ensure that no sweetened Mocha Mix is used. This allows the customer to enjoy a mocha flavor while adhering to their dietary preferences or restrictions. Other options might include various modifications to the mocha that don't fundamentally require avoiding Mocha Mix. For example, ordering a mocha regularly or extra sweet still implies the use of traditional Mocha Mix, as those options involve typical ingredients with different modifications in sweetness or preparation. An order for no espresso doesn't align with the essence of a mocha beverage itself, making it irrelevant to the use of Mocha Mix.

3. What is the correct recipe for a large hot oat milk Smooth 7?

- A. 3 scoops Smooth 7 flavor, 4 espresso shots, oat milk
- B. 2 scoops Smooth 7 flavor, 4 espresso shots, oat milk**
- C. 2 scoops Smooth 7 flavor, 2 espresso shots, oat milk
- D. 2 scoops Smooth 7 flavor, 4 espresso shots, whole milk

The recipe for a large hot oat milk Smooth 7 is defined by the specific balance of flavor and coffee strength that creates the desired taste profile for this beverage. In this case, using 2 scoops of Smooth 7 flavor allows for a well-rounded flavor that isn't overly overpowering, ensuring that the drink remains smooth and enjoyable. The inclusion of 4 espresso shots provides a robust caffeine kick, which is essential for a large drink, offering richness and depth to the flavor. Using oat milk as the base not only contributes to the creaminess of the beverage, but it also aligns with many customers' preferences for dairy alternatives, making the drink both appealing and suitable for various dietary choices. This combination of ingredients strikes the ideal balance for a satisfying and flavorful coffee experience. The other options either provide too much or too little flavoring or vary the milk type inconsistently with the oat milk specification.

4. How many ounces are in a standard cup of coffee?

- A. 6 ounces
- B. 8 ounces**
- C. 10 ounces
- D. 12 ounces

A standard cup of coffee is generally defined as 8 ounces. This measurement is widely accepted and used in both home brewing and commercial coffee settings. When following coffee recipes or brewing guidelines, using 8 ounces as a baseline ensures consistency in flavor and strength. Understanding this standard measurement is crucial for coffee enthusiasts and professionals alike, as it helps in accurately measuring ingredients and understanding brew ratios. In many coffee brewing methods, particularly in the context of professional settings like cafes and coffee shops, an 8-ounce cup is the size most commonly referenced, reinforcing the idea that this is the conventional measurement for a serving of coffee.

5. What is the ideal grind size for espresso?

- A. Coarse
- B. Medium
- C. Fine**
- D. Extra Fine

The ideal grind size for espresso is fine because it allows for optimal extraction during the brewing process. When making espresso, water is forced through the finely ground coffee under high pressure, which requires a grind that facilitates this process. A fine grind increases the surface area of the coffee, allowing water to extract flavors and oils quickly and efficiently. This results in a rich and concentrated shot of espresso, characterized by its crema—a creamy layer that forms on top due to the high-pressure extraction process. If the grind is too coarse, the water will flow through too quickly, leading to under-extraction and a weak flavor. On the other hand, an extra fine grind can result in over-extraction, creating bitter flavors and clogging the espresso machine, making it difficult to brew properly. In summary, a fine grind is essential for producing the strong and flavorful espresso that is desired, as it balances the water flow and extraction time effectively.

6. What is the standard brewing time for a shot of espresso?

- A. 15-20 seconds
- B. 20-25 seconds
- C. 25-30 seconds**
- D. 30-35 seconds

The standard brewing time for a shot of espresso is indeed 25-30 seconds. This time frame is crucial because it allows the espresso machine to extract the optimal flavors and oils from the coffee grounds, resulting in a balanced shot that is rich in taste and aroma. If the brewing time is too short, the espresso may be under-extracted, leading to a sour flavor profile. Conversely, if the brewing time is too long, the espresso can become over-extracted, resulting in bitter flavors. Adhering to the 25-30 second range also helps in maintaining a consistent texture and crema, which are essential for an ideal espresso experience. Thus, this time frame is widely accepted among baristas and coffee enthusiasts for achieving the best-quality espresso.

7. 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.

8. What is the ideal water temperature for brewing coffee?

A. Between 185°F and 195°F

B. Between 195°F and 205°F

C. Between 205°F and 215°F

D. Between 215°F and 225°F

The ideal water temperature for brewing coffee falls between 195°F and 205°F. This temperature range is optimal because it helps to extract the flavors and oils from the coffee grounds effectively, resulting in a balanced and flavorful cup. Water that is too hot can lead to over-extraction, resulting in bitter flavors, while water that is too cool may under-extract, leading to a sour or weak taste. Thus, maintaining the brewing temperature within this specific range allows for the most desirable flavor profile and aroma in the final brew, enhancing the overall coffee experience. The choices that fall outside this range are not suitable for effective coffee brewing. Water temperatures lower than 195°F may not adequately extract the full range of flavors, while temperatures above 205°F could damage the coffee compounds, leading to negative flavor outcomes.

9. How long can brewed coffee be safely kept warm?

A. Up to 15 minutes

B. Up to 30 minutes

C. Up to 1 hour

D. Up to 2 hours

Brewed coffee can be safely kept warm for up to 30 minutes. During this time, the flavor and quality of the coffee are generally well-maintained. After about half an hour, brewed coffee may start to develop undesirable flavors due to ongoing extraction and the heat from the warming source, which can cause bitterness and acidity to intensify. Keeping brewed coffee warm beyond this timeframe risks significantly deteriorating its taste and quality. While some sources might suggest longer durations, 30 minutes is a practical guideline for preserving the optimal drinking experience. Additionally, factors like the type of coffee, the brewing method, and the temperature of the warming surface can all impact how long coffee can maintain its desirable characteristics.

10. 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.

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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:

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

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