

7 BREW CREW HANDBOOK PRACTICE TEST (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

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THE FULL VERSION STUDY GUIDE**

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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. Which statement correctly describes which breve sizes use 2 scoops, one of each?**
 - A. Medium Breve and Large Breve
 - B. Only Medium Breve
 - C. Only Large Breve
 - D. Both Medium Breve and Large Breve
- 2. In a standard cappuccino, froth accounts for what portion of the drink?**
 - A. One half
 - B. All froth
 - C. One quarter
 - D. None
- 3. What is the term Pull in espresso terminology?**
 - A. The action of using an espresso machine to make a double shot.
 - B. The process of extracting milk foam.
 - C. The act of cleaning the filter.
 - D. The time window for grinding.
- 4. If the double shot pulls slowly, grind size is?**
 - A. Grinds are too coarse
 - B. Temperature is off
 - C. Dosing is too low
 - D. Grinds are too fine
- 5. Which component ensures espresso flows out without coffee grounds entering the shot tin?**
 - A. Hopper
 - B. Portafilter
 - C. Dosing chamber
 - D. Grinding burrs

6. Seven fizz sparkling water oz ratio?

- A. 6,9,12
- B. 3,6,9
- C. 1,2,3
- D. 4,8,12

7. What is the standard milk for hot chocolates?

- A. Smooth Mix
- B. Non Fat
- C. Whole
- D. Mocha Mix

8. What is the base for mochas, chocolate milk, and hot cocoa?

- A. Smooth Mix
- B. Mocha Mix
- C. Half and Half
- D. Soy Milk

9. What should you do if espresso shots are pulling too quickly?

- A. Adjust the grinder to make the coffee grounds coarser
- B. Increase the dose
- C. Adjust the grinder to make the coffee grounds finer
- D. Tamp more firmly

10. What is the chiller flavor scoop set?

- A. 1,1,2
- B. 2,2,3
- C. 0,1,2
- D. 1,2,3

Answers

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

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Explanations

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1. Which statement correctly describes which breve sizes use 2 scoops, one of each?

- A. Medium Breve and Large Breve
- B. Only Medium Breve
- C. Only Large Breve
- D. Both Medium Breve and Large Breve**

Breves are prepared with a fixed two-scoop ratio, one scoop of each of the two ingredients used in the recipe. For both Medium Breve and Large Breve, you add one scoop of the first ingredient and one scoop of the second. The drink's volume changes with size, but the number and balance of scoops stay the same to keep flavor and texture consistent. That's why both Medium Breve and Large Breve use two scoops, one of each.

2. In a standard cappuccino, froth accounts for what portion of the drink?

- A. One half**
- B. All froth
- C. One quarter
- D. None

In a cappuccino, the froth on top is a defining feature and is sizable in the drink's overall balance. Traditional cappuccino is built with espresso, steamed milk, and a thick layer of milk foam, so the foam forms a large portion of the cup. That prominent foam layer is what people notice first and what differentiates the drink from a latte, where the foam is much lighter. Because of this generous foam presence, the froth can be described as accounting for about half of the drink's volume, making that option the best choice. It wouldn't be all foam or none of the drink, and one-quarter underestimates how dominant the foam layer is in a classic cappuccino.

3. What is the term Pull in espresso terminology?

- A. The action of using an espresso machine to make a double shot.**
- B. The process of extracting milk foam.
- C. The act of cleaning the filter.
- D. The time window for grinding.

In espresso terms, to pull means to start and complete the extraction of espresso from the coffee grounds. You engage the machine (often starting the pump) so hot water passes through the tamped coffee, producing the shot. The phrase comes from old lever machines where the barista literally pulled a lever to drive the extraction, and today it's used for any espresso shot—often a double shot. The key idea is the action of extracting espresso from the puck, not milk foaming, cleaning, or grinding timing.

4. If the double shot pulls slowly, grind size is?

- A. Grinds are too coarse
- B. Temperature is off
- C. Dosing is too low
- D. Grinds are too fine**

When a double shot pulls slowly, the water is meeting more resistance in the coffee bed. The grind size directly controls that resistance: a finer grind increases surface area and tightness of the puck, making water flow through more slowly and extending extraction time. If the grind were too fine, you'd see a slow pull like this; a grind that's too coarse would let water pass quickly and the shot would pull faster and under-extract. Temperature or dosing can influence flavor and flow, but the symptom described points most to the grind being too fine, so moving toward a coarser grind usually helps restore the proper pull.

