CSusP AST General Knowledge Assessment
Topic Structure
50 Questions

Barista Skills Foundation

2 Questions, 2 Topics

- 1.04.01 What is Espresso
- 1.07.01 Drink Components and Construction

Barista Skills Intermediate

2 Questions, 2 Topics

- 2.04.02.02 Espresso Extraction
- 2.07.01 Espresso-Based Drinks Range

Green Coffee Foundation

11 Questions, 11 Topics

- 1.01.01 Species Variety
- 1.01.02 Global Spread
- 1.02.03 Climate
- 1.02.02 Origin Statistics
- 1.04.02 Harvesting
- 1.04.03 Washed Process
- 1.04.04 Natural Process
- 1.04.05 Pulped-Natural Process
- 1.04.05 Drying
- 1.07.02 Third-Party Accreditation
- 1.08.01 Decaffeinated Coffee

Green Coffee Intermediate

1 Question, 1 Topics

- 2.04.02 Coffee Cherry Anatomy

Roasting Foundation

2 Questions, 2 Topics

- 1.01.01 Terminology
- 1.02.01 Physical Changes

Roasting Intermediate

2 Questions, 2 Topics

- 2.01.04.02 Relationship Between Profile and Roast Color
- 2.05.03 Green & Roasted Coffee Storage Conditions

Brewing Foundation

4 Questions, 4 Topics

- 1.01.03 Freshness

- 1.02.01 Brewing Methods
- 1.02.02 Brewing Devices
- 1.03.07 Water Quality

Brewing Intermediate

3 Questions, 3 Topics

- 2.03.01 7 Essential Elements of Brewing
- 2.05.02 Balanced Brew
- 2.06.01 Cleaning

Sensory Skills Foundation

5 Questions, 5 Topics

- 1.01.01 What Is Sensory Analysis?
- 1.02.02 Basic Tastes
- 1.02.01 Physiology and Anatomy
- 1.04.01 What is Cupping?
- 1.04.02 SCA Cupping Protocol

Sensory Skills Intermediate

2 Questions, 2 Topics

- 2.02.02 Human Physiology and The Senses
- 2.03.01 Purpose of Triangle Testing

Sustainability Foundation

16 Questions, 8 Topics

- 1.01.1 Terminology
- 1.01.2 Brief History of Sustainability in Coffee
- 1.01.3 Political Considerations
- 1.02.1 Climate Change
- 1.02.3 Coffee Price and Price Fluctuations
- 1.03.1 Price and Cost of Production
- 1.03.2 Organization and Certifications
- 1.03.5 Opportunities and Limitations of Current Practice