

DUTCH BROS FLOW CHECK PRACTICE TEST (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED 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. 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 are the ingredients for a medium blue raspberry blended sparkling soda?**
 - A. 2 scoops of flavor, soda to the 10oz line
 - B. 3 scoops of flavor, soda to the 12oz line
 - C. 1 scoop of flavor, soda to the 8oz line
 - D. 2 scoops of flavor, soda to the 12oz line
- 2. What are the rules for adding extra ice to a drink?**
 - A. Follow the standard mix lines and fill the cup size with as much ice as possible
 - B. Only add ice if requested by the customer
 - C. Reduce the mix lines when making the drink
 - D. Add ice until the cup is full without measuring
- 3. When preparing a parfait style drink with a soft top, how many scoops should be used?**
 - A. 3 scoops
 - B. 2 scoops
 - C. 1 scoop
 - D. 4 scoops
- 4. How much milk goes into a blended nitro cold brew?**
 - A. 8oz
 - B. 12oz
 - C. 16oz
 - D. 20oz
- 5. What is 2% milk primarily used for in drinks?**
 - A. Creating whipped toppings
 - B. Latte bases and chais
 - C. Base for blended drinks
 - D. Making chocolate syrup

6. How many scoops of flavor are required for a large blended sparkling soda?

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

7. What is the purpose of ice cream mix?

- A. As a coffee base
- B. A base for shakes and blended chais
- C. To make iced drinks
- D. For preparing hot beverages

8. What distinguishes protein milk?

- A. It is a high protein reduced fat 2% with 20g of protein per 8oz
- B. It is fat-free with added sugars
- C. It is a dairy alternative made of soy
- D. It contains added flavors for taste

9. What two flavors make up the Golden Eagle syrup?

- A. Chocolate and Vanilla
- B. Caramel and Vanilla
- C. Hazelnut and Irish Cream
- D. Caramel and Chocolate

10. Which fruit syrups can be sugar-free?

- A. Peach, raspberry, strawberry
- B. Blueberry, peach, and cherry
- C. Raspberry, cranberry, and blueberry
- D. Peach, banana, and mango

Answers

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

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Explanations

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1. What are the ingredients for a medium blue raspberry blended sparkling soda?

- A. 2 scoops of flavor, soda to the 10oz line
- B. 3 scoops of flavor, soda to the 12oz line**
- C. 1 scoop of flavor, soda to the 8oz line
- D. 2 scoops of flavor, soda to the 12oz line

For a medium blue raspberry blended sparkling soda, the correct formulation is essential to achieve the desired balance of flavor and carbonation. The inclusion of three scoops of flavor ensures a strong and distinct taste of blue raspberry, which is crucial for this beverage. By adding soda to the 12oz line, the drink maintains an appropriate level of carbonation and helps to distribute the flavor evenly throughout the beverage. Having a larger volume allows for a smoother texture and a more refreshing experience, which aligns with the expectations for a blended soda. It's important to note that other options may not provide sufficient flavor or may alter the intended structure of the drink in terms of texture or taste. Therefore, the choice that includes three scoops of flavor and soda to the 12oz line best meets the requirements for a medium blue raspberry blended sparkling soda.

2. What are the rules for adding extra ice to a drink?

- A. Follow the standard mix lines and fill the cup size with as much ice as possible**
- B. Only add ice if requested by the customer
- C. Reduce the mix lines when making the drink
- D. Add ice until the cup is full without measuring

The guideline stating that you should follow the standard mix lines and fill the cup size with as much ice as possible is correct because it emphasizes maintaining consistency and quality in drink preparation. By adhering to the designated mix lines, you ensure that the beverage retains its intended flavor profile and strength, as the mix lines indicate the optimal balance of liquid ingredients and ice. Incorporating as much ice as possible within the appropriate limits allows for a refreshing drink experience while also accommodating customer preferences for a chilled beverage. This approach safeguards against over-diluting the drink while still offering the desired texture and temperature. It reflects the practice of maintaining standardization in beverage preparation, ensuring that each drink meets the established quality and taste expectations for Dutch Bros customers.

3. When preparing a parfait style drink with a soft top, how many scoops should be used?

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

For a parfait style drink with a soft top, using two scoops is the standard practice. This quantity strikes a balance that ensures the drink maintains its desired texture and flavor profile. One scoop may not provide enough flavor and richness, whereas three or four scoops could overpower the drink, making it too sweet or dense, which can detract from the overall experience. Thus, two scoops are optimal, allowing the soft top to complement the base of the drink while still allowing the flavors to shine through. This careful measurement is essential for achieving the intended balance in taste and presentation.

4. How much milk goes into a blended nitro cold brew?

- A. 8oz
- B. 12oz
- C. 16oz**
- D. 20oz

The correct amount of milk that goes into a blended nitro cold brew is 16 ounces. This portion is important as it balances the strong, bold flavors of the nitro cold brew with the creaminess of the milk, creating a well-rounded beverage. The measurement of 16 ounces ensures that the drink maintains its intended texture and richness while still allowing the coffee flavor to shine through. Choosing this specific amount helps in providing a consistent product across all servings, which is vital in maintaining the quality and presentation that customers expect from a blended nitro cold brew. The other options do not align with the standard recipe for this beverage, which is designed to deliver the perfect blend of coffee and milk for an optimal drinking experience.

