

## Barista Test

Score 6 / 10

E 1) After brewing a pot or kettle of coffee how long is the coffee good for until you need to re-brew?  
a) 20 minutes  
b) 30 minutes  
c) 60 minutes

-4

60%

B 2) What are the basic ingredients of a Latte?  
a) Milk, Espresso, Whipped Cream  
b) Espresso, Milk, Foam  
c) Water, Espresso, and Foam

A to B

3) When making cup of tea for a customer, how long should you tell the customer to let the tea bags steep?  
a) 2 minutes  
b) 4 minutes  
c) 5 minutes

L

4) When steaming milk for a beverage, what temperature should you steam the milk to?  
a) 150-170 degrees  
b) 190-200 degrees  
c) 120-130 degrees

A

5) Once an Espresso Shot has been pulled from an Espresso machine, how long do you have to mix the shot with other liquid before the shot goes bad?  
a) 8 seconds  
b) 20 seconds  
c) 10 seconds

C

6) What do you do if a customer says their latte does not taste like there is espresso in it?  
a) Tell them you made the drink according to the recipe so it should be fine  
b) Apologize to the customer, then add another shot of espresso to their drink and encourage the customer to return  
c) Apologize to the customer and remake their drink according to standards  
d) Walk away and have another barista remake their drink

B

7) You can re-steam milk \_\_\_\_\_?  
a) Only Once  
b) Never  
c) Sometimes  
d) Always

B

8) What are the four fundamentals of brewing coffee?  
a) Grind, Freshness, Presentation, Aroma  
b) Proportion, Grind, Water, Freshness  
c) Ingredients, Grind, Taste, Aroma

C

9) A customer requests a non-dairy coffee beverage and you are out of soy, what actions do you take?  
a) Make their drink with regular milk and hope they do not notice  
b) Apologize and ask the customer to come back tomorrow  
c) Apologize and inform the customer we are out of soy, and offer a beverage alternative  
d) Inform your manager we are out of soy

B

10) Decaffeinated coffee is 100% caffeine free?  
a) True  
b) False