7 BREW BREWISTA PRACTICE TEST (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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Table of Contents

Copyright 1

Table of Contents 2

Introduction 3

How to Use This Guide 4

Questions 5

Answers 8

Explanations 10

Next Steps 15

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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.

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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!

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Questions

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1. What is the proper order of preparation for a Seven Fizz drink?

A. Flavor first, then Seven Fizz, pour over ice, tom-tom, and cream

B. Seven Fizz, flavor first, tom-tom, and pour over ice

C. Pour over ice, flavor first, tom-tom, and then add cream

D. Flavor first, tom-tom, Seven Fizz, then pour over ice

2. Which of the following temperatures is considered too hot for kids' drinks?

A. 100°F

B. 110°F

C. 121°F

D. 130°F

3. A medium Original Mocha contains how many scoops of flavor?

A. 1

B. 2

C. 3

D. 4

4. If your espresso shots are pulling too short, what should you adjust?

A. Increase the water temperature

B. Reduce the amount of espresso used

C. Adjust the grinder to make the coffee grinds finer

D. Use a coarser grind in the grinder

5. What volume of lemonade concentrate is used in a standard large lemonade Chiller?

A. 10 oz

B. 6 oz

C. 8 oz

D. 12 oz

6. What is the correct answer for making a large chai chiller?

A. 8 oz chai concentrate, 4 oz ice cream mix

B. 12 oz chai concentrate, 4 oz ice cream mix

C. 12 oz chai concentrate, 6 oz ice cream mix

D. 10 oz chai concentrate, 2 oz ice cream mix

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7. How many scoops of flavor go into a large Classic drink?

A. 0

B. 1

C. 2

D. 3

8. How many grams of coffee are typically used for a double shot of espresso?

A. 14-16 grams

B. 16-18 grams

C. 18-20 grams

D. 20-22 grams

9. How many scoops of flavor are required for a small sugar-free German Chocolate Mocha?

A. 0

B. 1

C. 2

D. 3

10. What role does acidity play in the taste of coffee?

A. It adds sweetness to the flavor

B. It contributes to brightness and flavor complexity

C. It enhances bitterness in darker roasts

D. It has no impact on taste

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Answers

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

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Explanations

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1. What is the proper order of preparation for a Seven Fizz drink?

A. Flavor first, then Seven Fizz, pour over ice, tom-tom, and cream

B. Seven Fizz, flavor first, tom-tom, and pour over ice

C. Pour over ice, flavor first, tom-tom, and then add cream

D. Flavor first, tom-tom, Seven Fizz, then pour over ice

This order builds flavor first, preserves carbonation, and creates a appealing layered finish. Start by flavoring the base so the taste is integrated from the bottom up. Once the flavor is set, add the Seven Fizz so the fizzy beverage mixes with that flavor without overpowering it. Pour the mixture over ice to chill the drink and control foam as the carbonation settles. Then introduce the tom-tom, a mid-layer that contributes a specific note or texture before the final topping. Finish with the cream to sit on top, giving a creamy finish that stays distinct with each sip. This sequence helps the flavors blend evenly, keeps the fizz lively before the top layers, and preserves the visual and textural layers of the drink.

2. Which of the following temperatures is considered too hot for kids' drinks?

A. 100°F

B. 110°F

C. 121°F

D. 130°F

The temperature of 121°F is considered too hot for kids' drinks due to the risk of burns and scalds. Generally, beverages served above 120°F can cause burns in young children, whose skin is more sensitive and prone to injury compared to adults. When drinks reach this temperature, a child may suffer discomfort or a painful burn from just a brief contact. This is particularly important to consider in environments where children are likely to be consuming hot beverages, as their ability to gauge safety may not be fully developed. In contrast, temperatures like 100°F, 110°F, and even 130°F may be regarded differently depending on individual tolerance, but 121°F is widely recognized as a critical threshold for safety. Thus, any temperature at or above this point requires cautious handling when giving beverages to children.

3. A medium Original Mocha contains how many scoops of flavor?

A. 1

B. 2

C. 3

D. 4

A medium Original Mocha contains one scoop of flavor. This standard measurement is important as it ensures a consistent taste profile across all beverages served. The use of one scoop allows for a rich but balanced flavor that complements the mocha components, such as the chocolate and espresso, without overpowering them. This guideline is part of maintaining quality and consistency in drink preparation, which is crucial in a coffee business setting. Understanding these measurements can help staff effectively create drinks that meet customer expectations while adhering to the established recipes.

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4. If your espresso shots are pulling too short, what should you adjust?

A. Increase the water temperature

B. Reduce the amount of espresso used

C. Adjust the grinder to make the coffee grinds finer

D. Use a coarser grind in the grinder

When espresso shots are pulling too short, it typically means that the water is going through the coffee grounds too quickly, resulting in an under-extracted shot that lacks depth and flavor. Adjusting the grinder to make the coffee grinds finer is an effective solution because finer grinds increase resistance to the flow of water. This provides a longer extraction time, allowing the water to interact more thoroughly with the coffee. Consequently, this leads to a fuller flavor profile and the desired shot volume. Finer grinds facilitate proper extraction by giving the water more surface area to work with, which is essential for achieving the balanced flavors typical of a well-pulled espresso shot. By making this adjustment, baristas can compensate for shots that are currently short and work towards pulling a shot that is richer and more robust in flavor.

