Coffee Beans, Roasts and Brewing

Use this key to check answers and read the explanations.

1. A coffee cherry grows on a coffee plant. Which part of the cherry becomes a coffee bean?

A. A seed
B. The fruit skin
C. A leaf
D. The flower stem

Correct answer: A. A seed
The beans are seeds inside the coffee fruit. Processing separates them from the surrounding fruit layers.

2. Why do brewers grind whole roasted beans before brewing?

A. Grinding removes all flavor from a roast.
B. Grinding causes the beans to grow new fruit.
C. Grinding increases the surface that water can contact.
D. Grinding restores the beans to their green state.

Correct answer: C. Grinding increases the surface that water can contact.
Ground pieces expose more surface to water during extraction.

3. Which method forces hot water under pressure through a compact bed of fine coffee grounds?

A. French press
B. Espresso
C. Cold brew
D. Pour-over by gravity

Correct answer: B. Espresso
An espresso machine uses pressure to move water through finely ground coffee.

4. In which method does a brewer pour water over grounds in a cone and let the liquid drain by gravity?

A. Espresso
B. French press
C. Cold immersion
D. Pour-over

Correct answer: D. Pour-over
A pour-over brewer uses gravity to draw water through the grounds and filter.

5. Which brewer separates steeped coffee grounds with a mesh plunger?

A. Paper pour-over cone
B. French press
C. Espresso portafilter
D. Open tasting cup

Correct answer: B. French press
In a French press, coffee steeps together with water before a mesh plunger separates most grounds.

6. Among beans from the same batch, which label usually describes the lightest brown color after roasting?

A. Light roast
B. Medium roast
C. Dark roast
D. Extra-dark roast

Correct answer: A. Light roast
Roast categories describe how far the roast has developed. Light roasted beans are usually the palest brown of these choices.

7. Which two names identify the best-known commercial coffee species or groupings?

A. Basmati and Arborio
B. Assam and Darjeeling
C. Pinot and Riesling
D. Arabica and Robusta

Correct answer: D. Arabica and Robusta
Arabica is Coffea arabica. Robusta is a commonly grown group of Coffea canephora.

8. A café steeps grounds in cool water for much longer than its hot drip brew and strains them afterward. What method is it using?

A. Hot pour-over
B. Espresso
C. Cold brew
D. Steam frothing

Correct answer: C. Cold brew
Cold brew commonly extracts coffee over a long period with cool or room-temperature water.

9. In traditional natural processing, what remains around the seeds during drying?

A. The coffee cherry
B. A paper filter
C. A layer of roasted grounds
D. A coating of finished espresso

Correct answer: A. The coffee cherry
In natural processing, the intact fruit dries first. The dried fruit layers are removed later.

10. Which sequence correctly traces a typical batch from coffee fruit to a cup?

A. Brew the seeds, roast the drink, then process the fruit
B. Roast the fruit, brew, process the seeds, then grind
C. Grind the fruit, brew, roast, then process the seeds
D. Process fruit, roast the seeds, grind, then brew

Correct answer: D. Process fruit, roast the seeds, grind, then brew
Coffee is processed to prepare green beans, then roasted and generally ground before brewing.

11. A pour-over recipe specifies 16 grams of water for every gram of coffee. How much water is paired with 22 grams of coffee?

A. 336 grams
B. 264 grams
C. 352 grams
D. 380 grams

Correct answer: C. 352 grams
Multiply 22 grams of coffee by 16 grams of water per gram of coffee. The result is 352 grams of water.

12. After filtering, a cup contains no visible grounds but still has coffee flavor. What did the paper filter allow to pass through?

A. Whole coffee beans
B. Water carrying dissolved compounds from the coffee
C. All the original coffee grounds
D. The paper fibers and nothing else

Correct answer: B. Water carrying dissolved compounds from the coffee
The paper holds back much of the solid material. The liquid carries dissolved substances that contribute to the brewed flavor.

13. A watcher sees water pass through a gravel-like bed of grounds in one brewer and sees grounds sit submerged before straining in the other. Which is the immersion method?

A. Neither can be an immersion method.
B. The brewer that passes water through the bed.
C. Both are always immersion methods.
D. The brewer that submerges grounds before straining.

Correct answer: D. The brewer that submerges grounds before straining.
In an immersion brew the grounds steep in the water together, as in a French press.

14. Recipe A uses 15 grams of coffee with 240 grams of water. Recipe B uses 18 grams with 270 grams of water. Which uses more coffee per gram of water?

A. Recipe B
B. Recipe A
C. They use the same ratio.
D. The ratio cannot be compared from the given amounts.

Correct answer: A. Recipe B

Recipe A uses one gram of coffee per 16 grams of water. Recipe B uses one per 15 grams, so it uses more coffee per gram of water.

15. A café wants to test whether roast level alone changes flavor. Which setup best isolates roast level?

A. Use one roast but give different cups different tasting labels.
B. Change the roast level, coffee origin, and recipe in the same trial.
C. Split one green coffee lot into two roast levels and brew each with the same recipe.
D. Use a darker roast for one cup and a different water source for the other.

Correct answer: C. Split one green coffee lot into two roast levels and brew each with the same recipe.

Splitting one lot and holding the brew recipe fixed reduces alternative explanations for a flavor difference.