



# Barista Skills

## Foundation

### Written Examination

#### Student Version

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

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

Course Trainer: \_\_\_\_\_

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

Learner Number: \_\_\_\_\_

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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

Total points earned: \_\_\_\_ / maximum 20 points

Points needed to pass = 12 (60%)

☐ Pass

☐ Fail



Specialty  
Coffee  
Association



1. How would the taste of Arabica typically differ from the taste of Robusta?
  - a. Arabica would usually have a more acidic flavor
  - b. Arabica would usually have a more bitter flavor
  - c. Arabica would usually have a more earthy flavor and heavy body
  
2. Circle the correct word/phrase to complete the sentences below:
  - a. The aim of storing roasted beans is to keep them away from  
  
OXYGEN / CARBON DIOXIDE
  - b. Roasted coffee beans are best stored in a place that is  
  
COOL & DRY / WARM & DRY
  
3. Identify which of the following is NOT a key risk of keeping coffee in a refrigerator?
  - a. Moisture
  - b. Other strong-smelling foods
  - c. Oxygen
  - d. Temperature
  
4. Circle TRUE or FALSE besides each of the statements below:
  - a. The pump pressure, pushing the water through the coffee, is usually set approximately around 9 bar      TRUE/FALSE
  - b. The boiler pressure, providing the steam to the steam wand, is usually set approximately above 1.1 bar      TRUE/FALSE
  
5. It is important to keep the dose (amount of coffee used to make your espresso) consistent. If you made the mistake of using less coffee than normally used, would ...
  - a. the espresso extraction be slower
  - b. the espresso extraction be faster
  - c. the speed of extraction remains the same

6. What is the main risk of water “channeling” past the coffee in the portafilter/filter handle?
- a. Over extraction of the coffee
  - b. Under extraction of the coffee
  - c. There is no risk
7. Your espresso takes 12 seconds to dispense. In order to produce an espresso that falls within SCA standards, how would you adjust the Grinder?
- a. Make finer
  - b. Make coarser
  - c. Use a lower dose
8. What description best fits “microfoam”, the desired texture of milk for our cappuccino?
- a. Very fine/small bubbles and a moist/shiny texture
  - b. Large bubbles and a firm, matted texture
  - c. Dry matted foam made up of fine/small bubbles
9. What is the maximum temperature milk should be heated to for your drinks?
- a. 50°c (122°F)
  - b. 70°c (158°F)
  - c. 90°c (194°F)
10. When cleaning the steam wand the first step is to...
- a. Purge and wipe the steam wand simultaneously
  - b. Wipe the steam wand and then purge it
  - c. Neither wipe or purge the steam wand after use
11. How would the flavor of your espresso be affected if you did not clean (back flush) your espresso machine on a daily basis?
- a. Sweeter flavors
  - b. It would not affect the flavor
  - c. Dirty/musty flavors
12. Regular cleaning of the grinder hopper helps . . .
- a. To prevent the build up of coffee oils
  - b. To avoid taints in the espresso flavor
  - c. All of the above

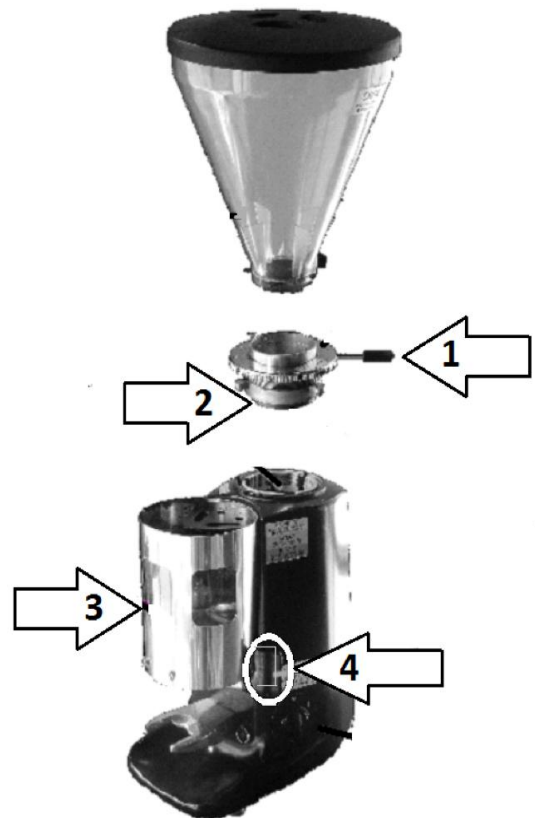
13. "Cleaning as you go" (consistently keeping a clean work space) can help prevent which of the following:

