

Multiple Choice (11 points)

C 1) Carbonation _____ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

d 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

a 3) What is a Greyhound?

- a) Lemonade and Gin
- b) Cranberry Juice and Vodka
- c) Grapefruit Juice and Vodka
- d) Orange Juice and Gin

T 4) Customers get a new, dry napkin with every drink served.

- a) True
- b) False

d 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

F 7) You can accept an expired ID as long as all other information is correct.

- a) True
- b) False

F 8) If someone has had too much to drink, serving them coffee will help sober them up.

- a) True
- b) False

C 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

F 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

d 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

C "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

F Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail

A "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

I Muddler

d.) To pour $\frac{1}{2}$ oz of vodka on top

D Strainer

e.) Used to measure the alcohol and mixer for a drink

S Jigger

f.) Used to mix cocktails along with a pint glass and ice

G Bar Mat

g.) Used on the bar top to gather spills

D "Screaming"

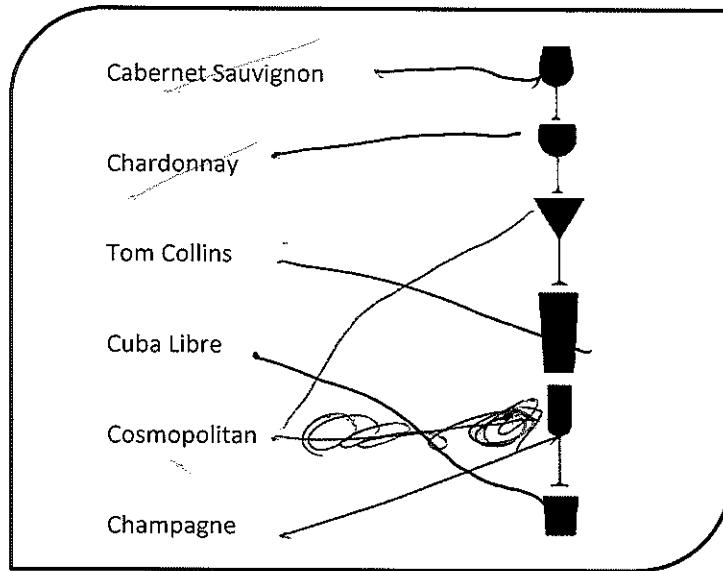
h.) Requesting a separate glass of another drink

B "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): Crown Royal/Simoneff Jim Beam

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

What is simple syrup? _____

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

topping off

What should you do if you break a glass in the ice? Do NOT use any of it

When is it OK to have an alcoholic beverage while working? ND