



Brewing

Foundation

Written Examination

Student 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. _____
2. Referring to question number one above, which flavor descriptors typically apply to each species?
 - a. Lower acidity, bitter and heavier in body:
 - b. Higher acidity and lighter in body:
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