CCP LEVEL 1 EXAM – SAMPLE QUESTIONS

Correct answer indicated with an asterisk*

(1) What is the primary type of acid found in apples?
    a. Citric
    b. Tartaric
    c. Lactic
    d. Malic*
(2) Which gas should you never use in a draft system to push cider?
    a. Compressed Air*
    b. Argon
    c. Nitrogen
    d. Carbon Dioxide
(3) Cider that has been improperly stored might suffer from oxidation. Which of the following best describes the flavors of an oxidized cider?
    a. Smoke, cloves, spice
    b. Vinegar, solvent, nail polish
    c. Plastic, medicinal, band-aid
    d. Stale, cardboard, lack of fruit*
(4) France has a strong tradition of deliberately swirling the bottle and pouring cider with sediment.
    a. True
    b. False*
(5) Which of these usual steps in the process of brewing beer is not used in the process of making cider?
    a. Adding hot water to convert starches into fermentable sugars*
    b. Adding yeast to convert sugars into alcohol
    c. Adding hops to influence taste, flavor and aroma
    d. Filtering the fermented product to remove sediment
(6) An apple that is high in acid and high in tannin would be classified as Bittersweet.
    a. True
    b. False*
(7) Sugar levels in an apple juice have a great effect on the potential alcohol volume in a cider.
    a. True*
    b. False