

# **BUILD-A-DRINK 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 |

SAMPLE

# 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. Which drink matches ingredients: 0.5 scoop sf vanilla, 0.5 scoop sf caramel, 2 shots, steamed kick me mix, sugar free caramel drizzle (12 oz)?
  - A. Large toasted Nitro 911 cold brew
  - B. small hot half sweet Zero Sugar Added golden eagle
  - C. medium iced mocha cold brew
  - D. Iced nitro kicker cold brew
2. Which statement is true about yield in recipe planning?
  - A. The total amount produced by a recipe.
  - B. The total cost of ingredients.
  - C. The number of servings per ingredient.
  - D. The time required to prepare.
3. Which drink is served with nonfat milk to the 12 oz line?
  - A. Medium Iced Skinny Golden Eagle
  - B. Small Hot Skinny Mocha
  - C. Large Iced Oat Milk Double Chocolate Mocha
  - D. Large Iced Zero Sugar Added 911
4. Which beverage is served iced to the 16 oz line and contains 1 scoop vanilla with 6 shots?
  - A. Medium iced double chocolate mocha
  - B. Small iced caramelizer
  - C. Large iced 911
  - D. Large iced double tourture
5. Which beverage uses Golden Eagle Syrup as its primary flavor?
  - A. Medium iced kicker
  - B. Medium iced golden eagle
  - C. Large iced 911
  - D. Small hot cocomo

- 6. Which item is commonly used as a garnish to provide aroma and color?**
- A. Citrus twist
  - B. Chocolate chip
  - C. Ice cube
  - D. Salt rim
- 7. Which drink uses 1 scoop of caramel, 2 oz chocolate milk, and 1 can nitro cold brew poured over ice?**
- A. small iced double torture cold brew
  - B. Iced nitro kicker cold brew
  - C. iced nitro caramelizer cold brew
  - D. Large toasted Nitro 911 cold brew
- 8. Which practice most reliably improves batch consistency?**
- A. Operating purely from memory.
  - B. Infrequent measuring of ingredients.
  - C. Pre-measuring ingredients and using standardized methods.
  - D. Serving directly from stock without prep.
- 9. Which option correctly describes a Medium iced Latte?**
- A. Medium iced Latte with 2 shots, 2% milk to the 12 oz line
  - B. 2 shots, 2% to the 12 oz line
  - C. 2 shots, skim milk to the 12 oz line
  - D. 2 shots, 2% milk to the 16 oz line
- 10. Which statement best describes the purpose of a taste test in training?**
- A. Increase the alcohol content
  - B. Replace customer feedback
  - C. Decrease staff confidence
  - D. Calibrate flavor perception



## **Answers**

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

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## **Explanations**

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1. Which drink matches ingredients: 0.5 scoop sf vanilla, 0.5 scoop sf caramel, 2 shots, steamed kick me mix, sugar free caramel drizzle (12 oz)?

- A. Large toasted Nitro 911 cold brew
- B. small hot half sweet Zero Sugar Added golden eagle**
- C. medium iced mocha cold brew
- D. Iced nitro kicker cold brew

Two shots of espresso with steamed milk and a light sweetness level point you toward a hot, small drink that's designed to be less sweet than a full-flavor version. The ingredients specify sugar-free flavorings (vanilla and caramel, each 0.5 scoop), a base of steamed kick me mix, and a sugar-free caramel drizzle, which all align with a hot drink built to be half-sweet and sugar-free in the syrup components. The 12 oz size indicates a small hot beverage, and the "Zero Sugar Added" label tracks with using sugar-free syrups rather than standard syrups. The name golden eagle is the specific drink that matches this combination of two espresso shots, kick me mix as the base, half-sweet customization with sugar-free syrups, and a sugar-free drizzle. So the match makes sense: a small hot half sweet Zero Sugar Added golden eagle. The other options would involve different temperatures (hot vs cold), bases (mocha, nitro, or other mixes), or sweeteners, so they don't fit all the given components.

2. Which statement is true about yield in recipe planning?

- A. The total amount produced by a recipe.**
- B. The total cost of ingredients.
- C. The number of servings per ingredient.
- D. The time required to prepare.

Yield in recipe planning is the total amount produced by the recipe after cooking—the final quantity of edible product you can serve. This helps you plan how many portions you'll have and guides scaling: if you need more servings, you adjust all ingredients by the same factor so the yield increases proportionally. For example, a dish that yields eight cups can be portioned into four 2-cup servings or eight 1-cup servings, depending on the menu. Yield is about quantity, not cost or time, so it's different from the total cost of ingredients or the time required to prepare. Understanding yield lets you forecast servings, budget correctly, and avoid shortages or waste.

3. Which drink is served with nonfat milk to the 12 oz line?

- A. Medium Iced Skinny Golden Eagle**
- B. Small Hot Skinny Mocha
- C. Large Iced Oat Milk Double Chocolate Mocha
- D. Large Iced Zero Sugar Added 911

Skinny drinks are built with nonfat milk, aiming for a lighter, lower-calorie profile. When a recipe specifies milk to a 12 oz line, it's indicating the exact amount of milk used for that size in an iced preparation. The Medium Iced Skinny Golden Eagle fits this exactly: it's described as skinny (nonfat milk) and iced, and its size aligns with the 12 oz milk line. The other options involve different milk bases (like oat milk), are hot rather than iced, or include sugar variations that don't match the nonfat milk-to-12-oz requirement, so they don't meet the stated criterion.

