



Brewing

Intermediate

Practical 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.
The maximum allowable time for this examination is XX minutes.
If the exam is given in a language that is not your first language,
an extra 10 minutes is available upon request of the examiner.

Results

Assessment One: ☐ Pass ☐ Fail

Assessment Two: ☐ Pass ☐ Fail

Assessment Three: ☐ Pass ☐ Fail

Assessment Four: ☐ Pass ☐ Fail



Specialty
Coffee
Association



1. Extraction % Taste Test:

- Three brews of the same coffee prepared by assessor (using an Automatic Filter Brewer & held in thermal flasks) to deliver, all at 1.33% TDS +/- 0.05%, but at different extractions: 16%, 20% and 24% extraction with a tolerance of +/-1%
- Taste three presented brews blind, which are randomly marked 1, 2 and 3
- Students must identify which is which. Students should be given minimum of two attempts.
- Retakes are permitted on the day as long as trainer does not need to make new brews. Otherwise retakes must be re-scheduled for another day.

	Identify brew	Correct YES / NO	Points (1 per correct answer)
16% Extraction			
20% Extraction			
24% Extraction			

Pass / Retake

2. Strength % Taste Test:

- Three brews of the same coffee prepared by assessor (using an Automatic Filter Brewer & held in thermal flasks)) to deliver, all at 20% extraction +/- 1%, but at different strengths: 1.15%, 1.33% and 1.45% extraction with a tolerance of +/-0.05%
- Taste three presented brews blind, which are randomly marked 1, 2 and 3
- Students must identify which is which. Students should be given a minimum of two attempts.
- Retakes are permitted on the day as long as trainer does not need to make new brews. Otherwise retakes must be re-scheduled for another day.

	Identify brew	Correct YES / NO	Points (1 per correct answer)
1.15% Strength			
1.33% Strength			
1.45% Strength			

Pass / Retake

3. Correct Brew Test:

- a. Attendees must individually make 2 brews using the brew methods allocated and extract between 18% and 22% at a minimum strength of 1.15% TDS (hit inside the 'box')
- b. Record findings of two successful brews. Use Brewing Intermediate Worksheets for rough work.
- c. Choose two different methods – immersion, gravity drip, pressure, or automatic filter brewer.
- d. Worksheet to be handed in to assessor for evaluation. A Pass or Retake will be based on the information correctly inputted onto worksheet.
- e. Time allowed: 40 minutes.

4. Gold Cup Trouble Shooting Test

- a. Student(s) will taste a brew made by the AST; the brew has been brewed intentionally incorrect (outside Gold Cup Standard)
- b. The student(s) must determine the extraction (over/under)
- c. The student(s) must then provide a solution that will improve (fix) the beverage and bring it to Gold Cup Standard
- d. The student(s) must then create the brew (using same brew method assessor used) and measure it. Note 1: if brewing equipment is limited, students can work in pairs
- e. Pass / Retake to be based on the provided solution (brew) achieving the Gold Cup standard.

Problem with Brew?	Correct YES/NO	Solution to achieve Gold Cup	Strength & Extraction	Gold Cup yes
Notes / Learning				

Pass / Retake