

Choose the correct heading from the list of headings below.

Write the correct number, **i-x**, on your answer sheet.

List of headings

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|---|--|
| i The services of a professional | vi Parts of the world where coffee grows best |
| ii Specialist coffee companies | vii Microwave techniques |
| iii Height is best for quality | viii Buying beans that have already been prepared |
| iv Storage of your own beans | ix Preparing your own beans |
| v Price makes a difference | x The two categories of coffee |

- 8 Section A
9 Section B
10 Section C
11 Section D
12 Section E
13 Section F
14 Section G

Knowing more about the coffee you drink

- A** Did you know there are different types of coffee beans and that where they come from determines how good your cup of coffee will be? Even though coffee grows in about 70 countries, it flourishes the most within a narrow band between 25 degrees north and 25 degrees south of the Equator.
- B** There are only two main types, arabica and robusta, with the main difference between them lying in the amount of caffeine each contains, with the former having half that of the latter. This means that arabica is the preferred choice of connoisseurs, being full of flavour and aroma.
- C** A further choice affecting quality is the altitude at which the coffee is grown. Higher altitudes are preferred for all beans, and thus arabica beans grown above 900 metres are the most desired beans.
- D** Beyond this, your choice of coffee bean depends on how you intend to prepare the coffee beans. If you are intending to roast your own, then you will need to choose soft, green, unroasted beans and follow techniques to bring out the best in them.
- E** If you're buying ready-roasted beans, then you have a wider choice, each with a different purpose. For example, there's the medium or 'American' type, which is probably the most popular; the dark or 'city' roast, favoured by those who prefer a sweeter, less bitter brew; and the darkest 'Italian' roast, used mainly in espressos and noted for its pungent aroma.
- F** Of course, if you're out and about, you'll be like so many others – relying on the skills of a great barista, someone who really knows his or her stuff. He'll know the right beans to choose and how to prepare them for the soothing cup that you're requiring.
- G** However, if you're keen to learn how to use a coffee-making machine, you'll need to look around and choose a suitable one and also learn how to keep your coffee beans for optimum freshness. You should keep them somewhere cool and dry but, counter to general perceptions, don't put them in the fridge because it's too moist there. If you're going to keep them for long periods, be aware that 12 months maximum is the use-by period of coffee beans.

