



✓ *Barista Training* Test Your Knowledge - *Brewed Coffee* -

In this worksheet you will be testing your knowledge of the We Proudly Serve Starbucks® program including the Starbucks brand, coffee basics, brewing equipment and more. All answers can be found in the **Barista Training Guidebook**, **Equipment Cards** and **Product Cards**. It is recommended you read through the all documents before proceeding with this test. If your venue does not offer a beverage program listed on this sheet you make skip to the next section.





Starbucks History & Positioning: A Coffee Culture

In your training you have learned about the history of Starbucks Coffee Company, its coffee philosophy and brands. Answer the below questions to test how much you've learned.

All answers can be found in the Barista Training Guidebook

1) What year did Starbucks open their first store?

1959

1971

1981

1990

2) How many countries does Starbucks currently have stores in?

10+

35+

50+

75+

3) Starbucks' first store was located in what city?



Brewed Coffee:

In your training you have followed the coffee bean from its source through harvesting and processing, along with how to properly brew hot and iced coffee for your customers. Answer the below questions to test your knowledge.

All answers can be found in the Barista Training Guidebook, Drip Coffee Product Card, Iced Coffee Product Card and Beverage Manual.

Brewed Coffee Basics:

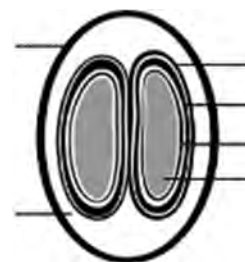
1) The coffee beans for Starbucks Pike Place® Roast come from what coffee-growing region?

Latin America

Africa

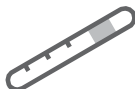
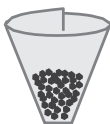
Asia/Pacific

2) Name two of the five layers of a coffee bean.

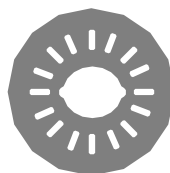


3) What are the three Starbucks® Roast profiles?

4) Name the four fundamentals of brewing coffee.



5) Name two of the four coffee tasting characteristics.





Iced Coffee:

6) Starbucks® Iced Coffee should be brewed at:

Half Stregnth Regular Stregnth Double Stregnth

7) True or false: Pouring hot brewed coffee over ice is an approved method for brewing iced coffee.

True False



8) Name the coffee blend that is recommended for iced coffee:



9) Allow at least minutes for ice to fully melt into hot concentrate before serving.

10) List the Shelf Life of brewed iced coffee

At room temperature:

Refrigerated:

11) Fill in the blanks for an Iced Coffee Recipe



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Fontana® Classic Syrup	<input style="width: 30px;" type="text"/> pumps	<input style="width: 30px;" type="text"/> pumps	<input style="width: 30px;" type="text"/> pumps
Starbucks® Iced Brewed Coffee	Fill to <input style="width: 100px;" type="text"/> on cup		
<input style="width: 150px; height: 20px;" type="text"/>	Fill ice to ¼" below rim line		



Brewed Equipment Standards

12) Name brewed coffee hold time standards for Starbucks® Coffee.

Coffee Dispenser Type:

Airpots, Shuttles and Thermal Servers:

Heated Server:

Glass Pot and Coffee Press:

13) What cleaner do you use for weekly brewer and server cleaning?

13) Name two enemies of water.

