

Dutch Bros Flow Check Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

This is a sample study guide. To access the full version with hundreds of questions,

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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. Don't worry about getting everything right, 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, and take breaks to retain information better.

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.

7. Use Other Tools

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!

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Questions

- 1. What smoothie flavor listed is recognized at Dutch Bros?**
 - A. Pineapple**
 - B. Strawberry**
 - C. Coconut**
 - D. Peach**

- 2. How many flavor scoops are typically used for a blended Rebel?**
 - A. 0,1,2**
 - B. 1,2,3**
 - C. 2,3,4**
 - D. 3,4,5**

- 3. How should nitro cold brew be prepared before serving?**
 - A. Chilled for an hour**
 - B. Shaken 3 times before opening**
 - C. Poured directly into a cup**
 - D. Mixed with hot water**

- 4. What are the ingredients in a nitro cold brew with cream?**
 - A. 1oz of kick me mix, 1 can of Nitro, 1 cup full of whipped cream**
 - B. 2oz of kick me mix, 1 can of Nitro, 1 cup full of ice**
 - C. 2oz of cream, 1 can of regular brew, 1 cup full of ice**
 - D. 1oz of kick me mix, 1 can of Nitro, cold brew to the top**

- 5. Which of the following is NOT a topping offered by Dutch Bros?**
 - A. Boba**
 - B. Syrup**
 - C. Whip**
 - D. Soft top**

- 6. What are the ingredients for a small hot cocomo with oat milk?**
- A. 1 scoop chocolate, 1 scoop coconut, steamed whole milk**
 - B. 1/2 scoop chocolate, 1/2 scoop coconut, steamed oat milk**
 - C. 1 scoop coconut, 1 scoop chocolate, steamed almond milk**
 - D. Equal parts chocolate and coconut with steamed oat milk**
- 7. Which of the following syrups can be used in a sugar-free version?**
- A. Chocolate Mac**
 - B. Coconut**
 - C. Irish Cream**
 - D. Salted Caramel**
- 8. Which of the following is not an ingredient in a nitro cold brew with cream?**
- A. Sugar**
 - B. 2oz of kick me mix**
 - C. 1 can of Nitro**
 - D. 1 cup full of ice**
- 9. For blended chais, lemonades, and smoothies, how many scoops of flavor are used if it is zero sugar?**
- A. 0**
 - B. 1**
 - C. 2**
 - D. 3**
- 10. What should you write on a perishable smoothie or rebel mix when opening it, and how long does it last?**
- A. The date it was opened, and 5 days**
 - B. The date it was opened, and 10 days**
 - C. The date it was opened, and 7 days**
 - D. The date it was filled, and 7 days**

Answers

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

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Explanations

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1. What smoothie flavor listed is recognized at Dutch Bros?

- A. Pineapple
- B. Strawberry**
- C. Coconut
- D. Peach

The recognized smoothie flavor at Dutch Bros is strawberry. This flavor is popular due to its sweet and fruity profile, which appeals to a wide range of customers. Strawberry smoothies are often a staple offering at many beverage establishments, as they are refreshing and versatile. In the context of Dutch Bros, strawberry is frequently featured on their menu, contributing to their brand's identity, while the other flavors, although delicious, may not be as prominently recognized in their standard offerings. This helps ensure that customers looking for a classic and beloved flavor will find strawberry readily available at Dutch Bros.

2. How many flavor scoops are typically used for a blended Rebel?

- A. 0,1,2
- B. 1,2,3**
- C. 2,3,4
- D. 3,4,5

In crafting a blended Rebel, the standard practice is to use one, two, or three flavor scoops, depending on the desired flavor intensity and drink size. This approach allows for a balance between delivering a flavorful experience while maintaining the beverage's blend quality. Using one scoop provides a subtle flavor, while two or three scoops enhance the taste for those seeking a bolder experience. Choosing this answer reflects an understanding of the customization options available at Dutch Bros, where flavor balance is crucial for customer satisfaction. The flexibility in scoops allows baristas to tailor drinks to individual preferences, contributing to the overall client experience at the café.

3. How should nitro cold brew be prepared before serving?

- A. Chilled for an hour
- B. Shaken 3 times before opening**
- C. Poured directly into a cup
- D. Mixed with hot water

Preparing nitro cold brew involves a specific process to ensure that the beverage maintains its signature creamy texture and foamy head. Shaking the can three times before opening is vital as it helps to mix the nitrogen with the cold brew evenly, creating that smooth, velvety mouthfeel that nitro cold brew is known for. This action also helps to activate the nitrogen, which is essential for achieving the desired pour and aesthetic presentation. The other methods mentioned would not produce the same quality or characteristics. Chilling for an hour does not have an impact on the nitrogen infusion; pouring directly into a cup without shaking could result in an uneven texture and a less vibrant flavor, while mixing with hot water would defeat the purpose of serving it cold and would alter the intended taste and composition of the nitro cold brew.

4. What are the ingredients in a nitro cold brew with cream?

- A. 1oz of kick me mix, 1 can of Nitro, 1 cup full of whipped cream
- B. 2oz of kick me mix, 1 can of Nitro, 1 cup full of ice**
- C. 2oz of cream, 1 can of regular brew, 1 cup full of ice
- D. 1oz of kick me mix, 1 can of Nitro, cold brew to the top

The correct answer includes the appropriate ingredients that define a nitro cold brew. A nitro cold brew with cream typically features a base of nitro cold brew coffee, which is brewed with nitrogen to create a creamy texture and a smooth flavor profile. In this case, the ingredients list includes 2oz of kick me mix, which serves to enhance the creaminess and add a rich, balanced flavor to the beverage. The inclusion of 1 can of Nitro is crucial as it acts as the primary ingredient, being cold brew infused with nitrogen, which is a defining characteristic of this drink. Lastly, the mention of 1 cup full of ice indicates that the drink is often served chilled, ensuring a refreshing experience. Other choices might present ingredients that do not align with the typical composition of a nitro cold brew or may include components that would not contribute to the intended flavor profile. The correct ingredients are essential in delivering the desired taste and texture that customers expect from a nitro cold brew with cream.