5. Which component ensures espresso flows out without coffee grounds entering the shot tin?

- A. Hopper
- B. Portafilter**
- C. Dosing chamber
- D. Grinding burrs

During espresso extraction, the filtration happens in the portafilter. It locks into the machine's group head and holds a metal basket with a fine filter screen. When water is forced through the packed grounds, the screen traps most of the coffee particles, so the liquid that exits drips into the shot tin without grounds. The hopper stores beans before grinding, the dosing chamber measures the dose, and grinding burrs turn beans into grounds, but none of those directly prevent grounds from entering the shot—that job is done by the portafilter's filter basket.

6. Seven fizz sparkling water oz ratio?

- A. 6,9,12**
- B. 3,6,9
- C. 1,2,3
- D. 4,8,12

This question tests recognizing a three-part ratio and verifying which numbers fit that proportion. The intended relationship among the three amounts is 2:3:4. When you reduce the numbers in the first option by their greatest common divisor (divide all by 3), you get 2, 3, 4, which matches 2:3:4 exactly. The other options reduce to 1:2:3, which is a different proportion and doesn't maintain the same relationship between the three amounts. So the set that preserves the 2:3:4 relationship is the correct one.

7. What is the standard milk for hot chocolates?

- A. Smooth Mix
- B. Non Fat
- C. Whole
- D. Mocha Mix**

Mocha Mix is used as the standard base for hot chocolates because it's a prepared mix designed to dissolve smoothly in hot liquid and deliver a consistent chocolate flavor and sweetness every time. This ensures uniform drinks across staff and locations. Other options aren't the standard base for hot chocolate in this setting: Smooth Mix is a different product, and Non Fat or Whole refer to specific milk fat contents rather than the chocolate base used to make the drink.

8. What is the base for mochas, chocolate milk, and hot cocoa?

- A. Smooth Mix
- B. Mocha Mix**
- C. Half and Half
- D. Soy Milk

The main idea is that these drinks rely on a chocolate-flavored base that you reconstitute with hot water or milk to create the beverage. Mocha Mix is the best fit because it's formulated to deliver cocoa and sweetness consistently, whether you're making a mocha, chocolate milk, or hot cocoa. It provides the chocolate flavor that ties all three drinks together, plus the right texture when mixed with liquid. Half and half is just a dairy blend used as a creamer, so it doesn't supply the chocolate flavor or the correct base for these drinks. Soy milk is a milk alternative, not a chocolate base, and while you could mix chocolate into it, it isn't the base designed for these beverages. Smooth Mix is typically used for smoothies, not hot cocoa or chocolate drinks, so it doesn't serve as the proper base here.

9. What should you do if espresso shots are pulling too quickly?

- A. Adjust the grinder to make the coffee grounds coarser
- B. Increase the dose
- C. Adjust the grinder to make the coffee grounds finer**
- D. Tamp more firmly

When espresso shots pull too quickly, the water is moving through the coffee too fast and not extracting enough flavors. The grind size controls how much resistance the water meets in the portafilter. Finer grounds increase surface area and tighten that resistance, slowing the flow and allowing more time for extraction. That's why making the grounds finer is the most reliable fix. Coarser grounds would speed things up, worsening under-extraction. Increasing the dose can affect overall balance and isn't as precise a control for flow. Tamp more firmly can slow things a bit, but it's less predictable and typically less effective than adjusting the grind size.

10. What is the chiller flavor scoop set?

A. 1,1,2

B. 2,2,3

C. 0,1,2

D. 1,2,3

The chiller flavor scoop set defines how many scoops of each flavor go into a drink from the chiller. The standard three-flavor build uses one scoop of the first flavor, one scoop of the second, and two scoops of the third. This gives a balanced base with a bit more emphasis on the third flavor to match the established recipe, ensuring consistency across drinks. Using different totals would shift the flavor balance—too much of the first or second flavor or too little of the third would alter the intended taste—so 1,1,2 best matches the expected portioning.

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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://7brewcrewhandbook.examzify.com>

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

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