Edith 07/28/17

Bartenders Test

Score ___ / 35

34

Multiple Choice (6 points)

97%

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

B 2) 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

F 3) You can accept an expired ID as long as all other information is correct.
- a) True
- b) False

F 4) If someone has had too much to drink, serving them coffee will help sober them up.
- a) True
- b) False

D 5) What are the acceptable forms of ID for Alcohol Consumption?
- a) State or Governement Issued ID Card or Drivers License
- b) Passport or Passport ID Card (as long as it lists the person's date of birth)
- c) School ID or Birth Certificate
- d) A & B
- e) A, B & C

B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
- a) True
- b) False

-1

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

E Shaker Tin

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

D "Float"

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 glass when poured

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

d.) To pour ½ oz of a liquor 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

Acrobat
outsourcing
Your Hospitality Staffing Professionals

Name _Edith Ruiz_

Servers Test　　　　Score _30_ / 35

07/27/17

85%

Multiple Choice

D 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

D 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

A 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

A 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

Match the Correct Vocabulary

D Scullery
E Queen Mary
A Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water
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)
  Used to hold a large tray on the dining floor
  Area for dirty dishware and glasses
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
  Used to open bottles of wine
  Style of dining in which the courses come out one at a time