

9/15

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? ☒ 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? ☒ 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? ☒ 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