

7 Brew Crew Handbook Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

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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 kind of milk should you use for a sugar free latte?**
 - A. Mocha Mix**
 - B. Half and Half**
 - C. Whole**
 - D. Non Fat**

- 2. What is the Lemonades flavor ratio?**
 - A. 1,1,1,2**
 - B. 9,13,17**
 - C. 1,2,2**
 - D. 1**

- 3. What is the shot count for a Medium House Blends?**
 - A. 2 double shots**
 - B. 1 1/2 double shots**
 - C. 3 double shots**
 - D. 2 1/2 double shots**

- 4. Which preparation method applies to the Matcha chiller?**
 - A. Steep matcha concentrate in water**
 - B. Matcha concentrate and ice cream mix blended with ice**
 - C. Whisked matcha powder into milk and heated**
 - D. Blended with coffee and ice**

- 5. Which beverage uses espresso and whole milk?**
 - A. Cappuccino**
 - B. Mocha**
 - C. Breves**
 - D. Lattes**

- 6. A small cappuccino gets how many espresso shots?**
 - A. 2 double shots**
 - B. 1 single shot**
 - C. 1 double shot**
 - D. 2 single shots**

- 7. How many scoop(s) of flavor do kids get?**
- A. 2**
 - B. 3**
 - C. 4**
 - D. 1**
- 8. For non-mocha chillers, what should be used?**
- A. almond milk**
 - B. whole milk**
 - C. soy milk**
 - D. water**
- 9. Special 7 refers to which category of drinks?**
- A. Cold drinks**
 - B. Coffee drinks**
 - C. Tea drinks**
 - D. Blender drinks**
- 10. If a cappuccino is ordered 'dry,' what should it contain?**
- A. Espresso only**
 - B. Only froth**
 - C. Milk only**
 - D. Equal parts espresso and milk**

Answers

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

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Explanations

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1. What kind of milk should you use for a sugar free latte?

- A. Mocha Mix
- B. Half and Half
- C. Whole**
- D. Non Fat

Choosing the right milk affects texture and foam in a latte. Whole milk is the best choice because its fat content provides creaminess and creates a richer, silkier microfoam that blends smoothly with espresso. This helps the drink feel full and satisfying, even without added sugars. Skim or non-fat milk yields lighter foam and a thinner, sometimes watery mouthfeel, which can make a latte taste less balanced. Half and half sits between but can behave unpredictably when steamed and isn't the traditional base for a standard latte. A mocha mix isn't milk at all; it adds sweetness and flavor, which isn't what you want when aiming for a true sugar-free latte. So whole milk offers the best texture, body, and stability for a sugar-free latte.

2. What is the Lemonades flavor ratio?

- A. 1,1,1,2**
- B. 9,13,17
- C. 1,2,2
- D. 1

A flavor ratio shows how many parts of each flavor go into the mix. For a four-flavor Lemonades blend, the ratio 1:1:1:2 means three flavors are used in equal amounts, and the fourth is used twice as much as each of those three. That pattern—three equal parts with one part doubled—is exactly what this ratio communicates, so it balances the flavors as described. The other options don't fit the four-flavor setup: some don't provide four numbers to specify all flavors, and others don't express a simple proportion where one flavor is double the others. Therefore, the 1:1:1:2 ratio is the correct description of the Lemonades flavor mix.

3. What is the shot count for a Medium House Blends?

- A. 2 double shots
- B. 1 1/2 double shots**
- C. 3 double shots
- D. 2 1/2 double shots

Shot count is about how many espresso pulls go into the drink. A double shot supplies two pulls. When you see 1 1/2 double shots, that equals $1.5 \times 2 =$ three espresso pulls in total. For a Medium House Blend, the recipe uses three shots, so this notation matches the standard amount. The other options would give four, six, or five pulls, which would change the drink from its intended strength for that size.