**4. Which beverage is served iced to the 16 oz line and contains 1 scoop vanilla with 6 shots?**

- A. Medium iced double chocolate mocha
- B. Small iced caramelizer
- C. Large iced 911
- D. Large iced double tourture**

*This question tests your ability to match a drink's size, ice level, flavor addition, and espresso count. Being iced to the 16 oz line means you're looking at the large iced option in this setup. The order specifies one scoop of vanilla and six espresso shots, a combination that fits the large iced double torture because this drink is built as a high-shot, vanilla-flavored iced option that commonly uses a six-shot profile at the 16 oz fill. The other drinks either use different flavor profiles (like chocolate or caramel), or involve different shot counts or sizes that don't align with the required 16 oz, vanilla, and six-shot combination. So the large iced double torture best matches all three attributes.*

**5. Which beverage uses Golden Eagle Syrup as its primary flavor?**

- A. Medium iced kicker
- B. Medium iced golden eagle**
- C. Large iced 911
- D. Small hot cocomo

*Flavor names guide the primary ingredient. The drink that centers on Golden Eagle Syrup will be the one named after that flavor, built around it as the main taste. The medium iced golden eagle fits this, making Golden Eagle Syrup the primary flavor. The other options correspond to different syrups, so they don't use Golden Eagle as their main flavor.*

**6. Which item is commonly used as a garnish to provide aroma and color?**

- A. Citrus twist**
- B. Chocolate chip
- C. Ice cube
- D. Salt rim

*Garnishes that add aroma and color come from items rich in fragrant oils and that also catch the eye. A citrus twist fits this well because the peel carries essential oils in its rind, which are released when you twist or express it over the drink. That release fills the air with bright citrus scent and adds a pop of color to the glass, enhancing both aroma and visual appeal. The other options don't provide that combination: an ice cube cools the drink but doesn't contribute aroma; a chocolate chip is not a typical drink garnish for aroma or color; a salt rim changes flavor and appearance but isn't aimed at aroma.*

7. Which drink uses 1 scoop of caramel, 2 oz chocolate milk, and 1 can nitro cold brew poured over ice?

- A. small iced double torture cold brew
- B. Iced nitro kicker cold brew
- C. iced nitro caramelizer cold brew**
- D. Large toasted Nitro 911 cold brew

Matching ingredient cues to a drink name helps you see why this combination fits. The sugar-free caramel scoop points to caramel flavor, and the addition of chocolate milk creates a caramel-chocolate profile. The nitro cold brew poured over ice is the base described by the "iced nitro" part. The term caramelizer in the drink name explicitly signals caramel flavor, and it commonly pairs with a chocolate-milk element in builds like this. Among the options, only the iced nitro caramelizer cold brew reflects both the caramel flavor cue and the nitro cold brew base described in the ingredients. The other names suggest different flavor notes or bases and don't indicate caramel with chocolate milk.

8. Which practice most reliably improves batch consistency?

- A. Operating purely from memory.
- B. Infrequent measuring of ingredients.
- C. Pre-measuring ingredients and using standardized methods.**
- D. Serving directly from stock without prep.

Consistency in a batch comes from standardization: using exact quantities and a documented method every time. When you pre-measure ingredients and follow standardized methods, every batch starts with the same inputs in the same order, for the same duration, and at the same conditions. That locks in the amount of each ingredient and the steps taken, so results stay predictable and repeatable across cooks and shifts. Relying on memory invites drift—amounts and steps can be forgotten or improvised. Measuring only occasionally allows errors to accumulate, changing the outcome from batch to batch. Serving directly from stock without any prep removes the controlled portioning and procedural steps that ensure uniformity. So, pre-measuring and using standardized methods is the best way to reliably improve batch consistency.

9. Which option correctly describes a Medium iced Latte?

- A. Medium iced Latte with 2 shots, 2% milk to the 12 oz line
- B. 2 shots, 2% to the 12 oz line**
- C. 2 shots, skim milk to the 12 oz line
- D. 2 shots, 2% milk to the 16 oz line

Understanding how a medium iced latte is built comes from matching three things: how much espresso, what kind of milk, and how full the cup should be. The standard medium iced latte uses two shots of espresso with 2% milk, filled to the 12 oz line. This combination matches the typical recipe for a medium and keeps the drink from being larger or using a different milk than expected. The other options change one of these elements—skim milk instead of the usual 2%, or fill it to a 16 oz line which would indicate a larger size—so they don't fit the standard medium build. So the best description is: two shots, 2% milk to the 12 oz line.

**10. Which statement best describes the purpose of a taste test in training?**

- A. Increase the alcohol content
- B. Replace customer feedback
- C. Decrease staff confidence
- D. Calibrate flavor perception**

*Calibrating flavor perception is what taste tests in training are for. By exposing trainees to standardized samples and guiding them to describe and judge flavors against a defined target, they develop a consistent palate and a shared language for sweetness, acidity, bitterness, aroma, and balance. This alignment ensures drinks are prepared to the same profile across different bartenders and shifts, improving overall consistency and confidence in adjusting recipes to hit the intended flavor. Taste tests aren't about increasing alcohol content, they don't replace customer feedback, and they aren't meant to undermine staff confidence; they build a reliable sensory framework that supports precise flavors and dependable service.*

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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](mailto:hello@examzify.com).

Or visit your dedicated course page for more study tools and resources:

<https://buildadrink.examzify.com>

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

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