

Barista Test

Score / 15

- 1) After brewing a pot or kettle of coffee how long is the coffee good for until you need to re-brew? X
 - (a) 20 minutes
 - (b) 30 minutes
 - (c) 60 minutes
- 2) What are the basic ingredients of a Latte? ✓
 - (a) Milk, Espresso, Whipped Cream
 - (b) Espresso, Steamed Milk
 - (c) Water, Espresso, and Foam
- 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
- 4) When steaming milk for a beverage, what temperature should you steam the milk to? ✓
 - (a) 150-160 degrees
 - (b) 190-200 degrees
 - (c) 120-130 degrees
- 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? X
 - (a) 8 seconds
 - (b) 20 seconds
 - (c) 10 seconds
- 6) What do you do if a customer says their latte does not taste like there is espresso in it? X
 - (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
- 7) You can re-steam milk _____? ✓
 - (a) Only Once
 - (b) Never
 - (c) Sometimes
 - (d) Always
- 8) What is the proper ratio of coffee grounds to water? ✓
 - (a) 2 Tablespoons coffee to 6oz water
 - (b) 2 Tablespoons coffee to 8oz water
 - (c) 1 Tablespoon coffee to 6oz water
 - (d) 2 Teaspoons coffee to 8oz water
- 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

10) Decaffeinated coffee is 100% caffeine free?

- a) True
- b) False

11) What are the basic ingredients in a cappuccino?

- a) Coffee, Milk, Foam
- b) Espresso, Foam
- c) Espresso, Steamed Milk, Foam
- d) Espresso, Cream, Foam

12) What is a café au lait?

- a) Coffee, Steamed Milk
- b) Coffee, Cold Milk
- c) Coffee, Cream, Sugar
- d) Espresso, Cold Milk

13) What does "half caf" mean?

- a) Half cream and half regular milk
- b) Half as much coffee as normal
- c) Half regular and half decaf coffee

14) What does it mean when a customer requests their cappuccino "dry"?

- a) Less milk and more foam
- b) No milk and lots of foam
- c) Extra foam
- d) No foam and no milk

15) What is an Americano?

- a) Regular drip coffee
- b) Espresso with water
- c) Coffee with cream
- d) Iced coffee