4. Which preparation method applies to the Matcha chiller?

- A. Steep matcha concentrate in water
- B. Matcha concentrate and ice cream mix blended with ice**
- C. Whisked matcha powder into milk and heated
- D. Blended with coffee and ice

In a Matcha chiller, the goal is a cold, creamy, dessert-like drink. The method that fits this is mixing matcha concentrate with an ice cream-based mix and blending it with ice. This approach combines the strong flavor of matcha concentrate with the creamy, dairy or non-dairy base from ice cream and the chill from blending with ice, yielding a smooth, icy beverage. Steeping matcha concentrate in water would produce a tea-style drink, not a creamy chilled blend. Whisking matcha into milk and heating makes a hot latte rather than a cold dessert beverage. Blending with coffee and ice creates a coffee-forward cold drink, not a matcha-focused chiller.

5. Which beverage uses espresso and whole milk?

- A. Cappuccino
- B. Mocha
- C. Breves
- D. Lattes**

The idea here is recognizing a drink that is defined by a lot of steamed milk with a touch of espresso flavor. A latte is made with espresso and a large amount of steamed milk, using whole milk to create a creamy, smooth texture and only a thin layer of foam on top. This milk-forward balance sets it apart from other espresso-based drinks. Cappuccino also has espresso and milk but features more foam and a stronger coffee-to-milk ratio, so it isn't just espresso with milk. Mocha includes chocolate, which changes the flavor profile away from a plain milk-and-espresso profile. Breves uses half-and-half instead of whole milk, affecting richness and texture. So the beverage that uses espresso and whole milk is the latte.

6. A small cappuccino gets how many espresso shots?

- A. 2 double shots
- B. 1 single shot
- C. 1 double shot**
- D. 2 single shots

Espresso shots come in single and double doses. A single shot is about 1 ounce of espresso, while a double is about 2 ounces. For a small cappuccino, the goal is a strong espresso flavor that still blends smoothly with the milk and foam in a compact cup. Using one double shot provides enough espresso to carry the drink without overpowering the milk, which is why it's the standard choice. A single shot would be weaker and could taste underpowered in a small cappuccino, while two singles would deliver about the same total coffee amount but aren't the conventional way recipes are written and taught. Two double shots would be too strong for that small size.

7. How many scoop(s) of flavor do kids get?

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

Kids get one scoop of flavor. This keeps the drink balanced and consistent for younger guests—enough taste to enjoy without being too sweet or overpowering. Adding a second scoop would make the flavor too strong, while using less would leave the drink under-flavored, so one scoop is used for kids.

8. For non-mocha chillers, what should be used?

- A. almond milk
- B. whole milk**
- C. soy milk
- D. water

The base liquid for non-mocha chillers is chosen to give the drink the right creaminess and body. Whole milk provides the needed richness and smooth mouthfeel that these chillers rely on, helping the drink blend well with syrups and ice. While almond or soy milk can be used for dairy-free options, they change the texture and flavor and aren't the standard for this category. Water, by contrast, would make the drink thin and lacking in body. So, whole milk is used to achieve the expected richness and texture.

9. Special 7 refers to which category of drinks?

- A. Cold drinks
- B. Coffee drinks
- C. Tea drinks
- D. Blender drinks**

Special 7 is about drinks prepared by blending ingredients in a blender to achieve a smooth, creamy texture. That blending step defines blender drinks, distinguishing them from unblended cold beverages, espresso- or milk-based coffee drinks, or tea-based drinks. So the category that matches Special 7 is blender drinks.

10. If a cappuccino is ordered 'dry,' what should it contain?

A. Espresso only

B. Only froth

C. Milk only

D. Equal parts espresso and milk

When a cappuccino is ordered dry, the emphasis is on foam rather than liquid milk. A cappuccino is built from espresso, steamed milk, and foam, and making it dry means you minimize the milk and maximize the foam. The option that matches this foam-dominant idea best is "Only froth," since it highlights the foam as the main component in this interpretation. The other options don't fit: espresso only would remove the milk entirely, which isn't how a dry cappuccino is defined; milk only would omit the espresso; equal parts espresso and milk describes a drink with little to no foam, not a dry cappuccino.

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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://7brewcrewhandbook.examzify.com>

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

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