

Q COMBO EXAMS

20 TESTS

9 SECTIONS

MANY RETAKES!

TEST	CONTENT	# TESTS	RETAKES
CUPPING	<ul style="list-style-type: none">• Correct use of form• Defect detection• Alignment with the group	4	N
TRIANGULATION	Identifying the odd cup out	4	Y
MATCHING PAIRS OF ORGANIC ACIDS	Identifying which 2 (of 4) cups have an acid spike, and correctly naming the acid	1	Y
ROAST ID	Identify roasts that are too dark, too light, baked, and "SCA Standard"	1	Y
OLFACTORY SKILLS	Matching 6 aromas with a blind set and naming 3 aromas	4	Y
SENSORY SKILLS	Identifying taste modalities and intensities along and in mixtures	2	Y
FLAVOR STANDARDS	Identifying 6 of the 14 Flavor Standards	1	N
GREEN GRADING	Evaluating and scoring green coffee defects	2	Y
ROASTED GRADING	Identifying quakers and scoring roasted coffee using both the SCA and CQI standards	2	Y
GENERAL KNOWLEDGE	100 multiple choice questions about coffee and the industry	1	N