COFFEE SKILLS PROGRAM

Barista Skills

Intermediate

Written Examination

Trainer Version

Name:

Exam Date: Course Trainer:

Email Address:

Learner Number:

PLEASE NOTE:
Please answer all questions.
This is a closed-book exam. No conferring is allowed. Pass rate is 70%.
The maximum allowable time for this examination is 45 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

Total points earned: ___ / maximum 25

points Points needed to pass = 18 (70%)

☐ Pass

☐ Fail

SCA Barista Skills Intermediate Written Exam (Trainer); January 2018 (V 2.0)

Specialty Coffee Association

BARISTA SKILLS

1. What are the two main species of coffee? (2.01.1)
   a. Bourbon and Typica
   b. Heirloom and Gesha
   c. Arabica and Canephora/Robusta

2. Name two varieties of Arabica? (2.01.2)

   a. ……..

   b. ……..

Questions 3 and 4 reference the same coffee from the same farm.

3. The Natural/Fruit-dried Process typically effects BODY of a coffee in what way? (2.01.4)
   a.The natural coffee would have a lighter body than the wet processed/seed dried coffee.
   b.The natural coffee would have a heavier body than the wet processed/seed dried coffee.
   c.The natural coffee would have the same body as the wet processed/seed dried coffee.

4. The Washed/Seed-dried Process typically effects TASTE of a coffee in what way? (2.01.4)
   a. The washed coffee would have higher perceived acidity
   b. The washed coffee would have higher perceived sweetness
   c. The washed coffee would have lower perceived acidity

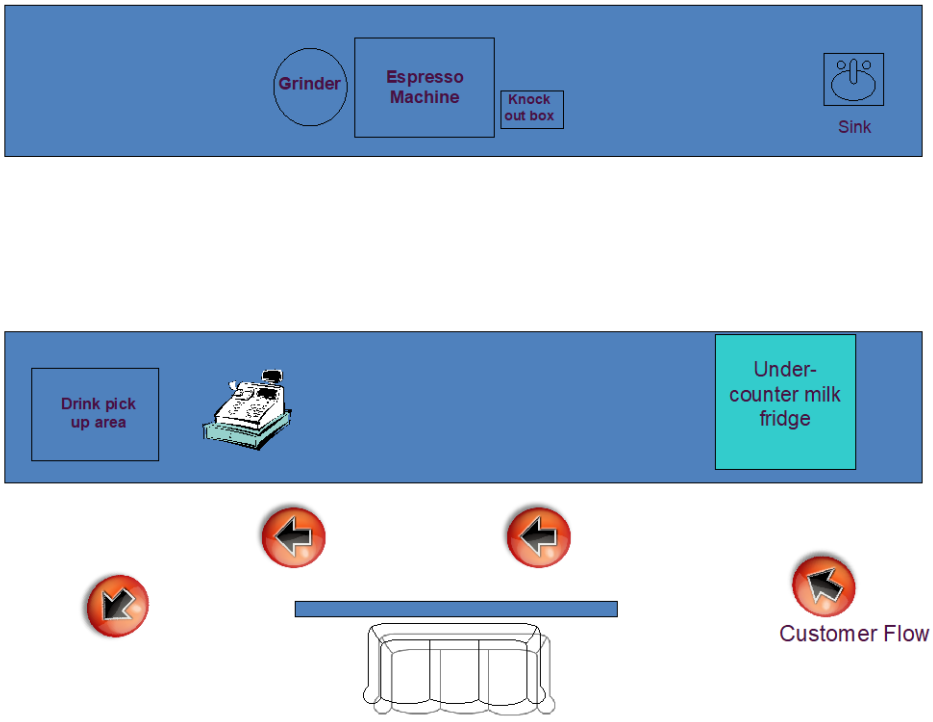
5. Give two examples of how the same coffee will extract/brew differently from a freshly roasted bag and one that was roasted two weeks earlier?

   The 'fresher" roast date will have more crema than the older roast date (generally larger crema with larger bubbles on the fresher coffee.)
   The older espresso will extract at a faster rate than the newer roast date on the same grind setting.
   The older espresso will need a finer grind.

6. Degassing of fresh roasted coffee correlates to? (2.01.5)
   a. a percentage Carbon Dioxide escaping from the bean after roast
   b. a percentage of Oxygen escaping from the bean after roast
   c. a percentage of Nitrogen escaping from the bean after roast

7. When setting an effective work-flow for an espresso station, it is best to consider which of the following. (2.02.1)
   a. Position the grinder and knock box together at the end of the station where drinks will be served.
   b. Position the grinder and knock box next to the machine, and first in the flow of service
   c. Position the grinder and knock box together with the pitchers and milk.

