

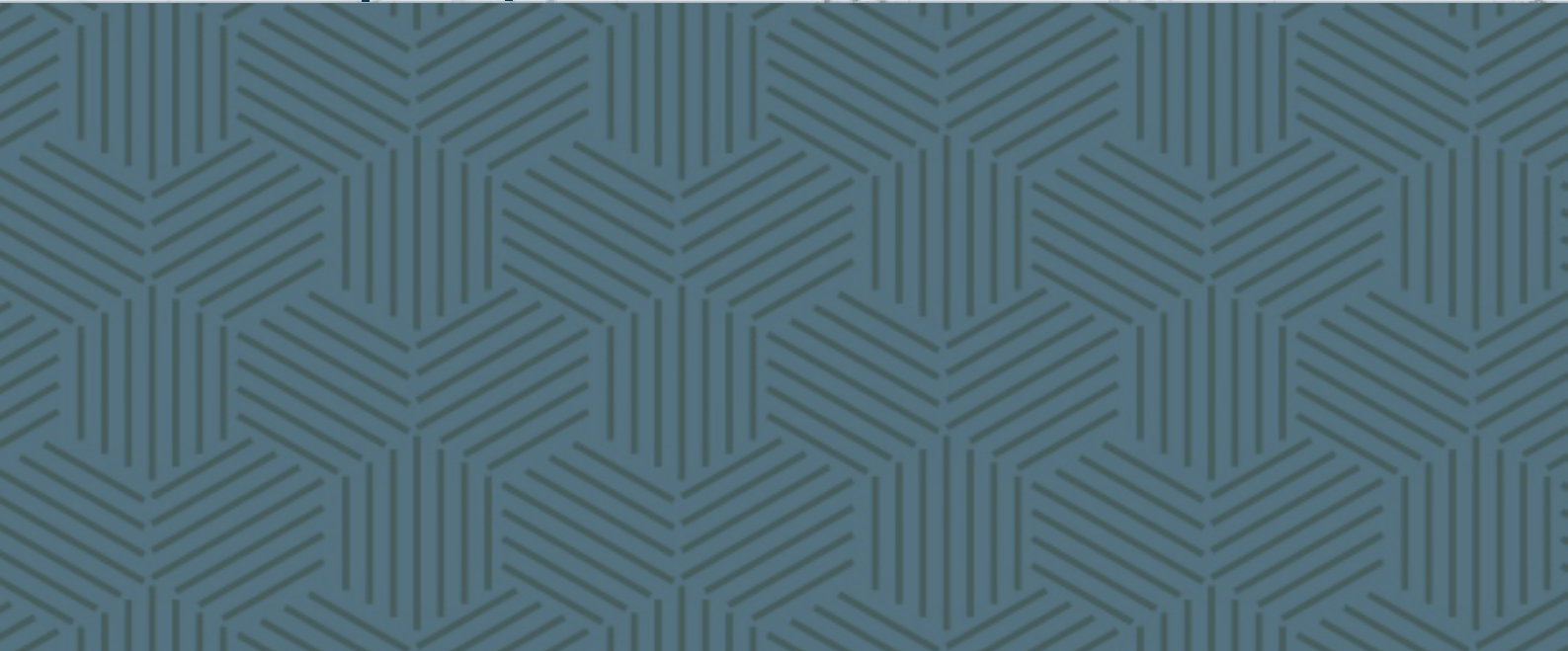
THE  
ROTOR

COMPANY



COFFEE

COMPLETE  
Q-GRADER  
STUDY GUIDE



# GENERAL KNOWLEDGE EXAM

## 综合知识考试

Test: 100 Multiple Choice Questions

考试内容： 100 道选择题

Time: 60 min

考试时间： 60 分钟

Passing score: 75%

及格分数： 75%

The general knowledge exam is a 100 question test about all things coffee. Although most of the information will be reviewed in class, some of the items will not be reviewed. Students should be prepared by reviewing SCA resources below.

综合知识考试是100题关于咖啡知识的考试。即使大部分信息我们将在课堂上复习，但是有些内容我们将不会复习。学生们可以通过以下关于精品咖啡协会（SCA）的资料来准备复习。

The test will contain questions on:

考试包括的问题有：

Coffee farming, harvesting, processing

咖啡种植，采收，加工处理

Coffee cupping and grading

咖啡杯测和分级

Coffee roasting and brewing

咖啡烘焙和冲煮



# CUPPING SKILLS

## 杯测技能考试

4 Tests

四次考试

Time: 60 minutes each

考试时间：每次考试为60分钟

Passing Score: 80% (86 points)

及格分数：80% (86分)

The cupping skills exams will test the cuppers ability to review and score coffees using sensory analysis according to the SCA Cupping Protocols and using the SCA Cupping form.

