

Bartenders Test

Score 31 / 35

Multiple Choice (11 points)

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

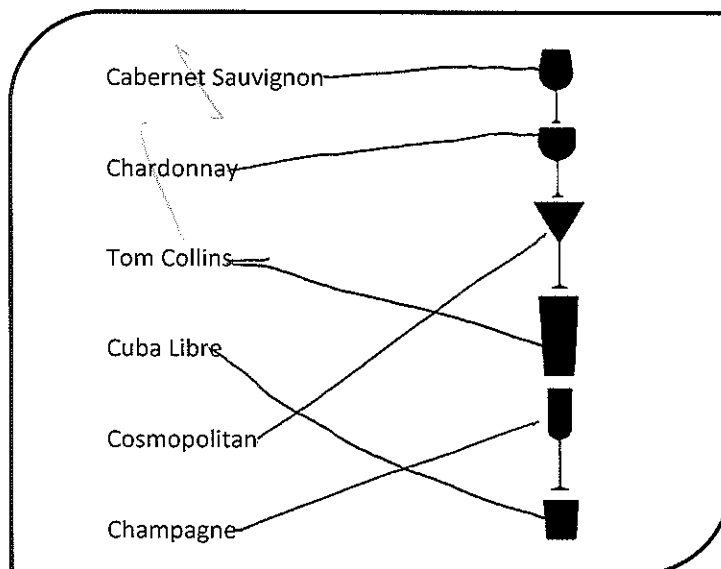
Vocabulary (9 points)

Match the word to its definition

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|------------------------|--|
| <u>C</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>F</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail |
| <u>I</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>A</u> Muddler | d.) To pour ½ oz of vodka on top |
| <u>B</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>E</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>G</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>D</u> "Screaming" | h.) Requesting a separate glass of another drink |
| <u>H</u> "Back" | 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): Belvedere, Hendrix, Glenfiddich

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

What is simple syrup? sugar water that has been boiled.

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

Yes, marrying the bottles

What should you do if you break a glass in the ice? Empty ice container and clean.

When is it OK to have an alcoholic beverage while working? Never.

-Toss the ice!