GOLDEN PLAYBOX

Tea and Coffee Trivia



Questions 1-4 | Circle one answer

1. True tea is made from leaves of which plant?

A. Camellia sinensis
B. Coffea arabica
C. Rosa canina

2. What part of the coffee fruit becomes a coffee bean?

A. The leaf
B. The root
C. The seed

3. Which process browns coffee beans and develops many familiar aromas?

A. Pickling
B. Roasting
C. Freezing

4. Which tool reduces coffee beans to smaller particles?

A. Tea strainer
B. Milk jug
C. Grinder

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Questions 5-8 | Circle one answer

5. Which drink is made by forcing hot water through finely ground coffee under pressure?

A. Hot chocolate
B. Espresso
C. Lemonade

6. Which coffee drink traditionally combines espresso, steamed milk and foam?

A. Cappuccino
B. Black tea
C. Americano

7. Which drink is commonly made by adding hot water to espresso?

A. Americano
B. Chai latte
C. Milkshake

8. Which item catches loose tea leaves when pouring?

A. Rolling pin
B. Corkscrew
C. Tea strainer

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Questions 9-12 | Circle one answer

9. What is the usual term for leaving tea leaves in hot water?

A. Steeping
B. Roasting
C. Kneading

10. Which of these is a herbal infusion rather than tea from Camellia sinensis?

A. Black tea
B. Peppermint infusion
C. Green tea

11. Which vessel is traditionally used to brew and pour several cups of tea?

A. Colander
B. Frying pan
C. Teapot

12. Which word describes coffee with much of its caffeine removed?

A. Fermented butter
B. Decaffeinated
C. Carbonated

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Answer guide 1-4 | Keep with host

1. A. Camellia sinensis

Black, green and several other teas come from Camellia sinensis. Different processing methods help produce their differences; they are not necessarily separate plant species.

2. C. The seed

A coffee bean is a seed from the coffee fruit. The familiar kitchen name does not mean it is the same kind of bean as a legume.

3. B. Roasting

Roasting transforms green coffee beans through heat. Grinding changes particle size afterward, so the two steps have distinct purposes in preparing the drink.

4. C. Grinder

A grinder breaks beans into smaller particles. The chosen grind affects brewing, but the quiz does not require anyone to remember equipment-specific settings.

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Answer guide 5-8 | Keep with host

5. B. Espresso

Espresso is a brewing method using pressure. It is not the name of one unique coffee bean species or simply a synonym for every small coffee.

6. A. Cappuccino

Cappuccino combines espresso with milk and foam. Café recipes and serving sizes vary, so the question focuses on the basic combination rather than fixed proportions.

7. A. Americano

An Americano combines espresso and hot water. The order and proportions can vary, but milk is not required to define this coffee preparation.

8. C. Tea strainer

A tea strainer holds back loose leaves. Infusers can hold leaves during brewing, offering a useful comparison between two familiar pieces of tea equipment.

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Answer guide 9-12 | Keep with host

9. A. Steeping

Steeping allows soluble compounds to move into the water. Time and temperature affect the result, but those preferences are not treated as quiz answers.

10. B. Peppermint infusion

Peppermint infusion comes from mint rather than the tea plant. Everyday speech often calls it herbal tea, which is perfectly understandable outside botanical classification.

11. C. Teapot

A teapot is designed for brewing and serving tea. Its size and material vary widely, leaving room for memories without implying one correct household tradition.

12. B. Decaffeinated

Decaffeinated coffee has had much of its caffeine removed. The term does not necessarily mean absolutely no caffeine, so the wording avoids that common overstatement.