杯测技能考试将根据精品咖啡协会杯测标准和杯测表来测试杯测者运用咖啡感官分析来评估咖啡的能力。

The test will contain four cupping flights of 6 coffee samples:

考试包括六个咖啡样品的四个杯测组：

Central American Milds Session 中美洲水洗组

African Session 非洲组

Natural Processed Session 日晒处理组

Asia/Pacific & Indonesian Session 亚太平洋地区和印尼组

The cupper will be required to cup and evaluate the samples using the SCA Cupping Protocols and Cupping form. Those whose form falls too close to the statistical middle for each characteristic will be asked to retake the exam, as will those who fall too far out of calibration. The cupping flights will vary in quality and scores, therefore you must calibrate with your class within the acceptable range for that particular flight. Imagine that your class is like a swarm of bees. If your score is in the middle of the swarm of bees and you are consistently within the swarm of bees, then you pass. If you are too far outside of the swarm, you will not pass.

杯测者将要求使用精品咖啡协会杯测标准和杯测表去杯测和评估咖啡样品。如果学生的表格中，每个咖啡样品的分数非常接近或者和校准分数偏离太远，都将需要补考。每组咖啡的品质和分数将是不同的，因此你必须和整个班级进行校准，达到每组咖啡可以接受的分数范围。想象一下你的班级就像是一窝蜜蜂。如果你的分数是在一窝蜜蜂的中间，而且一直保持稳定，那么你就会通过。如果你在蜂群之外，那么你将无法通过。





# BIG TIPS:

## 贴士:

- Study the [SCA Cupping Protocols](#)  
学习精品咖啡协会杯测标准
- Practice cupping using the SCA Cupping form which can be found on the [SCA Store](#) under “downloadable”  
通过运用精品咖啡协会杯测表来练习杯测，可以在精品咖啡协会[线上店铺](#)下载
- Create your own flights of the following origins and practice the protocols using the cupping form.  
根据以上提到的产地自己准备样品练习，根据杯测标准练习使用杯测表
- Avoid grading the coffee’s characteristics similarly as this may indicate that the cupper is unsure of their performance.  
要避免对咖啡的特性进行相近的评估，因为如果这样可能表明杯测者不确定如何评估。
- Practice blind tasting from different origins and processing methods to test your palate and become familiar with coffee origins.  
练习盲测不同咖啡产区和不同处理方式的咖啡，测试自己的味蕾，让自己熟悉不同产区的咖啡。





# SENSORY SKILLS

## 感官技能考试

The sensory skills exam will test the participants ability to sense sour, sweet, and salty at different intensity levels and combinations.

感官技能考试将测试考生对酸、甜和咸三种味道的不同强度和混合后的感知能力。

Taster will be tasting 3 odorless liquids: sour, sweet, and salty of different intensity levels (low, medium and high)

测试者会品尝 3 种无色的液体：酸，甜，咸的三种不同强度等级（低强度，中强度和高强度）

Part 1 – Reference: 10 minutes, Instructor led, no credits

第一部分 -参考组：10分钟，导师带领，不记分

Taster will taste 9 liquids, 3 of each modality (sour, sweet, salty), and 3 intensities (low, medium, high). Discussion will follow.

测试者将品尝 9 种液体，3种味道（酸、甜、咸）和 3 种强度（低、中、高），品尝后讨论。

Part 2 – Blind: 20 Minutes, Passing Score 80% (79 Points).

第二部分-盲测：20分钟，及格分数80%（79分）

Taster must blindly identify all liquids, their modality and intensity.

测试者必须盲测识别出所有的液体的味道和强度。

Part 3 – Mixtures: 30 Minutes, Passing Score 70% (68 Points).

第三部分-混合：30分钟，及格分数70%（68分）

Taster will receive 8 liquid mixtures, 4 of which contain 2 solutions, and 4 of which contain 3 solutions. Taster must identify the modality and intensity of all of the contents.

