



Authorized SCA Trainer General Coffee Knowledge Assessment Topics

The SCA AST General Coffee Knowledge Assessment is a 50-question online exam that covers foundation- and intermediate-level topics from the list below. This assessment helps promote broad coffee knowledge within our trainer network. A passing score of 70% advances applicants to the next step in the process.

<p><u>Barista Skills Topics</u></p> <ul style="list-style-type: none">- Espresso Grinder Calibration and Dosing- Espresso Definitions- Steamed Milk Temperatures- Drink Components, Construction and Taste Differences- Regular Cleaning of Equipment- Water Retention and Flow Rate- Strength and Extraction in Espresso- Drink Construction and Taste Differences	<p><u>Brewing Topics</u></p> <ul style="list-style-type: none">- Coffee Freshness- Brewing Methods & Devices- Essential Elements of Brewing<ul style="list-style-type: none">- Grind Setting- Water Quality- Filter Media- Coffee to Water Ratio- Brewing Water Temperature
<p><u>Green Coffee Topics</u></p> <ul style="list-style-type: none">- Coffee Cherry Anatomy- Species Varieties & Splits- Global Spread- Climate Considerations- Origin Statistics- Harvesting- Washed Process- Pulped Natural Process- Natural Process- Green Coffee Drying- Third Party Accreditation- Decaffeinated Coffee	<p><u>Sensory Skills Topics</u></p> <ul style="list-style-type: none">- Sensory Analysis- Basic Human Tastes- Taste and Body in Coffee- Physiology and Anatomy Related to Sensory Analysis- The SCA Cupping Protocol and Methodology- Core Sensory Equipment (Cupping)- Purpose of Triangular Testing
<p><u>Roasting Topics</u></p> <ul style="list-style-type: none">- Common Roasting Terminology- Roasting Machine Elements- Chemical and Physical Changes During Roasting- Changes in Size, Density and Moisture- Color Meters- Relationship Between Profile and Roast Color- Types of Heat Transfer- Green and Roasted Coffee Storage	