

Dutch Bros Manifesto 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

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- 1. Which term is used to describe blended drinks made with sugar-free, caffeine-free, or dairy-free options?**
 - A. Blender**
 - B. Carburetor**
 - C. Smoothie**
 - D. Frappuccino**

- 2. How many extra shots of espresso do 911 and Double Torture Cold Brews receive per size?**
 - A. 1**
 - B. 2**
 - C. 3**
 - D. 4**

- 3. How many tea bags are used for large hot teas?**
 - A. 1**
 - B. 2**
 - C. 3**
 - D. 4**

- 4. How much Frost mix is added to small blended Chais?**
 - A. 2 oz**
 - B. 3 oz**
 - C. 4 oz**
 - D. 5 oz**

- 5. What is meant by "We are all created equal" in the Manifesto?**
 - A. It signifies the importance of teamwork only**
 - B. It emphasizes inclusivity and respect for every individual**
 - C. It promotes competition among employees**
 - D. It suggests all drinks should be priced the same**

6. Our 3-bean blend is comprised of beans from which of the following countries?

- A. Colombia, El Salvador, Brazil**
- B. Peru, Colombia, Brazil**
- C. Brazil, Italy, Colombia**
- D. El Salvador, Uganda, Brazil**

7. What flavor and milk combination is used in a Sugar-Free Vanilla Latte?

- A. 1 scoop SF Vanilla, Whole Milk**
- B. 1 scoop SF Vanilla, Nonfat Milk**
- C. 1 scoop SF Vanilla, 2%**
- D. 1 scoop SF Vanilla, Almond Milk**

8. When serving kids drinks, what is the main reason for steaming to a lower temperature?

- A. Enhancing flavor**
- B. Preventing burns**
- C. Improving texture**
- D. Speed of service**

9. How does Dutch Bros handle customer service training?

- A. Through minimal training sessions**
- B. Through comprehensive onboarding and ongoing development programs**
- C. Only at the beginning of employment**
- D. By self-training modules**

10. What is the honey rule regarding drinks at Dutch Bros?

- A. You get 1 scoop of honey in every drink**
- B. You get 2 scoops of honey per drink**
- C. You get 1 scoop of honey unless paired with flavor**
- D. Honey is never added to drinks**

Answers

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

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Explanations

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1. Which term is used to describe blended drinks made with sugar-free, caffeine-free, or dairy-free options?

- A. Blender**
- B. Carburetor**
- C. Smoothie**
- D. Frappuccino**

The term "Carburetor" specifically refers to a type of blended drink that is made with various customizations, such as sugar-free, caffeine-free, and dairy-free options. It aligns with the idea of creating a personalized beverage that caters to individual dietary preferences or restrictions. This makes it a suitable choice when discussing blended drinks that offer flexibility in ingredients. While "Blender" could imply the method of preparation, it does not specifically relate to the customization of the ingredients themselves. "Smoothie" and "Frappuccino" are more associated with specific styles of blended drinks, which do not explicitly highlight the aspect of customization with sugar-free or dairy-free components as prominently as "Carburetor" does. Thus, "Carburetor" is the most accurate term to describe those blended drinks tailored to individual dietary needs.

2. How many extra shots of espresso do 911 and Double Torture Cold Brews receive per size?

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

The correct answer is based on the standardized preparation for specific drink sizes at Dutch Bros. Both the 911 and Double Torture Cold Brews are known for their intense coffee flavor, which is achieved by adding a specific number of extra shots of espresso compared to other menu items. For each size of these drinks, they receive two extra shots of espresso. This ensures that the drinks maintain their signature strength and richness that customers expect from a 911 or Double Torture order. The customization of these drinks is key to promoting the brand's promise of delivering high-quality and flavorful coffee, enhancing the overall customer experience. Understanding the espresso shots in these drinks is vital, especially when considering the impact on caffeine levels and flavor for those who are fans of bold coffee beverages. This distinction is an important aspect of the menu and reflects Dutch Bros' commitment to providing exactly what customers are looking for when choosing these specific drinks.

3. How many tea bags are used for large hot teas?

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

For large hot teas, the correct number of tea bags used is two. This standard is set to ensure that the flavor of the tea is robust enough to fill a larger cup. Using only one tea bag in a larger volume can lead to a weak flavor, while using more than two could overwhelm the taste, making it overly strong or bitter. Therefore, using two tea bags strikes the right balance, ensuring that customers enjoy a full-bodied cup of tea that meets the expectations of Dutch Bros.

4. How much Frost mix is added to small blended Chais?

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

For a small blended Chai, the correct amount of Frost mix to add is 2 oz. This measurement ensures that the drink maintains a balanced flavor and texture, contributing to the overall quality that Dutch Bros aims to deliver. The specific quantity is critical; it allows the drink to have the right level of creaminess and sweetness without overpowering the distinct chai flavor. When preparing drinks, making sure to follow these guidelines helps in achieving consistency across all beverages served at Dutch Bros, ensuring that every customer receives a product that meets the brand's standards.

5. What is meant by "We are all created equal" in the Manifesto?

- A. It signifies the importance of teamwork only
- B. It emphasizes inclusivity and respect for every individual**
- C. It promotes competition among employees
- D. It suggests all drinks should be priced the same

The phrase "We are all created equal" in the Manifesto highlights the commitment to inclusivity and respect for every individual within the organization and the community it serves. This principle underlines the belief that regardless of one's background, position, or differences, everyone deserves to be treated with dignity and equity. By fostering an environment where each person's unique qualities are appreciated, the organization promotes a culture that values collaboration and understanding, essential for a supportive and effective team dynamic. The other options do not capture the essence of this sentiment. While teamwork is important, it does not encompass the broader values of inclusivity and respect for all individuals. Promoting competition among employees can lead to divisive behaviors that contradict the idea of equality. Lastly, the notion that all drinks should be priced the same does not relate to the core message of human equality; it reduces the concept to a logistical aspect of business rather than a fundamental belief in treating people fairly.