测试者将得到8种液体混合物，其中有4种液体混合物包含2种味道，有四种液体混合物包含3种味道。测试者必须识别出所有的味道和强度。



# BIG TIPS: 贴士

- Although part 1 is for calibration and the answers are given from the discussion, the correct answers must be written on your score sheet.  
虽然第一部分是为了校准，答案也是通过讨论得出，但是考生必须把正确的答案写在评分表上。
- Part 2 has no duplicate answers.  
第二部分没有重复答案。
- Practice this exam at home by creating you own solutions of sugar, salt, and citric acid.  
在家可以通过使用糖，盐和柠檬酸制作的溶液来练习考试
- Stay hydrated before the test, avoid drinking alcohol the night before, be well rested and make sure you aren't hungry when taking the exam. All of these things will increase your focus.  
考试之前要补充水分，头天晚上不要去喝酒，好好休息，确保考试时不会饿着。所有这些都可以帮助你提高专注度。
- Trust your instincts! Those who take longer tend to do worse on this portion.  
相信你的直觉！测试的时候花费的时间越长，结果就会越糟糕。



# OLFACTORY SKILLS

## 嗅觉技能考试

Time: 4 Tests, 30 Minutes each  
考试时间：4次考试，每次30分钟  
Passing Score: 75% (9/12 correct)  
及格分数：75% (9/12 正确率)  
Resources:

资源

Lenoir Le Nuz du Cafe scent kit

Le Nuz du咖啡闻香瓶

SCA Art of Aroma Poster set

精品咖啡协会芳香组海报

The Olfactory skills test will test the participants ability to smell, match, and identify scents from the Lenoir Le Nuz du Cafe scent kit.

嗅觉技能考试将测试考生嗅觉识别，配对，以及通过Le Nuz du咖啡闻香瓶识别气味的能力。

The goal is for the participant to match scents grouped in 4 categories:

目标是让考生配对4种芳香类别：

Enzymatic

酶促化

Sugar Browning

焦糖化

Dry Distillation

干馏化

Aromatic Taints

芳香异味

Part 1 第一部分

Participant must match 6 out of the 9 blind pairs given for each category.

考生必须在所给的类别中从9种芳香里为其中的6种配对。

Part 2 第二部分

Participant must identify 3 given vials for each category.

考生必须在每个类别中分辨出3个闻香瓶的名称。





# BIG TIPS:

## 贴士

- Focus on recalling the scents rather than memorising them  
致力于去回忆起味道，而不是去硬记住味道
- For part 1, DO NOT fill in the blanks like you did in GKE or they will count against you if wrong, you only need to identify 6 of the 9.  
对于第一部分而言，不要像你做理论考试一样填空，否则如果你填错了会对你不利。你只需要去识别9种气味当中的6种就可以了。
- Do not wear perfume, use scented soap, eat fragrant foods, or smoke prior to the exam.  
不要喷香水，使用带香气的肥皂，吃芳香的食物，或者在考试前抽烟，
- If you identify a scent issue with a fellow classmate, privately alert your instructor as it can taint the entire exam for the group.  
如果你发现有同学有以上气味问题，私下提醒你的老师，不然它会破坏整个小组的考试。



# TRIANGULATION SKILLS

## 三角杯测技能考试

Time: 4 Tests, 45 Minutes each  
考试时间：4次考试，每次45分钟  
Passing Score: 83% (5/6 triads correct)  
及格分数：83%（5/6正确率）

The Triangulation skills test will test the participants ability to identify an odd cup from a set of 3 cupping bowls.

三角杯测技能考试将测试考生能否从3杯咖啡中找到不同的那一杯。

Participants will cup six sets of three coffees. Two out of the three for each set are the same coffee and one is different. Participants must identify the odd cup for 5/6 of the sets. Cupping will take place in a red room to avoid visual cues of the different coffee.

