

Starbucks Coffee Academy 100 Practice Test (Sample)

Study Guide



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SAMPLE

Questions

- 1. What does the abbreviation "RBA" stand for in Starbucks training?**
 - A. Retail Business Associate**
 - B. Regular Brew Artist**
 - C. Regional Barista Assistant**
 - D. Rapid Beverage Adjustment**
- 2. What is the body type of the Kenya coffee?**
 - A. Full Body**
 - B. Medium Body**
 - C. Light Body**
 - D. Variable Body**
- 3. How does blending different coffee beans affect the taste?**
 - A. It eliminates all bitterness**
 - B. It creates a singular flavor profile**
 - C. It balances different flavor profiles**
 - D. It enhances the caffeine content**
- 4. Which of the following best describes the characteristics of a well-prepared espresso?**
 - A. It is milder in flavor than brewed coffee**
 - B. It has a concentrated flavor and a creamy texture**
 - C. It contains more water than brewed coffee**
 - D. It is served cold to enhance its flavor**
- 5. What is a primary feature of Dark Roast coffee?**
 - A. Light-bodied with floral notes**
 - B. Fuller body and robust, bold flavors**
 - C. Easy-drinking with a tangy finish**
 - D. Mellow sweetness and low acidity**
- 6. What distinguishes a cappuccino from a latte?**
 - A. A cappuccino has more foam and less milk compared to a latte**
 - B. A cappuccino uses more espresso than a latte**
 - C. A cappuccino has a sweeter taste than a latte**
 - D. A cappuccino is served hot, while a latte is served cold**

- 7. What taste profile is characteristic of "blonde roast" coffee?**
- A. Rich body with earthy flavors**
 - B. Light body with bright acidity and fruity notes**
 - C. Bold and smoky taste**
 - D. Sweet and creamy with nutty undertones**
- 8. What visual quality should well-steamed milk resemble?**
- A. Wet, glossy paint**
 - B. Frothy whipped cream**
 - C. Thick pancake batter**
 - D. Gel-like consistency**
- 9. How long does brewed coffee typically stay fresh?**
- A. Ideally consumed within 20-30 minutes after brewing**
 - B. Can be stored for up to 1 hour without loss of quality**
 - C. Remains fresh for several hours if kept hot**
 - D. Should be consumed immediately after brewing for best taste**
- 10. What does slurping coffee help to achieve?**
- A. It cools the coffee down quickly**
 - B. It evenly sprays the flavors across the tongue**
 - C. It enhances the aroma of the coffee**
 - D. It increases the coffee's caffeine content**

Answers

SAMPLE

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

SAMPLE

Explanations

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1. What does the abbreviation "RBA" stand for in Starbucks training?

A. Retail Business Associate

B. Regular Brew Artist

C. Regional Barista Assistant

D. Rapid Beverage Adjustment

The abbreviation "RBA" in Starbucks training stands for Retail Business Associate. This term defines a role within the company that focuses on the business side of operations, emphasizing customer service, sales, and efficient retail practices. Training for RBAs involves equipping them with the skills needed to enhance the customer experience, drive sales, and maintain store operations effectively. This position is crucial in ensuring that the store runs smoothly and efficiently, contributing to overall customer satisfaction and business success. The other options, while they may seem plausible in the context of coffee and retail, do not represent official roles or terms used in Starbucks training. Retail Business Associate is the recognized term that accurately reflects the training and responsibilities associated with this position within Starbucks.

2. What is the body type of the Kenya coffee?

A. Full Body

B. Medium Body

C. Light Body

D. Variable Body

The body type of Kenya coffee is known for being full-bodied. This characteristic refers to the weight and richness of the coffee's flavor in the mouth. Kenya coffees typically have a strong and robust presence, which is enhanced by their bright acidity and complex flavor profile. The full body can contribute to a satisfying experience, often making the coffee feel rich and creamy while well-rounded in taste. Full-bodied coffees, such as those from Kenya, are often sought after by coffee enthusiasts because they provide a deeper flavor experience that can stand up well to milk or cream. Additionally, this body type is complemented by the unique fruity and berry-like notes typical of Kenyan beans, making it a distinct choice among different coffee origins. The unique conditions of Kenyan coffee growing regions, including altitude and soil quality, play a significant role in developing this full-bodied characteristic.