6. Our 3-bean blend is comprised of beans from which of the following countries?

- A. Colombia, El Salvador, Brazil**
- B. Peru, Colombia, Brazil**
- C. Brazil, Italy, Colombia**
- D. El Salvador, Uganda, Brazil**

The three-bean blend being referred to is a signature mix that highlights the unique flavors and characteristics of coffee from specific countries known for their high-quality beans. The combination of beans from Colombia, El Salvador, and Brazil is chosen for this blend because each region contributes distinct flavor profiles. Colombian coffee is well-known for its smooth, balanced flavor with a mild acidity, making it a staple in many blends. El Salvador offers a sweeter and more complex flavor, often with chocolate and fruity notes, adding depth to the blend. Brazilian beans, often used for their nutty and chocolatey qualities, provide a creamy body that enhances the overall richness of the coffee. This blend combines the strengths of these three countries, creating a harmonious coffee experience that appeals to a wide range of palates. In contrast, the other options contain countries that either do not have the same complementary flavor profiles, or in the case of Italy, do not typically produce coffee beans for blending purposes as they are more known for their espresso.

7. What flavor and milk combination is used in a Sugar-Free Vanilla Latte?

- A. 1 scoop SF Vanilla, Whole Milk**
- B. 1 scoop SF Vanilla, Nonfat Milk**
- C. 1 scoop SF Vanilla, 2%**
- D. 1 scoop SF Vanilla, Almond Milk**

The reason the combination of one scoop of sugar-free vanilla syrup with 2% milk is correct for a sugar-free vanilla latte lies in the balance of flavor and texture that 2% milk provides. This milk type offers a creamier mouthfeel than nonfat or almond milk, which enhances the overall experience of the latte. It also provides a slight richness that complements the sugar-free vanilla syrup, ensuring that the taste is well-rounded without being overly sweet. The other options, while they use the correct flavor of sugar-free vanilla, do not offer the same texture and balance in flavor that 2% milk does. Nonfat milk may result in a thinner consistency, which might dilute the flavor experience. Whole milk, while richer, may not be as fitting for a sugar-free option focused on a lighter profile. Almond milk adds an entirely different flavor profile that may not align with the classic taste expected from a vanilla latte. Thus, the choice of 2% milk stands out as the most suitable option for a sugar-free vanilla latte.

8. When serving kids drinks, what is the main reason for steaming to a lower temperature?

- A. Enhancing flavor**
- B. Preventing burns**
- C. Improving texture**
- D. Speed of service**

Steaming to a lower temperature when serving kids' drinks primarily prioritizes safety by preventing burns. Children have more sensitive mouths and can easily be injured by beverages that are too hot. By ensuring that the drinks are steamed to a lower temperature, the risk of scalding is significantly reduced. This practice reflects a commitment to customer safety, especially for younger patrons who may not have the same awareness of hot liquids as adults do. While enhancing flavor, improving texture, and speed of service are all important considerations in drink preparation, they do not directly address the safety concerns associated with serving hot beverages to children. Providing drinks at a safer temperature allows kids to enjoy their beverages without the risk of injuries.

9. How does Dutch Bros handle customer service training?

- A. Through minimal training sessions**
- B. Through comprehensive onboarding and ongoing development programs**
- C. Only at the beginning of employment**
- D. By self-training modules**

Dutch Bros emphasizes the importance of exceptional customer service as part of its brand identity, which is why the training approach focuses on comprehensive onboarding and ongoing development programs. This method ensures that employees not only receive thorough instruction when they first join the company but also continue to develop their skills and knowledge over time. Providing comprehensive onboarding helps new hires understand the company's culture, values, and expectations, enabling them to deliver the quality of service that customers expect from Dutch Bros. Ongoing development programs further enhance employees' skills and keep them engaged in their roles. This continuous training reflects the company's commitment to maintaining high standards of customer service and supporting their team members in personal and professional growth. The alternatives do not capture this holistic and forward-thinking approach to training, as minimal training sessions, only beginning training, or self-training modules lack the depth and support that comprehensive programs offer. By prioritizing continuous education and development, Dutch Bros fosters a customer-centric culture that consistently meets and exceeds customer expectations.

10. What is the honey rule regarding drinks at Dutch Bros?

- A. You get 1 scoop of honey in every drink**
- B. You get 2 scoops of honey per drink**
- C. You get 1 scoop of honey unless paired with flavor**
- D. Honey is never added to drinks**

The honey rule at Dutch Bros states that customers receive one scoop of honey in their drinks unless they choose to pair it with other flavors. This allows for a balanced sweetness from the honey while still enabling customization with various flavor options. The combination of honey with other flavors enhances the overall experience of the drink, making it both versatile and enjoyable. In contrast, the other options do not accurately reflect the rule. The first choice suggests a standard inclusion of one scoop of honey in every drink without regard for flavor pairing, which overlooks the customization aspect of the menu. The second option erroneously states that two scoops are included, which is not part of the guideline. Lastly, the assertion that honey is never added to drinks directly contradicts the essence of the rule, as honey can certainly be included under the right circumstances.

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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://dutchbrosmanifesto.examzify.com>

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

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