

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

- 2. In a blended rebel, what is the maximum number of flavor scoops used?**
 - A. 2**
 - B. 3**
 - C. 4**
 - D. 5**

- 3. If a shot is pulling faster than 15 seconds, which way should you turn the grinder?**
 - A. Left - for coarser grounds**
 - B. Right - for finer grounds**
 - C. Down - to reduce the flow**
 - D. No adjustment is needed**

- 4. What ingredients are included in a large watermelon coconut rebel 1/2 sweet?**
 - A. Large cup of ice, large rebel can, 1 scoop watermelon, 1 scoop coconut**
 - B. Large cup of ice, large rebel can, 1/2 scoop watermelon, 1/2 scoop coconut**
 - C. Medium cup of ice, large rebel can, 1/2 scoop watermelon, 1 scoop coconut**
 - D. Small cup of ice, small rebel can, 1 scoop watermelon, 2 scoops coconut**

- 5. True or false: A double torture freeze includes 4oz of chocolate milk irrespective of size.**
 - A. True**
 - B. False**
 - C. Only for large sizes**
 - D. It's variable based on customer preference**

- 6. What are the ingredients in a large 9-1-1 cold pour?**
- A. 2 scoops of vanilla, 8 shots of espresso, topped off with chocolate milk**
 - B. 2 scoops of Irish Cream, 8 shots of espresso, topped off with kick me mix**
 - C. 1 scoop of chocolate, 6 shots of espresso, topped off with cream**
 - D. 2 scoops of hazelnut, 10 shots of espresso, topped off with almond milk**
- 7. Tom-toming refers to which of the following actions?**
- A. Pouring the drink back and forth between the mixing cup and ice cup**
 - B. Shaking the drink vigorously**
 - C. Stirring the drink with a straw**
 - D. Blending the drink with ice only**
- 8. What is sweet cream commonly described as?**
- A. A sweet and creamy additive**
 - B. A type of milk**
 - C. A form of syrup**
 - D. A type of sugar**
- 9. What is the ratio for making flavored soft top?**
- A. 1 scoop of flavor to 2 scoops of soft top**
 - B. 1/2 scoop of flavor to 1 scoop of soft top**
 - C. 1/2 scoop of flavor to 2 scoops of soft top**
 - D. 1 scoop of flavor to 1 scoop of soft top**
- 10. What is the primary focus for safety while serving customers?**
- A. Take breaks frequently**
 - B. Engage with distractions**
 - C. Be aware of your surroundings**
 - D. Limit communication with coworkers**

Answers

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1. B
2. C
3. B
4. B
5. B
6. B
7. A
8. A
9. C
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. In a blended rebel, what is the maximum number of flavor scoops used?

- A. 2
- B. 3
- C. 4**
- D. 5

The maximum number of flavor scoops used in a blended rebel is four. This guideline is in place to ensure that the drink maintains its intended flavor balance and texture while delivering a robust taste experience. Using up to four flavor scoops allows for a rich depth of flavors without overwhelming the beverage. Customers can enjoy a well-crafted drink that features a combination of flavors without losing the core profile of the rebel itself. This practice reflects the standard operating procedures at Dutch Bros, allowing for creativity while staying within optimal parameters for drink preparation.

3. If a shot is pulling faster than 15 seconds, which way should you turn the grinder?

- A. Left - for coarser grounds
- B. Right - for finer grounds**
- C. Down - to reduce the flow
- D. No adjustment is needed

When a shot is pulling faster than 15 seconds, it indicates that the coffee is too coarsely ground, which leads to insufficient extraction and a weak flavor profile. To achieve the desired brewing time and improve the extraction, it is necessary to make the coffee grounds finer. Turning the grinder to the right adjusts it to produce finer grounds, which increases the surface area that water can interact with during the brewing process. This allows for a better extraction of flavors, oils, and compounds from the coffee, leading to a stronger and more balanced shot. Maintaining the right balance of grind size is crucial in espresso preparation, as it significantly affects the flavor and quality of the final beverage. Adjusting the grind to be finer directly addresses the issue of a fast pull time, improving the overall brewing consistency.

4. What ingredients are included in a large watermelon coconut rebel 1/2 sweet?
- A. Large cup of ice, large rebel can, 1 scoop watermelon, 1 scoop coconut
 - B. Large cup of ice, large rebel can, 1/2 scoop watermelon, 1/2 scoop coconut**
 - C. Medium cup of ice, large rebel can, 1/2 scoop watermelon, 1 scoop coconut
 - D. Small cup of ice, small rebel can, 1 scoop watermelon, 2 scoops coconut

The ingredients for a large watermelon coconut rebel 1/2 sweet include a large cup of ice, a large rebel can, and the combined flavoring of 1/2 scoop watermelon and 1/2 scoop coconut. This formulation achieves the desired flavor profile while ensuring that the drink remains balanced and not overly sweet, which aligns with the specification of being "1/2 sweet." Using half of a full scoop for each flavor allows for a more subtle flavor integration compared to a full scoop, making the drink refreshing but not overwhelming, which is ideal for the intended profile of a watermelon coconut rebel. This composition effectively caters to customers looking for a lighter sweetness without compromising on taste, and it follows the specific guidelines typically set for preparing such drinks at Dutch Bros, helping to maintain consistency and quality across orders.

