

Bartenders Test

B 1) What is a Cosmopolitan garnished with?

- a) Orange wheel
- b) Lime
- c) Lemon
- d) Cherry

D 2) What is a Manhattan garnished with?

- a) Olive
- b) Lemon
- c) Orange wheel
- d) Cherry

C 3) What is a Classic Martini garnished with?

- a) Onion
- b) Lemon Twist
- c) Olive
- d) Cherry

C 4) What type of liquor is in a Tom Collins?

- a) Vodka
- b) Rum
- c) Gin
- d) Tequila

B 5) What type of liquor is in a Cuba Libre?

- a) Vodka
- b) Rum
- c) Gin
- d) Tequila

D 6) What type of juice is in a Screw Driver?

- a) Lemonade
- b) Cranberry Juice
- c) Grapefruit Juice
- d) Orange Juice

B 7) What type of juice is in a Cape Cod?

- a) Lemonade
- b) Cranberry Juice
- c) Grapefruit Juice
- d) Orange Juice

A 8) What form of alcohol is found in liquor, beer and wine?

- a) Ethanol
- b) Methanol
- c) Ethyl
- d) Butyl

A 9) What does VSOP stand for?

- a) Very Special Old Pale
- b) Very Superior Old Pale
- c) Very Selective Old Pale
- d) Very Specific Old Pale

B 10) 51% of all Bourbon must be made from?

- a) Wheat
- b) Corn
- c) Rye
- d) Barley

Bartenders Test

B 11) Which of the following is not a liqueur?

- a) Amaretto
- b) Southern Comfort
- c) Drambuie
- d) Kirchwasser

A 12) What are the six most commonly used spirits?

- a) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
- b) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
- c) Beer, Wine, Champagne, Tonic Water, Club Soda and Liquor
- d) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel

B 13) 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

D 14) What are the ingredients in a Cosmopolitan?

- a) Vodka, Sweet & Sour, Cranberry Juice, Lime Juice, and Triple Sec
- b) Vodka, Lime juice and Triple sec
- c) Vodka, Sweet & sour, Cranberry Juice and Splash Soda Water
- d) Vodka, Triple sec, Cranberry juice, Lime Juice

B 15) What are the ingredients in an Old-Fashioned?

- a) Bourbon, Sweet Vermouth and Dry Vermouth
- b) Whiskey, a Sugar Cube, muddled Cherry and Orange slice, and splash of Soda Water
- c) Whiskey, Sweet Vermouth and Cherry
- d) Gin, and splash of Dry vermouth

A 16) What are the ingredients in a Kamikaze?

- a) Vodka, Lime juice and Triple sec
- b) Whiskey, Lemon Juice and Simple syrup
- c) Brandy, Dark Crème de Cacao and Cream
- d) Cointreau, Cranberry Juice, Sweet & Sour mix

B 17) What type of glass does a Cosmopolitan go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

A 18) What type of glass does a Kir Royal go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

C 19) What type of glass does an Old Fashioned go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

C 20) What type of glass does a Tom Collins go in?

- a) Rocks Glass
- b) Martini Glass
- c) Tall Glass
- d) Champagne Flute

A 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

D 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) Which side of the plate would you place forks?
 a) On the left with the salad fork on the outside and dinner fork on the inside
 b) On the left with the salad fork on the inside and dinner fork on the outside
 c) On the right with the salad fork on the outside and dinner fork on the inside
 d) On the right with the salad fork on the inside and dinner fork on the outside

D 5) Which side of the plate would you place knives?
 a) On the left with the blade facing out
 b) On the left with the blade facing in
 c) On the right with the blade facing out
 d) On the right with the blade facing in

D 6) If there is a fork and spoon at the top of a table setting they are used for which course?
 a) Salad and soup
 b) Extra if you drop silverware on the floor
 c) Entrée
 d) Dessert and coffee

B 7) Who is the person that controls the flow of the dinning room during a banquet event?
 a) The Host of the event
 b) The Captain
 c) The Expeditor
 d) The Caterer

D 8) When setting a table your setting should not extend past?
 a) The edge of the table
 b) The sides of the chair
 c) None of the above
 d) A and B

D 9) Who is the person that you report to if you have any question or need to change the order?
 a) The Captain
 b) A cook working the line
 c) The lead server
 d) The Expeditor

A 10) At off site banquet events dirty glassware should be placed in racks?
 a) Right side up
 b) Upside down
 c) It depends on what drink was in the glass

Servers Test

B

11) What is a slush bucket?

- a) A bucket where you dispose of left over food
- b) A bucket where you dispose of left over liquid
- c) A bucket where you place dirty dishes
- d) A bucket that hold ice

A

12) 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

13) 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

D

14) What is an oval tray used for?

- a) It is a tray that you place dirty dishes on
- b) It is a tray that you carry entrees on
- c) It is a tray that you can place clean dishes on
- d) All of the above

S

15) What is the correct order for glasses (the first glass being closest to the guest)?

- a) Water glass, red wine glass and white wine glass
- b) White wine glass, red wine glass and water glass
- c) Water glass, white wine glass and red wine glass
- d) Red wine glass, white wine glass and water glass

B

16) What is a tray jack?

- a) It is a piece of equipment used to lift heavy items
- b) It is a piece of equipment used to hold an oval tray
- c) It is a piece of equipment used to hold a variety of different types of glassware
- d) It is a rack that holds trays when they're not in use

B

17) What is Pellegrino?

- a) It is bottle of white wine
- b) It is a sparkling water
- c) It is the term for "featured drink of the night"
- d) It is a high quality beer

A

18) When you're assigned to "tray passing" what is expected of you?

- a) To walk around at a reception and offer drinks from a tray
- b) To clean all the glasses off the tables after the guests have gone home
- c) To wipe down the trays and make sure they're clean before putting them away
- d) To work together as a team and make sure we're helping each other serve food to all tables promptly

D

19) When you are setting a dining room how should you set up your table cloths?

- 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

A

20) What does the term "Hor d'Oeuvres" mean?

- a) Appetizers
- b) Soup of the Day
- c) House Wine
- d) The hour that dinner is served