考生将杯测六组咖啡，每组三杯。三杯咖啡中，有两杯是同样的咖啡豆，有一杯咖啡是不一样的。为了避免视觉的影响，考生将在暗光或红光房间里进行考试。

## BIG TIPS: 贴士

- Practice your triangulations in the dark! This will help you avoid using visual cues.  
在暗室中练习你的三角杯测能力！这将会避免一些视觉干扰。
- Choose four very similar coffees to practice your triangulation so that is isn't too easy!  
选择四种相似的咖啡豆练习三角杯测，这样不至于太简单！
- Try using coffees from the same origin or even different lots from the same estate!  
可以尝试使用同产地的咖啡豆，或者是同庄园不同批次的咖啡豆！
- Focus on ALL sensory characteristics to identify differences.  
专注于所有的感官特征来辨别不同之处。
- Try to identify as much as you can on dry fragrance alone, then verify with aroma and taste.  
尽可能在干香环节判断，然后以湿香和味道确认。

# ORGANIC ACIDS

## 有机酸考试

Time: 40 Minutes

考试时间：40分钟

Passing Score: 75 Points

及格分数：75分

The organic acids test is designed to test the participants ability to identify and specify acidic compounds found in brewed coffee.

有机酸考试是专为测试考生辨别和确认咖啡中有机酸的能力。

Participants begin by sampling the 4 most common organic acids:

考生需要判断4种常见有机酸：

ACETIC 醋酸	CITRIC 柠檬酸
MALIC 苹果酸	PHOSPHORIC 磷酸

The instructor will give a brief lecture about each acid.

导师将对每种酸做一个简短的讲解。

Students will match 2 of 4 weak brewed cups of coffee containing those acids and then identify the acids used. There are 8 sets.

学生们将把4杯咖啡中2杯含酸咖啡配对，然后辨别添加了的酸。一共有8组。

Where to find these acids:

我们在哪里找到这些酸：

Acetic acid is simple vinegar.

醋酸可以使用简单的醋。

Citric acid is available in most vitamin shops.

柠檬酸在大多数维生素商店都有售。

Food grade malic acid, lactic acid, phosphoric acid are in pharmaceutical supply stores.

食品级的苹果酸、乳酸、磷酸一般都会在药品供应商看得到。

Quinic acid, is sometimes found in pharmacies as an antimalarial drug.

奎宁酸作为抗疟药，有时候会在药店中找到。





## Acid Description:

### 酸性描述:

- Acetic acid is the compound that gives vinegar its pungent smell and sour taste. At low concentrations, it can be perceived as a mildly fruity flavor.  
醋酸是一种化合物，能使醋有刺鼻的气味和酸味。在低浓度状态下，醋酸会呈现温和的水果味道。
- Citric acid is the dominant acid in, you might expect, citrus fruits. Look for its soury, citrusy characteristics in each sample.  
柠檬酸是柑橘类水果中的主要酸。你可以在样品中找寻这种酸的，柑橘类的风味。
- Lactic acid is known as the milk acid, playing a role in biological processes from the souring of milk to the production of energy in human cells. I find that lactic acid is more easily detected as a texture, adding body to coffees.  
大家都知道乳酸是牛奶酸菌，乳酸在生物进程中扮演着从牛奶酸菌到人体细胞能量产生的角色。乳酸更容易被检测是它的一种质感，会为咖啡增加醇厚感。
- Malic acid is the acid that contributes to the soury taste of green apples and tart taste in wines.  
苹果酸造成了青苹果中的酸以及葡萄酒中的尖酸。
- Phosphoric acid is a mineral inorganic acid used primary to add brightness to soft drinks. Feel for a buzzing sensation on the tongue rather than a taste.  
磷酸是一种无机矿物酸，主要用于增加软饮料的亮度。在舌头上会有一种类似泡泡的感觉而不是一种味道。
- Quinic acid is the easiest to identify in the bunch, as it is the primary bitter compound in coffee, which also lends it's flavor to tonic water.  
奎宁酸在这些有机酸中是最容易去识别的，因为在咖啡中它是主要的苦味化合物，所以会让咖啡有类似汤力水的味道。

# BIG TIPS: 贴士

- Only 4 of the 6 acids will be used in the exam.  
六种有机酸中只有四种会在考试中用到。
- To practice, brew coffee at full strength then dilute it to balanced and low acidity.  
练习辨别，煮咖啡然后稀释咖啡，使用平衡的酸度较低的咖啡进行练习。
- Distribute into 4 cups and taint 2 of the four with a weak concentration of one of the acids. Create different sets using different acids and attempt to match the pairs and identify the acids blindly.  
将咖啡倒入四个杯测碗中，将其中两杯中额外添加低浓度的酸，使用不同种类的酸盲测配对并确定酸类。
- Move quickly and trust your instincts, take too long and you will fatigue your palate.  
迅速行动并相信直觉，时间太长，你的味觉将会疲劳。

# GREEN COFFEE GRADING SKILLS

## 生豆分级技能考试

Time: 60 Minutes

考试时间：60分钟

Passing Score: 2/3 Samples Graded Correctly

及格分数：三个样品中至少要通过两个

The green coffee grading exam is designed to test the participants ability to correctly identify defects in a green sample based on the SCA Green Arabica Defect Handbook.

