



BGA Examiner Credential and Certification

The Barista Guild of America (BGA) Examiner Credential and Certification program is designed to certify instructors that will administer the various levels of written and hands on BGA Certification tests.

The BGA Examiner Credential will only be offered at an SCAA event and the frequency will be based on demand and venue availability throughout the year. Any participant in the program must be a BGA member in good standing and must have previously passed the BGA Level 1 certification test. All participants must have also successfully completed the SCAA Instructor Development Program (IDP).

The Examiner Credential will consist of a classroom portion as well as a hands on section at the espresso machine dictated by an overall scorecard. The course will last no longer than 8 hours and results will be available to you at the end of the course. Each participant that successfully completes the course will be given the Examiner Credential for a two-year period of time. At the end of the two-year cycle, Examiners must once again participate in the Examiner Credential course.

Minimum Requirements for BGA Examiner Credentials
<ul style="list-style-type: none">• BGA Member in good standing• BGA Level-1 certified barista• SCAA Credentialed Instructor (IDP)

Upon successful completion of the BGA Examiner Credential program, examiners may administer the BGA Certification tests with the following guidelines:

1. Examiners may not deliver the certification to employees of the examiner's parent company. Those that desire to take any level of the BGA Certification exam must always have the exam administered by someone outside of their current employers workforce.
2. Registration for BGA Certification must be handled by SCAA in order to count towards certification status. Registration for participants will be available online via the SCAA website. Examiners must notify SCAA staff of upcoming certification events a minimum of five business days before the event by e-mailing details of the event to membership@scaa.org. The details must include the following:

Name, E-mail and phone number of Examiner
Location, dates and times of exam

3. The BGA Certification test is \$20.00 for all BGA members and \$65.00 for non-BGA members. Any participants wishing to take the BGA certification are strongly encouraged to join the BGA. The SCAA must confirm BGA membership status prior to the start of the certification event. This confirmation is done through the registration process. If an exam participant is not a BGA member in good standing they must either renew their BGA membership or pay the \$65.00 test fee (BGA membership is \$45.00 annually). Please note that the BGA certification tests offered at the SCAA Expo or Barista Camp will be free of charge for all members.
4. All completed written and practical tests must be mailed to the SCAA at the following address no later than 5 business days after the exam:

**Specialty Coffee Association of America
Attn: BGA Certification Exam Processing
330 Golden Shore, Suite 50
Long Beach, CA 90802**

5. BGA credentialed examiners will receive \$15.00 per registered participant to help cover costs in administering the certification paid by the SCAA upon successful completion of the exam and submission of written and practical tests to the SCAA.
6. BGA credentialed examiners may also receive full reimbursement of their travel costs by sponsoring companies wishing to have an examiner offer certification at their facility. This must be negotiated solely between the credential examiner and the host of the event. SCAA will assume no liability and will play no role in pursuing reimbursement of travel expenses.
7. The exam facility and administrator must have the following items available for each exam participant without exception:

Per Student-

- 2 lbs of whole bean espresso
- (1) ½ gallon of whole milk
- Printed BGA written certification test
- Printed BGA practical exam

Per Station-

- 1 espresso grinder with a manual doser that does not tamp for the participant (no Swifts). A doser-less grinder may be provided as another option for the participant, but at least a manual doser grinder is required.
- 1 espresso machine (can not be super-automatic)
- 4 clean bar towels
- (2) 20oz. straight sided frothing pitchers
- 1 knockbox
- (4) 2-3oz. Espresso demitasse cups and saucers

- (4) 5-6oz. Cappuccino cups and saucers
 - (4) Demitasse spoons
 - (2) double sized porta filter baskets
 - (2) shot glasses
 - (1) group head cleaning brush
 - (2) shot timer
 - (1) timer or stopwatch for the examiner
 - (1) espresso tamper
 - (1) steaming thermometer
8. The SCAA will grade all exams and notify all event attendees if they have successfully passed the exam. Due to this being a certification event, attendees will only be told if they have passed or failed the exam with no further information given.
9. BGA Examiners may not give exam participants any feedback on the status of their exam during or at the completion of the exam.

If you have any further questions about this program please contact the Barista Guild of America at bga@scaa.org.