



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