8. How would you re-design/re-organize the counter below to maximize efficiency and achieve a more effective work-flow? (2.02.2)



Move Espresso to the left of the rear counter.
Move grinders to the right of espresso machine, next to knock out machine.
Move sink and milk fridge close to the left hand side of the machine and so close for milk foaming activities

9. Give an example on how to utilize labor and efficiencies, while working in pairs, during a busy time in a cafe when only two baristas are working behind the bar? (2.03.1)

   Designate one barista to prepare espresso and another to prepare milk and pour beverages. Utilize pitcher sharing techniques. Set up a system of communication, verbal and non-verbal to efficiently construct drinks.

10. What variables will affect the dose when making a grind adjustment (coarser or finer) to a doserless/grind on demand grinder? (2.03.1)
    a. The time it takes to grind and reach the desired dose will change
    b. Purging between adjustments is not necessary
    c. The dose amount will stay the same
    d. Distribution of the coffee dose will be less efficient

11. During peak times, what would be the main factor affecting your grinder, meaning an adjustment is required? (2.03.2)

    Heat generated by the friction of grinding

12. Channeling in an espresso extraction can be defined as? (2.03.4)
    a. Water flowing evenly through the coffee bed
    b. Water flowing unevenly past the coffee bed
    c. Espresso dripping slowly from the portafilter

13. What will prevent channeling? (2.03.4)
    a. Ensure coffee is evenly distributed with the filter before tamping level
    b. Dose the coffee in the filter then tamp as firmly as possible
    c. Dose the coffee in the filter, tamp, firmly tap the filter handle, tamp again

14. What overriding flavor would identify an under-extracted espresso?
    a. Acidic
    b. Sweet
    c. Bitter

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16. A barista is using the following brew recipe; 16g of ground coffee to make an espresso weighing 20g. The espresso made is under extracted and sour. They change to recipe to 16g of ground coffee to make an espresso weighing 30g. Assuming other brewing parameters remain unchanged, would the resulting drink most likely taste:
    a. More acidic
    b. More sweet
    c .More body

17. How does whole milk (4% fat) differ from skimmed/nonfat milk when steaming? (2.05.1)
    a. Whole milk will be more difficult to create properly textured foam
    b. Whole milk foam will deteriorate faster and be thinner
    c. Whole milk foam will keep structure and texture longer when properly steamed

18. During the foaming process, which are indicators that the milk is not suitable for human consumption? (2.05.4)
    a. Milk splits into solid lumps and watery liquid
    b. Coagulated milk collects on the top of the milk being foamed
    c. Bubbles popping/fizzing on the milks surface
    d. all the above

19. You have an order for a cappuccino, a latte and an espresso. What drink would you prepare last to ensure the best quality drinks are served and why? (2.08.6)
    The espresso will deteriorate quickly, both in temperature and the consistency of the crèma and so needs serving as soon as it is prepared.

20. Give an example of poor body language when serving a customer? (2.08.5)
    Closed body language i.e. crossed arms, slouching, back to the customer, no smile

21. Why is personal hygiene important in a café? Outline two reasons:

    A: To prevent infection / cross contamination

    B: To give a good impression to customer and fellow work colleagues

22. How could a buildup of grinds and oils on the group shower affect the FLAVOR of your espresso? (2.09.1)

Extraction:

- Blockages causing an uneven flow of water across the shower leading to uneven extraction of the ground coffee.
- Restrictions in the flow of water through the shower may lead to high pressure jets of water getting through in other areas "drilling" through the coffee grounds, causing uneven extraction.
- The overall pressure of the water flowing through the shower may be reduced leading to under extraction.

Flavor:

- Old oils and grinds impart a "dirty/carbon" flavor to drinks made

23. Give one method to identify that your grinder burrs need replacing? (2.09.1)

- The grinder is becoming problematic to easily calibrate
- Fine grinds are visible in the bottom of your espresso
- The grinder overheats easily
- The grinder burrs feel "polished"
- The quality of your drinks diminishes
- The sound the grinder makes

24. How can heavily worn grinder burrs affect drink quality? (2.09.1)
    - Worn burrs do not give an even distribution of particles as they tend to break rather than cut the beans. This can lead to an uneven extraction.
    - Worn burrs can generate more heat in the grinder. This heat can affect the shot speed and therefore extraction

25. In your café, the cost of making a single cappuccino is €0.48 (the cost of the coffee, milk, sugar, disposables). The sales price of your cappuccino is €3.00, which includes 20% tax. Please insert the numbers for a and c below: (2.10.1)

a/ Revenue on the cappuccino excluding tax:	
b/ Cost of goods:	€0.48
c/ Gross Profit of the cappuccino: (revenue after tax and cost of goods)	

Sales price minus the tax = €2.50 (box a). Take away the cost of making the cappuccino (€0.48), leaves €2.02 gross profit after tax (box c). 80% profit percentage.

END OF EXAM