

Bartenders Test

Score 27/35

Multiple Choice (11 points)

C 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to

C 2) Where does Bourbon Whiskey get its name from?
 a) The distillation process
 b) The County in Kentucky where it became popular
 c) The white oak barrels it is stored in
 d) The unique fermentation process whiskey goes through

C 3) What is a Greyhound?
 a) Lemonade and Gin
 b) Cranberry Juice and Vodka
 c) Grapefruit Juice and Vodka
 d) Orange Juice and Gin

A 4) Customers get a new, dry napkin with every drink served.
 a) True
 b) False

B 5) What are the six most commonly used spirits?
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B 6) What are the ingredients in a Margarita?
 a) Rum, Cola and Lime Wedge
 b) Tequila, triple sec, Sweet & Sour, Lime Juice
 c) Tequila, Orange Juice and Grenadine
 d) Rum, Sweet & Sour and Orange Juice

B 7) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False

B 8) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

D 9) What are the acceptable forms of ID for Alcohol Consumption?
 a) State or Government Issued ID Card or Drivers License
 b) Passport or Passport ID Card
 c) School ID or Birth Certificate
 d) A & B
 e) A, B & C

A 10) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 a) True
 b) False

C 11) What are the ingredients in a Long Island?
 a) Vodka, Gin, Tequila, Triple Sec, Sweet and Sour, Cranberry Juice
 b) Vodka, Gin, Strawberry Puree, Sweet and Sour
 c) Vodka, Gin, Triple Sec, Rum, Sweet and Sour, splash of Coca Cola
 d) Gin, and splash of Dry vermouth

-3

Vocabulary (9 points)

Match the word to its definition

✓ I "Straight Up"

E Shaker Tin

✓ C "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

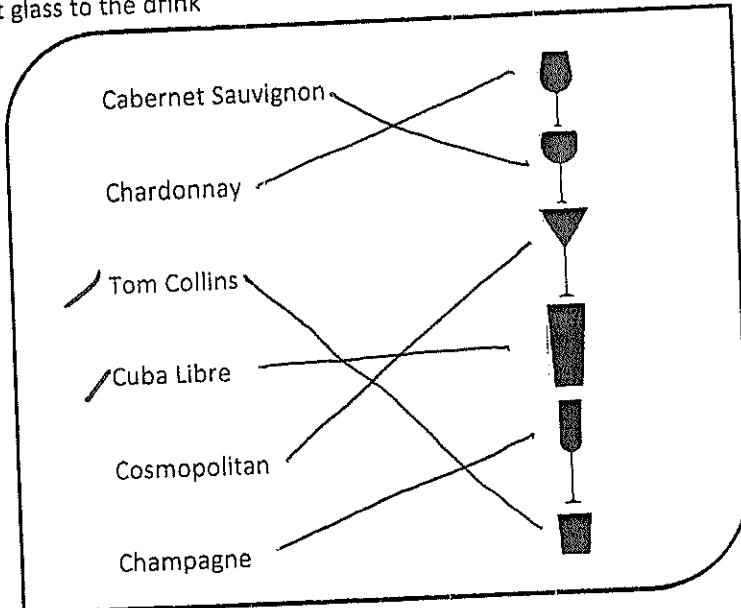
D "Screaming"

H "Back"

- a.) Used to crush fruits and herbs for craft cocktail making
- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail
- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- d.) To pour $\frac{1}{2}$ oz of vodka on top
- e.) Used to measure the alcohol and mixer for a drink
- f.) Used to mix cocktails along with a pint glass and ice
- g.) Used on the bar top to gather spills
- h.) Requesting a separate glass of another drink
- i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (9 points)

Provide examples of 3 brand names top shelf spirits (3 points): Cognac, Cognac, Brandy, Sapphire Cim, Patron Platinum Tequila

✓ What does "topless" mean when ordering a drink? No garnish

What is simple syrup? liquid sugar sweetner

Is it against the law to pour liquor from one bottle into another? What is this called? (2 points)

Yes (mixing)

What should you do if you break a glass in the ice? burn ice, remove glass, refill ice

... DO NOT have an alcoholic beverage while working?

Servers Test

Multiple Choice

B 1) Food is served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

C 2) Drinks are served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

B 3) Food and drinks are removed on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

B 4) What part of a glass should you handle at all times?
 a) The stem
 b) The widest part of the glass
 c) The top

D 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above

D 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince the guests to eat what you brought them
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

-6

Match the Correct Vocabulary

A Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

D Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

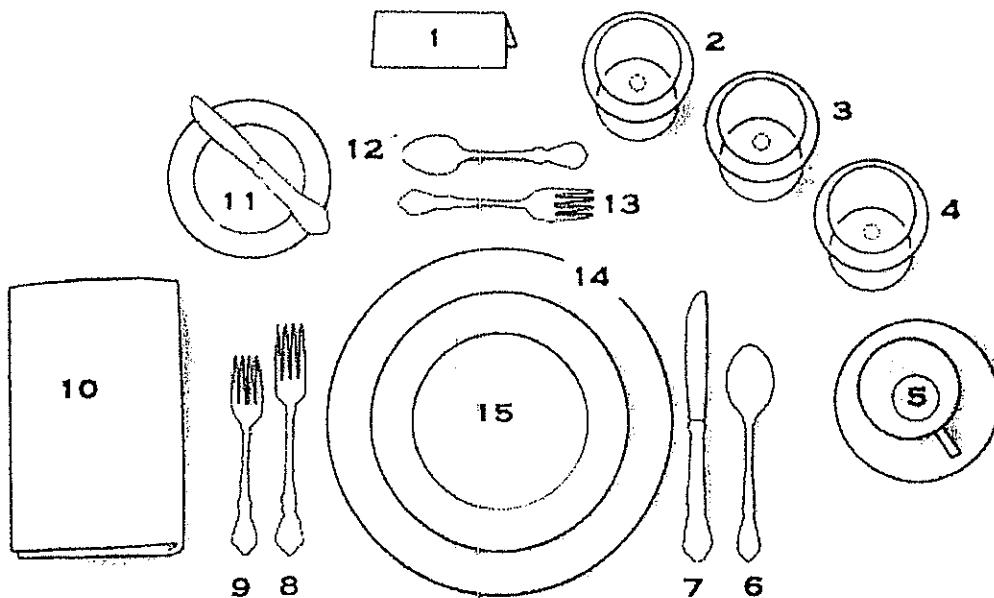
C Tray Jack

G. Style of dining in which the courses come out one at a time

Name Zackarie Moore

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>14</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>4</u>	Soup Spoon	<u>11</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>1</u> <u>2</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 6 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar, cream, & lemons.
3. Synchronized service is when: Always
4. What is generally indicated on the name placard other than the name? Where they work or are from
5. The Protein on a plate is typically served at what hour on the clock? 7:00 Pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the Head-Chef