Coffee Beans, Roasts and Brewing

Choose one answer per question. Circle A, B, C, or D.

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

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.

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

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

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

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

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

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

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

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

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

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

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.

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.

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.