



Brewing

Foundation

Written Examination

Trainer Version

Name:

Exam Date:

Course Instructor:

Email Address:

Postal Address:

Company:

SCA Membership No:

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

Points Earned: ____ / 15 points = ____ %

☐ Pass

☐ Fail



1. Name the two main species of commercially grown coffee?

a. _____

b. _____

Arabica / Robusta (Canephora)

2. Referring to question number one above, which flavor descriptors typically apply to each species?

a. Lower acidity, bitter and heavier in body: Robusta

b. Higher acidity and lighter in body: Arabica

3. What is the minimum ration of dry coffee to water volume recommended by the SCA to achieve the Gold Cup Standard?

a. 1:25 (dry coffee to water)

b. 1:20 (dry coffee to water)

c. 1:15 (dry coffee to water)

4. Which of the following brewing methods/types usually requires the coarsest grind size:

a. Gravity

b. Pressure

c. Immersion

5. What would be the likely outcome on extraction if a filter coffee brew was made using very coarsely ground coffee?

a. Over-extracted

b. Under-extracted

c. Correctly extracted

6. Prolonged exposure to hard water will have what potential effect on your brewing equipment?
- a. Will cause limescale build up
 - b. Will have no effect
 - c. Will improve water flow
7. What do we mean by strength % when brewing?
- a. The amount of caffeine present in the cup
 - b. The percentage of the cup that is dissolved solids
 - c. The intensity of acidity in the coffee
8. What is the SCA Gold Cup recommended range for extraction %?
- a. 10-15%
 - b. 26-36%
 - c. 18-22%
9. What is the benefit of wetting the dry coffee bed when using a gravity drip brew method?
- a. To create a visual display for customers
 - b. To prepare the coffee bed for even extraction
 - c. To cool down the water to avoid over-extraction
10. How should you store your coffee beans?
- a. In the refrigerator/freezer
 - b. In a cool dark environment
 - c. In an airtight container
 - d. Both b & c

11. What water temperature is recommended for brewing coffee?

- a. 92-96°C / 195-205°F
- b. 85-88°C / 185-190°F
- c. 100°C / 212°F

12. Why is a flat even bed of ground coffee important when using an automatic filter brewer?

- a. It helps minimize caffeine content
- b. It helps blooming and release of CO₂
- c. It helps deliver even wetting and even extraction

13. Finish the sentence: In a filter brew, a finely ground coffee.....

- a. Will increase the flavor
- b. Will increase the rate of extraction
- c. Will increase the flow rate of the water

14. Match the brewing method with a piece of brewing equipment:

- | | |
|-----------------|-----------------|
| a. Immersion | 1. Chemex |
| b. Gravity Drip | 2. Espresso |
| c. Pressure | 3. French Press |

15. What are the benefits of keeping brewing equipment clean?

- a. Optimum coffee flavors and aromas
- b. Consistent operation of equipment
- c. Reduced faults and increased life span of equipment
- d. All of the above

END OF EXAM