



# Brewing

## Foundation

# Practical Examination

## Trainer Version

Name:

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Exam Date:

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Course Instructor:

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Email Address:

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Postal Address:

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Company:

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SCA Membership No:

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### PLEASE NOTE:

Please answer all questions.

This is a closed-book exam. No conferring is allowed. Pass rate is 60%.

The maximum allowable time for this examination is 30 minutes.

If the exam is given in a language that is not your first language,  
an extra 15 minutes is available upon request of the examiner.

### Results

Assessment One: ☐ ass ☐ ail

Assessment Two: ☐ ass ☐ ail



## NOTES TO TRAINER:

Candidates must pass ALL sections to be awarded the Foundation certification.

- Candidates are asked to make 2 brews of filter coffee (range between 250-350 ml per beverage) using 2 different “manual” brewing methods
- Students are to work in pairs and make a ‘batch’ brew or bulk brew using an Automatic Filter Brewer.
- All beverages should be aiming to be ‘in the box’ (refers to Brewing Control Chart) and will be measured by the AST but this does not determine a pass or fail; to pass each student must prepare the required brews, using the correct methodology.
- Students must fill in the Foundation Brewing worksheets for each brew prepared

The exact style of brewing equipment used is at the discretion of the candidate and limited to what is available in the training environment. There should be at least 3 different manual brewing methods available (gravity, immersion, pressure) in addition to the automatic filter brewer (bulk or batch brewer).

FILTER BREWING ASSESSMENT 1				
Technique	Steps			
1.1 Manual Filter Brews	Choose 2 brew methods and brew using a 60g/L brew ratio with appropriate grind – AST must instruct student on correct grind setting for each brew method based on available grinder. Use worksheets provided			
	<b>Brew Method →</b>	<b>Gravity Dripper</b>	<b>Immersion Brew</b>	<b>Pressure Brew</b>
	Water delivery time	~2.5 minutes. +/- 20 seconds		
	Water contact time		~4 minutes. +/- 10 seconds	
	Water contact time			~1.5 minutes. +/- 10 seconds

FILTER BREWING ASSESSMENT 2	
Technique	Steps
1.2 Automatic Filter Brews	Using a 40/50/60g/75g/L brew ratio with appropriate grind -- AST will assign brew recipe to each pair of students; prepare one Automatic Filter Brew. Use worksheets provided. Students can make more than one brew. Students to predict taste/flavor outcome of brew based on descriptions from the Brewing Control Chart.
	<b>Brew Method → Automatic Filter Brew</b>
	Total Water Contact time ~4-6 minutes. +/- 30 seconds

**END OF EXAM**