3. How does blending different coffee beans affect the taste?

- A. It eliminates all bitterness
- B. It creates a singular flavor profile
- C. It balances different flavor profiles**
- D. It enhances the caffeine content

Blending different coffee beans is an artisan practice designed to create a balanced flavor profile that highlights the best characteristics of each bean. By combining beans from various origins, roast levels, and processing methods, a barista can achieve complexity and depth in the cup. For instance, a blend might incorporate the fruity brightness of an Ethiopian bean with the rich, chocolaty notes of a Colombian bean, resulting in a harmonious blend that is greater than the individual components alone. This approach allows for the enhancement of various flavor attributes such as acidity, sweetness, and body. Each bean contributes its unique profile, and through careful selection and blending, these flavors can be balanced to suit specific tastes. As a result, blending becomes a tool for creating a more enjoyable and complex coffee experience, rather than simply masking or competing with bitterness or aiming for a uniformity in flavor. The other options do not accurately capture the effect of blending. Eliminating bitterness is not guaranteed through blending, as some beans may retain their inherent bitterness. Creating a singular flavor profile contradicts the very nature of blending, which aims to combine diverse flavors. Lastly, enhancing caffeine content is not a primary goal of blending; different beans have varying caffeine levels, but the focus of blending generally lies more in flavor.

4. Which of the following best describes the characteristics of a well-prepared espresso?

- A. It is milder in flavor than brewed coffee
- B. It has a concentrated flavor and a creamy texture**
- C. It contains more water than brewed coffee
- D. It is served cold to enhance its flavor

A well-prepared espresso is distinguished by its concentrated flavor and creamy texture. This is due to the brewing process, which involves forcing hot water through finely-ground coffee under high pressure. This method extracts the rich oils and flavors from the coffee beans, resulting in a beverage that has a bold and intense flavor profile compared to brewed coffee. The creamy texture comes from the emulsified oils and the layer of crema that forms on top, which is a signature characteristic of a high-quality espresso. The other options reflect misconceptions about espresso. For example, espresso is actually stronger in flavor than brewed coffee, contradicting the idea that it is milder. Additionally, espresso contains less water than brewed coffee, as it is a smaller, more concentrated shot of coffee. Serving espresso cold does not enhance its flavor; in fact, it is typically enjoyed hot to best appreciate its rich characteristics.

5. What is a primary feature of Dark Roast coffee?

- A. Light-bodied with floral notes**
- B. Fuller body and robust, bold flavors**
- C. Easy-drinking with a tangy finish**
- D. Mellow sweetness and low acidity**

Dark Roast coffee is characterized by its fuller body and robust, bold flavors, which is a result of the longer roasting time. During the roasting process, the beans undergo chemical changes that develop deeper flavors and aromas. This type of roast tends to have a strong taste profile, often described as smoky, chocolaty, or even slightly bitter, which appeals to many coffee drinkers seeking a strong cup of coffee. While lighter roasts showcase more nuanced flavors and acidity, dark roasts emphasize boldness and richness. This fuller body makes dark roast coffee a favorite for those who enjoy a more intense coffee experience, often with a lingering aftertaste. Other descriptions, such as floral notes, tangy finishes, or mellow sweetness, are more suited to light or medium roasts rather than dark roasts, which reinforces the choice of robust and bold characteristics as the defining feature of Dark Roast coffee.

6. What distinguishes a cappuccino from a latte?

- A. A cappuccino has more foam and less milk compared to a latte**
- B. A cappuccino uses more espresso than a latte**
- C. A cappuccino has a sweeter taste than a latte**
- D. A cappuccino is served hot, while a latte is served cold**

A cappuccino is distinguished from a latte primarily by its texture and proportion of milk ingredients. In a cappuccino, there is a significant amount of foam relative to the amount of steamed milk, leading to a creamier and frothier beverage experience. This typically consists of equal parts espresso, steamed milk, and milk foam. Conversely, a latte contains more steamed milk and less foam, resulting in a smoother and creamier drink without the pronounced layer of foam characteristic of a cappuccino. This difference in texture and milk composition is what truly sets the cappuccino apart from the latte. The other choices either misrepresent the actual differences between these two beverages or make claims that do not align with traditional preparation methods or characteristics.