5. Which of the following is NOT a topping offered by Dutch Bros?

- A. Boba
- B. Syrup**
- C. Whip
- D. Soft top

The choice of syrup is not a topping offered by Dutch Bros in the traditional sense of toppings that are added to a drink for texture or visual appeal. Dutch Bros provides various syrups that are used to flavor beverages, acting as a base for the drink rather than a topping. Toppings typically include items that are added on top of the drink, enhancing its appearance and texture, such as whip cream, soft top, or boba. Understanding the context here is crucial, as toppings are often associated with finishing touches that elevate the drink experience, while syrups serve to infuse the drink with flavor rather than serving as a garnish. Boba, whip, and soft top all fit the definition of toppings, directly enhancing the drink when applied.

6. What are the ingredients for a small hot cocomo with oat milk?

- A. 1 scoop chocolate, 1 scoop coconut, steamed whole milk**
- B. 1/2 scoop chocolate, 1/2 scoop coconut, steamed oat milk**
- C. 1 scoop coconut, 1 scoop chocolate, steamed almond milk**
- D. Equal parts chocolate and coconut with steamed oat milk**

The small hot cocomo is a delicious blend of chocolate and coconut flavors, and when prepared with oat milk, it aligns with the recommendations for crafting this specific drink within the Dutch Bros menu. For a small size, the correct balance of flavors is achieved by using 1/2 scoop of chocolate and 1/2 scoop of coconut, which complements the richness of the oat milk without overpowering the drink. Using steamed oat milk instead of another type of milk caters to various dietary preferences, such as dairy-free choices. This combination ensures that the drink maintains its intended sweetness and flavor profile while being creamy and satisfying. The precision in measurements also reflects the careful crafting that is standard in the Dutch Bros experience, enhancing consistency and quality in each drink order.

7. Which of the following syrups can be used in a sugar-free version?

- A. Chocolate Mac**
- B. Coconut**
- C. Irish Cream**
- D. Salted Caramel**

Salted Caramel syrup is available in a sugar-free version, making it suitable for customers who are watching their sugar intake. This aspect is important for accommodating various dietary preferences and health considerations. Sugar-free syrups provide a way to enjoy the same flavors while reducing overall sugar consumption. Typically, each syrup flavor has a corresponding version that may or may not be sugar-free. While other flavors listed may be popular, they may not offer a sugar-free alternative, thereby limiting options for customers who require or prefer sugar-free choices. Thus, Salted Caramel stands out as the correct response in this context.

8. Which of the following is not an ingredient in a nitro cold brew with cream?

A. Sugar

B. 2oz of kick me mix

C. 1 can of Nitro

D. 1 cup full of ice

The correct answer identifies that sugar is not an ingredient typically included in a nitro cold brew with cream. Nitro cold brew is made by infusing cold brew coffee with nitrogen gas, which gives it a rich, creamy texture and enhances its flavor profile without the need for added sugar. The addition of cream to the coffee adds a smoothness and richness that balances the natural coffee flavors. The other ingredients listed are commonly part of a nitro cold brew with cream. The kick me mix, which consists of half and half, adds creaminess and flavor, enhancing the overall taste experience. The can of nitro refers to the nitro cold brew itself, which is the base of the drink. Lastly, ice is often used to chill the drink, ensuring that it remains refreshing and enjoyable. Thus, sugar is the ingredient that stands out as not being integral to the traditional preparation of this beverage.

9. For blended chais, lemonades, and smoothies, how many scoops of flavor are used if it is zero sugar?

A. 0

B. 1

C. 2

D. 3

In the context of blended chais, lemonades, and smoothies that are prepared with zero sugar, using one scoop of flavor is the standard practice. This approach ensures that the beverage maintains an acceptable flavor profile while adhering to the zero-sugar criterion. It allows for a balanced taste without overwhelming sweetness that could come from sugar-based flavors. Using one scoop strikes a good balance: it provides enough flavor depth to enjoy the drink while still aligning with the health-focused, low-sugar intent of zero-sugar options. In beverages that might traditionally require more sweetness to enhance flavor, the single scoop is sufficient when utilizing a sugar-free flavoring option.

10. What should you write on a perishable smoothie or rebel mix when opening it, and how long does it last?

- A. The date it was opened, and 5 days**
- B. The date it was opened, and 10 days**
- C. The date it was opened, and 7 days**
- D. The date it was filled, and 7 days**

The correct response indicates that when opening a perishable smoothie or rebel mix, it is essential to write the date it was opened and that these items last for 7 days. This practice is critical in maintaining food safety and quality. Keeping track of the opening date ensures that staff are aware of the shelf life, helping to prevent the use of products that may have spoiled. The 7-day period reflects standard food safety guidelines, ensuring that customers receive fresh and safe products. By monitoring the duration from the opening date, you can avoid serving items that may have lost their quality or could pose health risks if consumed beyond their safe time frame.

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://dutchbrosflowcheck.examzify.com>

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