

Certified Barista Practice Test Questions and Answers

1. What is the ideal water temperature for brewing espresso?

- A) 180-185°F (82-85°C)
- B) 190-196°F (88-91°C)
- C) 200-212°F (93-100°C)
- D) 160-170°F (71-77°C)

2. What is the standard extraction time for a double shot of espresso?

- A) 15-20 seconds
- B) 25-30 seconds
- C) 35-40 seconds
- D) 45-50 seconds

3. What is the difference between a cappuccino and a latte?

- A) Cappuccino has no foam
- B) Cappuccino has equal parts espresso, steamed milk, and foam; latte has more steamed milk
- C) Latte is served cold
- D) They are exactly the same

4. What does "grind size" affect in coffee brewing?

- A) Only the appearance of coffee
- B) Extraction rate and flavor profile
- C) Only the color
- D) Only the aroma

Answers: 1-B 2-B 3-B 4-B

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