5. True or false: A double torture freeze includes 4oz of chocolate milk irrespective of size.
- A. True
 - B. False**
 - C. Only for large sizes
 - D. It's variable based on customer preference

The statement is false because a double torture freeze does not include a fixed amount of chocolate milk that remains the same across all sizes. Instead, the amount of chocolate milk used generally varies with the drink size. For instance, larger sizes typically require more chocolate milk to maintain the flavor balance. Not accounting for size variations means that the concept of a double torture freeze cannot have a consistent 4oz of chocolate milk across all portions, as that would lead to discrepancies in taste and texture based on the drink size. Keeping this in mind, the answer reflects the variability of ingredients based on size rather than a set standard.

6. What are the ingredients in a large 9-1-1 cold pour?
- A. 2 scoops of vanilla, 8 shots of espresso, topped off with chocolate milk
 - B. 2 scoops of Irish Cream, 8 shots of espresso, topped off with kick me mix**
 - C. 1 scoop of chocolate, 6 shots of espresso, topped off with cream
 - D. 2 scoops of hazelnut, 10 shots of espresso, topped off with almond milk

The correct choice includes 2 scoops of Irish Cream, 8 shots of espresso, and is topped off with kick me mix, which is a combination of half and half and cream. This aligns with the traditional preparation of a large 9-1-1 cold pour at Dutch Bros, known for its high caffeine content and creamy texture. The use of Irish Cream as a flavoring adds a rich, sweet profile that complements the robust espresso, which is integral to the drink. The kick me mix not only enhances the beverage's creaminess but also balances the strong flavors of the espresso, making it a signature Dutch Bros offering. In contrast, the other options do not accurately reflect the recipe for a large 9-1-1 cold pour. Other flavorings like vanilla, chocolate, hazelnut or different milk choices, as presented in the other selections, do not match the expected method or standard for this specific drink.

7. Tom-toming refers to which of the following actions?
- A. Pouring the drink back and forth between the mixing cup and ice cup**
 - B. Shaking the drink vigorously
 - C. Stirring the drink with a straw
 - D. Blending the drink with ice only

Tom-toming specifically describes the technique of pouring the drink back and forth between the mixing cup and the ice cup. This action is used to effectively chill and combine the drink's ingredients, ensuring an even distribution throughout. This method also aerates the beverage, enhancing its texture and flavor. In the context of beverage preparation at places like Dutch Bros, tom-toming is essential for achieving the ideal consistency and taste that meets customer expectations. By mastering this technique, baristas can provide a well-mixed and refreshing drink that customers will enjoy. The other options, while related to beverage preparation, describe different techniques that do not capture the specific action associated with tom-toming. For example, shaking a drink vigorously or blending it focuses on different methods of combining ingredients rather than the pour-back-and-forth motion that defines tom-toming.

8. What is sweet cream commonly described as?

A. A sweet and creamy additive

B. A type of milk

C. A form of syrup

D. A type of sugar

Sweet cream is commonly described as a sweet and creamy additive used in various beverages, particularly coffee drinks. It is typically made by combining heavy cream or half-and-half with sweeteners like vanilla syrup or simple syrup, resulting in a rich, smooth texture and a sweet flavor. This additive enhances the overall taste and mouthfeel of drinks, making it a popular choice at coffee shops like Dutch Bros. Being characterized as an additive highlights its role in complementing and enhancing the base flavors of the beverages rather than being an independent ingredient like milk, syrup, or sugar.

9. What is the ratio for making flavored soft top?

A. 1 scoop of flavor to 2 scoops of soft top

B. 1/2 scoop of flavor to 1 scoop of soft top

C. 1/2 scoop of flavor to 2 scoops of soft top

D. 1 scoop of flavor to 1 scoop of soft top

The correct answer for the ratio of making flavored soft top involves using 1/2 scoop of flavor to 2 scoops of soft top. This ratio allows for a balanced flavor profile while ensuring the soft top retains its creamy texture and support. The larger quantity of soft top compared to the flavor creates a subtle sweetness that enhances the overall beverage without overwhelming it. In many beverage preparation contexts, the goal is to achieve a harmonious flavor balance, especially in a setting like Dutch Bros, where the emphasis is on delivering a delightful experience. Using 1/2 scoop of flavor to 2 scoops of soft top adheres to this principle, making the flavored soft top a perfect complement to various drinks. Consistency in ratios is crucial across all drinks for maintaining product quality and customer satisfaction.

10. What is the primary focus for safety while serving customers?

- A. Take breaks frequently**
- B. Engage with distractions**
- C. Be aware of your surroundings**
- D. Limit communication with coworkers**

The primary focus for safety while serving customers is being aware of your surroundings. This is crucial in a fast-paced environment like a coffee shop, where there are many moving parts—customers, equipment, and sometimes even outdoor elements. By maintaining awareness of the surrounding environment, you can anticipate potential hazards and effectively respond to any situations that may arise. For instance, keeping an eye out for spills on the floor can help prevent slips and falls, while staying alert to customer movements helps avoid accidents while carrying hot beverages or sharp utensils. Overall, being conscious of your environment enhances overall safety and ensures a smoother flow of service. Other options, while they may contribute to a pleasant work experience, do not specifically prioritize safety in the same direct manner. Taking frequent breaks, for example, is important for individual well-being but does not directly address immediate safety concerns. Engaging with distractions can lead to accidents, and limiting communication with coworkers may hinder the ability to coordinate effectively, which can also compromise safety.

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!

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