- a. Poor image for the customers
- b. Poor work flow
- c. Health and Safety risks
- d. All of the above

14. **Directions:** Look at the diagram below of a commonly used **espresso grinder**. On your answer sheet, write the correct term for the part of the grinder indicated from this list of terms:

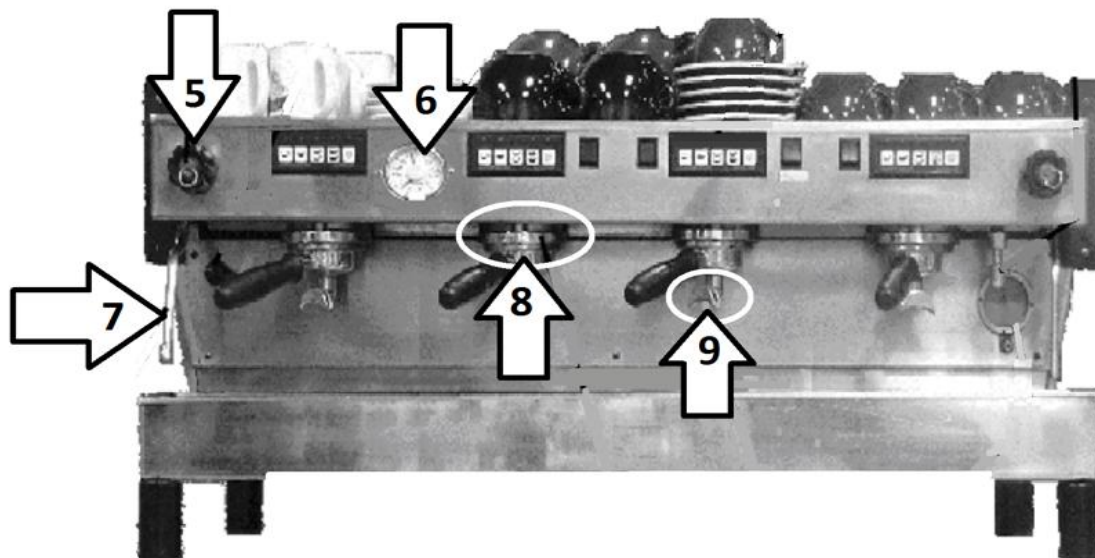
- a. Dosing lever
- b. on/off switch
- c. Adjustment collar
- d. Dosing chamber
- e. fork
- f. hopper
- g. Upper burr

- 1.
- 2.
- 3.
- 4.



15. **Directions:** Look at the diagram below of a **common espresso machine**. On your answer sheet, write the correct term for the part of the machine indicated from this list of terms:

- a. portafilter spouts
- b. gasket
- c. timer
- d. pressure gauge
- e. ristretto button
- f. steamwand
- g. hot water dispenser
- h. grouphead
- i. cup warmer switch
- j. steam knob



- 5.
- 6.
- 7.
- 8.
- 9.

16. Espresso” is actually considered which of the following?

- a. A degree of roast
- b. A standard grind particle size
- c. A method of extraction
- d. A specific blend of coffees

17. List the 5 interdependent elements of espresso discussed in the class lecture:

- 1.
- 2.
- 3.
- 4.
- 5.

18. According to Specialty Coffee Association, there are four key aspects of customer service. List two of these below:

- 1. \_\_\_\_\_
- 2. \_\_\_\_\_

19. During class, the roles of the Barista were discussed. Explain two roles below:

20. The Specialty Coffee Association has outlined several steps taken in the preparation of espresso. Correctly match the missing steps from the list provided:

1. Remove portafilter from grouphead and flush group
2. \_\_\_\_\_ #1 \_\_\_\_\_
3. Dose and distribute desired grams of coffee
4. Tamp consistently, \_\_\_\_\_ #2 \_\_\_\_\_
5. Clean loose grounds from portafilter surfaces
6. Insert portafilter into the grouphead and start the pump immediately, as one continuous motion
7. Observe the flow and \_\_\_\_\_ #3 \_\_\_\_\_
8. Serve or use to make espresso-based drink
9. Remove portafilter and knockout spent grounds
10. Wipe basket clean and \_\_\_\_\_ #4 \_\_\_\_\_ (rinse optional)
11. Return portafilter to grouphead to keep preheated

#1

#2

#3

#4

- a. Dry it with a towel
- b. Flush grouphead
- c. Stop pump appropriately
- d. Shot glass
- e. Ensure that you do not spill any coffee over the edges of the basket
- f. Level & ergonomically
- g. Rinse basket
- h. Wipe basket clean and dry

**END OF EXAM**