



LEVEL TWO CERTIFICATION PRACTICAL AND WRITTEN TEST STUDY GUIDE

Thank you for your interest in the BGA Level 2 Certification Program. The following list explains what is learned in the Level 2 Coursework, and we encourage you to use this document as a checklist in preparing for the Level 2 Test. If you can perform these following tasks, you are prepared for the Written and Practical tests. Good luck and thank you for your commitment to the barista craft and to the specialty coffee industry!

FOR THE LEVEL 2 TESTS, CANDIDATES SHOULD BE ABLE TO:

- Perform correct grinding for the espresso method according to SCAA Standards and industry best practices
- Perform various dose weights, and use different grinder designs, according to industry best practices
- Discuss and describe the role of consistency across various espresso preparation methods
- Describe various techniques within the SCAA standard and their effect on espresso taste
- Demonstrate good espresso extraction, using the SCAA guidelines for espresso.
- Simultaneously steam milk and extract espresso
- Prepare milk for a cappuccino and latte in one pitcher
- Prepare 5 drinks within 7-8 minutes while maintaining an orderly, clean station
- Operate in pairs on dedicated espresso and milk stations
- Apply health and hygiene practices as it relates to workflow
- Relate basic concepts of the makeup of milk and how milk is processed
- List important supply, equipment, and technique considerations and prerequisites necessary to pour latte art
- Prepare the Swirl step of the latte art technique
- Prepare lattes with the correct Speed, Distance, and Location
- Plan for ongoing hands-on practice to perfect technique
- Explain the difference between single and double boiler espresso machines
- Identify preventative maintenance tools to keep near their espresso machine.

- Describe the process of
 - changing water filters.
 - changing grinder burrs
 - cleaning or changing drainage tubes
 - pump pressure adjustment
- Recognize and identify common issues such as
 - leaky steam valves
 - group head gasket and dispersion screen replacement
- Recognize when service calls are warranted
- Describe basic concepts of the Seed-to-Cup Specialty Coffee Supply Chain
- Demonstrate all skills from Level 1, including Customer Service skills