5. What volume of lemonade concentrate is used in a standard large lemonade Chiller?

A. 10 oz

B. 6 oz

C. 8 oz

D. 12 oz

The volume of lemonade concentrate used in a standard large lemonade Chiller is 8 oz, which is considered the standard measurement for this particular beverage. This amount is typically enough to create a well-balanced lemonade that provides a refreshing and flavorful experience without overwhelming other ingredients or components in the Chiller. In the context of preparing a large lemonade Chiller, it's essential to have the correct ratio of concentrate to water or ice, as this ensures the right texture and flavor intensity. Using 8 oz of lemonade concentrate is aligned with common practices in beverage preparation, allowing for consistency across servings. Other options reflect volumes that either do not meet the standard requirements for flavor balance or would result in either too strong or too weak of a beverage. For example, 10 oz or 12 oz could make the drink overly sweet, while 6 oz might lead to a diluted flavor profile. Thus, 8 oz is the optimal choice for achieving the desired taste and quality in a large lemonade Chiller.

6. What is the correct answer for making a large chai chiller?

A. 8 oz chai concentrate, 4 oz ice cream mix

B. 12 oz chai concentrate, 4 oz ice cream mix

C. 12 oz chai concentrate, 6 oz ice cream mix

D. 10 oz chai concentrate, 2 oz ice cream mix

The correct choice for making a large chai chiller is that it requires 12 oz of chai concentrate and 4 oz of ice cream mix. This combination is ideal because it achieves the right balance of flavors and consistency. Chai concentrate is the primary flavor component, providing the rich, spiced taste associated with chai. Using 12 oz ensures that the drink has a robust flavor that is not diluted by the ice cream mix. Additionally, the inclusion of 4 oz of ice cream mix creates a creamy texture that enhances the overall mouthfeel of the chai chiller, making it indulgent and satisfying. This ratio is designed to maintain a balance where the creaminess complements the spice of the chai without overpowering it. Other combinations may either not provide enough chai flavor or may result in a drink that is too creamy and lacks that distinctive chai spiciness. For instance, using 10 oz or 6 oz of either ingredient would disrupt the intended taste profile of the drink. Thus, the chosen ratio is optimal for crafting a well-balanced chai chiller.

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7. How many scoops of flavor go into a large Classic drink?

A. 0

B. 1

C. 2

D. 3

For a large Classic drink, the correct number of scoops of flavor is one. This standardized measurement is designed to ensure that the flavor of the drink is balanced and consistent, providing just the right amount of flavoring without overwhelming the base drink. Additionally, using one scoop allows the drink to maintain its intended taste profile while still offering a pleasant enhancement from the flavor added. The practice of adding a specific number of scoops of flavor based on drink size helps in training baristas to create drinks that meet customer expectations while also streamlining the preparation process. This consistency is crucial in maintaining quality across all beverages, ensuring that every customer has a similar experience regardless of when or where they order their drink.

8. How many grams of coffee are typically used for a double shot of espresso?

A. 14-16 grams

B. 16-18 grams

C. 18-20 grams

D. 20-22 grams

A double shot of espresso typically requires between 18 to 20 grams of coffee. This measurement is crucial for achieving the right balance of flavors, strength, and extraction. Coffee extraction involves dissolving the soluble materials in the coffee grounds, which includes oils, sugars, and acids, to create the rich, flavorful beverage known as espresso. Using the optimal amount of coffee ensures that the water passes through the coffee at the right rate, allowing for the best flavor profile to develop. In this case, 18 to 20 grams is considered ideal for a double shot because it provides the necessary resistance to the water flow, leading to a more concentrated and balanced shot of espresso. Using less than 18 grams might result in under-extraction, leading to a sour or weak taste, while exceeding 20 grams can lead to over-extraction, resulting in a bitter flavor profile. Therefore, the range of 18 to 20 grams stands out as the technically sound choice for a double shot of espresso.

9. How many scoops of flavor are required for a small sugar-free German Chocolate Mocha?

A. 0

B. 1

C. 2

D. 3

In the preparation of a small sugar-free German Chocolate Mocha, the appropriate amount of flavoring typically adheres to the standardized recipe guidelines used in many coffee shops, including seven brew locations. For a small drink, it is common practice to use two scoops of flavor to achieve the desired taste profile without overwhelming the beverage. Using one scoop may not deliver the full flavor experience that a customer expects from a German Chocolate Mocha, particularly given that this flavor profile usually demands stronger notes of chocolate and coconut. Meanwhile, using three scoops would likely result in an overly intense flavor that may alter the balance of the drink, making it less enjoyable. Therefore, adhering to the guideline of two scoops ensures that the flavor is adequately pronounced, providing a rich and satisfying taste that enhances the overall mocha experience, while still maintaining a proper balance with the other components of the drink. This understanding is crucial for providing consistent quality in beverage preparation.

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10. What role does acidity play in the taste of coffee?

A. It adds sweetness to the flavor

B. It contributes to brightness and flavor complexity

C. It enhances bitterness in darker roasts

D. It has no impact on taste

Acidity plays a significant role in defining the overall flavor profile of coffee, and its contribution to brightness and flavor complexity is crucial. In coffee, acidity is not about the sourness often associated with food but rather a desirable quality that can evoke a range of flavors. When a coffee is described as having high acidity, it often means that it has vibrant, lively notes that can include fruity, floral, or citrus characteristics. This brightness can enhance the coffee's complexity, allowing the drinker to experience a richer tapestry of flavors, rather than a flat or dull taste. High-acid coffees tend to have a refreshing quality that makes them more enjoyable to many consumers. Therefore, the correct understanding of the role of acidity in coffee is that it significantly contributes to its brightness and complexity, enhancing the overall tasting experience.

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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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