7. What taste profile is characteristic of "blonde roast" coffee?

- A. Rich body with earthy flavors**
- B. Light body with bright acidity and fruity notes**
- C. Bold and smoky taste**
- D. Sweet and creamy with nutty undertones**

The characteristic taste profile of "blonde roast" coffee is defined by its light body, bright acidity, and fruity notes. Blonde roasts are subjected to a shorter roasting time, which preserves the original flavors of the coffee beans rather than developing deeper, roasted characteristics. This results in a coffee that tends to highlight the natural sweetness and fruity flavors inherent in the beans. The bright acidity refers to a refreshing tartness that can be likened to the taste of citrus fruits. This quality is especially prominent in lighter roasts where the focus is on the bean's inherent characteristics rather than the roasting process. The lighter body complements this profile, making blonde roast coffees feel less heavy and more palatable for those who prefer a milder cup. In contrast, other roasts such as those with rich, earthy flavors or bold, smoky tastes are typically associated with darker roasts, where the prolonged roasting time caramelizes the sugars and introduces more robust flavors. Similarly, sweet and creamy with nutty undertones tends to describe medium to dark roasts where milk and sugar may enhance the profile, which would not be the case for a blonde roast known for its lighter and more vibrant characteristics.

8. What visual quality should well-steamed milk resemble?

- A. Wet, glossy paint**
- B. Frothy whipped cream**
- C. Thick pancake batter**
- D. Gel-like consistency**

Well-steamed milk should resemble wet, glossy paint due to its smooth, creamy texture and shine that contribute to a vibrant microfoam. This visual quality indicates that the milk has been properly aerated and heated, creating small, uniform bubbles that integrate well with the milk. The glossy finish is a result of the proteins and fats in the milk emulsifying and resulting in a rich mouthfeel, which is essential for creating beautiful lattes and cappuccinos. This characteristic also enhances the visual appeal of the drink, inviting customers to enjoy both its taste and presentation. The other choices reflect different textures that are not appropriate for steamed milk. Frothy whipped cream is often light and airy, lacking the smooth consistency needed for espresso drinks. Thick pancake batter can be overly dense and would not create the desired microfoam needed for latte art. A gel-like consistency suggests that the milk is not properly steamed and lacks the lightness and volume expected in well-prepared beverages.

9. How long does brewed coffee typically stay fresh?

- A. Ideally consumed within 20-30 minutes after brewing**
- B. Can be stored for up to 1 hour without loss of quality**
- C. Remains fresh for several hours if kept hot**
- D. Should be consumed immediately after brewing for best taste**

Brewed coffee is best enjoyed soon after it is made, as its optimal flavor and aroma begin to diminish quickly. Consuming brewed coffee within 20-30 minutes after brewing allows you to experience the beverage at its freshest. Over time, the compounds responsible for its rich taste can break down, leading to a less desirable flavor profile. While it is true that coffee can be stored for a short time (like up to an hour) without an immediate loss of quality, the best experience comes from drinking it shortly after brewing. This is because the flavors are most vibrant and aromatic when the coffee is freshly made. If left too long, even within that one-hour window, coffee can begin to taste stale or bitter due to chemical changes that occur with exposure to air and heat. Drinking coffee immediately after brewing typically ensures that you encounter the intended richness and nuances that a well-made cup can offer, reinforcing the idea that freshly brewed coffee is at its peak flavor right after it's made.

10. What does slurping coffee help to achieve?

- A. It cools the coffee down quickly**
- B. It evenly sprays the flavors across the tongue**
- C. It enhances the aroma of the coffee**
- D. It increases the coffee's caffeine content**

Slurping coffee is an important technique in tasting, particularly in the context of coffee cupping, where the goal is to evaluate the flavors and characteristics of the coffee. When slurping, the act of pulling air in along with the coffee allows the liquid to evenly spray across the tongue. This helps to engage more taste buds, ensuring that the full spectrum of flavors present in the coffee can be experienced. The technique not only enhances the perception of flavor but also helps in identifying specific nuances and subtleties, which are essential for a complete assessment of the coffee's profile. By dispersing the coffee evenly over the palate, the taster can better appreciate the various notes and qualities, which is critical for both appreciation and quality evaluation of the beverage.