生豆分级考试专为测试考生基于精品咖啡协生豆咖啡瑕疵手册去正确地辨别咖啡中的瑕疵。

This exam is open book and you should use the SCA Green Arabica Defect Handbook or any other accompanying material.

此项测试是开卷，你需要使用精品咖啡协生豆瑕疵手册或者是其他的附属材料。

Participants will receive three 350g samples of green coffee. Each has been sorted then tainted with a certain number and type of defects. Participants must identify the defects and label the coffee as specialty, or commodity based off the SCA standards.

考生每人都会收到三份350克的生豆样品。每一份都是挑选过的，并含有一定数量和类型的缺陷。考生必须根据SCA标准来判断咖啡是精品或者是商业级别。

## BIG TIPS: 贴士

- Do not over-analyze the samples and find defects where there are none.  
不要过度分析样品，不要把非瑕疵当做是瑕疵。
- Make sure you know what the primary and secondary defects are and understand the differences between them.  
确保你了解什么是一级和二级瑕疵，了解它们的不同之处。
- To prepare, collect and grade samples of washed green coffee from different origins.  
收集不同产区的水洗咖啡生豆样品练习分级。

# ROASTED COFFEE GRADING SKILLS

## 烘焙豆分级技能考试

Time: 15 Minutes

考试时间：15分钟

Passing Score: 100%

及格分数：100%

The roasted coffee grading test is designed to test to participants ability to identify quakers in a sample of roasted coffee.

烘焙豆分级技能考试是专为测试考生辨别烘焙咖啡样品中败豆的能力考试。

This exam is open book as well.

这次考试也是开卷考。

Participants will receive a sample of 100g and must identify the number of quakers, then grade the coffee as specialty or commercial.

考生将得到100克的样品，然后必须辨别败豆数量，然后判断咖啡为精品级或商业级。

## BIG TIP: 贴士

- Learn what a quaker looks like so that you don't use the book unless absolutley necessary. It saves time and builds confidence.  
首先了解什么样的豆子是败豆，这样就需要看其他材料并帮你节约时间和建立自信。



# SAMPLE ROAST IDENTIFICATION SKILLS

## 样品烘焙鉴定技能考试

Time: 45 Minutes

考试时间：45分钟

Passing Score: 24 points 80 %

及格分数：24分 80 %

The Sample Roast test is designed to test the participants ability to identify degree of roast from a brewed liquid.

样品烘焙鉴定技能考试通过考生杯测冲煮好的咖啡来辨别咖啡的烘焙度。

Participants will cup six flights of three coffees each under red light. Two out of the three for each set are the same roasting level and one is different. There is at least one SCA standard sample roast in each set. Participants must identify the odd cup and name the roasting level of the odd cup. The cups will be skimmed before they are presented and the taster must use only their sense of smell and taste of the brewed liquid to identify its degree of roast.

考生将在红灯环境下杯测六组咖啡，每组三杯。三杯咖啡中，有两杯是同样的烘焙度，有一杯是不一样的。每组咖啡中肯定有至少一杯是SCA标准样品烘焙度。考生需要识别出不一样的那杯，并且写出其烘焙度。测试前需要将咖啡提前捞渣，让考生只能通过品尝咖啡液来鉴别烘焙度。

Roast Degrees 烘焙等级：

SCA standard sample roast - will taste balanced and sweet with medium acidity and medium body

SCA标准样品烘焙-咖啡味道均衡，甜带有中度的酸质和醇厚感。

Light Roast - coffee will taste sour, green/grassy and underdeveloped

浅烘焙-咖啡味道偏酸，生/草味和发展不足。

Dark Roast - coffee will taste dark, ashy, carbony

深烘焙-咖啡喝起来偏深，灰，碳化风味。

Baked - coffee will taste flat, grain like, and will lack acidity.

焙烤-咖啡味道会平淡，谷物风味，并且缺乏酸度和甜度。

# BIG TIPS:

## 贴士：

Practice by creating sample roasts of each level and cupping and identifying them.

使用每种烘焙度样品并通过杯测鉴别他们进行练习