



# Brewing

## Foundation

## Written Examination

### Student Version

Name: \_\_\_\_\_

Exam Date: \_\_\_\_\_

Course Instructor: \_\_\_\_\_

Email Address: \_\_\_\_\_

Postal Address: \_\_\_\_\_

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\_\_\_\_\_  
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\_\_\_\_\_  
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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 CO<sub>2</sub>
- 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**