5. What is 2% milk primarily used for in drinks?

- A. Creating whipped toppings
- B. Latte bases and chais**
- C. Base for blended drinks
- D. Making chocolate syrup

2% milk is primarily used in drinks as a base for lattes and chais due to its balanced texture and flavor. This particular type of milk provides a creaminess that enhances the overall mouthfeel of beverages without being overly rich, which can be the case with whole milk. In lattes, the combination of espresso with steamed 2% milk creates a harmonious blend that allows the coffee's flavor to shine while still contributing a velvety texture. Similarly, in chais, 2% milk complements the spiced tea, producing a smooth and enjoyable drink that maintains the integrity of the chai's flavors. The other options, while related to the preparation of beverages or ingredients, do not represent the primary use of 2% milk as effectively. Whipped toppings are typically made from heavy cream, blended drinks often involve a combination of other ingredients and ice rather than just milk, and chocolate syrup is usually created from distinct ingredients that do not include milk as a primary base. Therefore, 2% milk is best identified as a key ingredient in lattes and chais, making this the correct choice.

6. How many scoops of flavor are required for a large blended sparkling soda?

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

In a large blended sparkling soda, the correct number of scoops of flavor is four. This choice comes from the established guidelines in beverage preparation at Dutch Bros, which dictate the appropriate amount of flavor to achieve the desired taste and balance in a large beverage. By using four scoops, the drink maintains a strong flavor profile that complements the sparkling soda base. It's important to follow these guidelines to ensure consistency in flavor across all large drinks, making sure that each one meets customer expectations for taste and quality.

7. What is the purpose of ice cream mix?

- A. As a coffee base
- B. A base for shakes and blended chais**
- C. To make iced drinks
- D. For preparing hot beverages

The purpose of ice cream mix is to serve as a base for shakes and blended chais. This mix is essential in creating a creamy, smooth texture that enhances the overall taste and mouthfeel of these beverages. When blended with other ingredients, it adds richness and sweetness, making the final product more enjoyable for customers. Blended chais and shakes rely on this ice cream mix to achieve the desired consistency and flavor profile, distinguishing them from other drink categories. While coffee bases and iced drinks have their own specific formulations, the ice cream mix specifically targets milkshake and blended drink preparations, highlighting its unique role in creating delicious and indulgent options on the menu.

8. What distinguishes protein milk?

- A. It is a high protein reduced fat 2% with 20g of protein per 8oz**
- B. It is fat-free with added sugars
- C. It is a dairy alternative made of soy
- D. It contains added flavors for taste

Protein milk is specifically characterized by its high protein content while maintaining a reduced fat level, typically 2%. The defining feature is that it provides a substantial amount of protein—20 grams per 8 ounces—which appeals to those looking to increase their protein intake without consuming excessive fat. This makes it suitable for individuals who are focused on nutrition and dietary goals, particularly athletes or those looking to supplement their protein intake for muscle recovery or overall health. The other options provide details that do not accurately represent what distinguishes protein milk. Fat-free milk with added sugars, dairy alternatives made from soy, and flavored milks all emphasize different attributes that aren't core to the definition of protein milk. Each of these alternatives serves various dietary preferences or needs, but they lack the specific high protein value that sets protein milk apart.

9. What two flavors make up the Golden Eagle syrup?

- A. Chocolate and Vanilla
- B. Caramel and Vanilla**
- C. Hazelnut and Irish Cream
- D. Caramel and Chocolate

The Golden Eagle syrup is a combination of caramel and vanilla flavors. This blend is known for its rich and sweet taste, making it a popular choice in various beverages. The smoothness of the caramel paired with the creamy notes of vanilla creates a unique flavor profile that enhances drinks like lattes and blended coffees. The combination appeals to customers who enjoy sweet, dessert-like flavors in their coffee. Understanding this flavor combination is essential for accurately preparing drinks that meet customer preferences and maintaining the quality and consistency that Dutch Bros is known for.

10. Which fruit syrups can be sugar-free?

- A. Peach, raspberry, strawberry
- B. Blueberry, peach, and cherry
- C. Raspberry, cranberry, and blueberry
- D. Peach, banana, and mango

The correct answer is that peach, raspberry, and strawberry fruit syrups can all be found in sugar-free versions. This selection of flavors is commonly available as sugar-free options because they are popular in many beverage recipes, allowing customers to enjoy their favorite drinks while managing their sugar intake. Sugar-free syrups are often formulated to maintain the flavor profile found in the regular syrups without the added calories and sugar, which is particularly beneficial for health-conscious customers or those with dietary restrictions. Peach, raspberry, and strawberry are not only widely liked but also pair well with various beverage combinations, making them ideal candidates for sugar-free versions in the menu. The other options include flavors that may not universally offer a sugar-free variant or are less common in sugar-free offerings in many coffee shops. This highlights the importance of knowing which fruit syrups are available in sugar-free options for creating a diverse and appealing drink menu.

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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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