



présente



ANNEXE 3

KNOWLEDGE SKILLS QUESTIONNAIRE

1. What is the main mission of the International Bartenders Association (IBA)?

- a) To provide a space for bartenders to socialize
- b) To connect, educate, and inspire bartenders worldwide
- c) To regulate the alcohol industry
- d) To host competitions only

2. What are the core values of the IBA?

- a) Excellence, Integrity, Respect
- b) Unity, Passion, Legacy
- c) Hospitality, Creativity, Innovation
- d) Service, Knowledge, Leadership

3. How many courses are included in the IBA Education Pyramid?

- a) 5
- b) 8
- c) 10
- d) 12

4. What is the purpose of the IBA Academy?

- a) To create a fun environment for bartenders
- b) To provide training and knowledge to bartenders worldwide
- c) To promote non-alcoholic beverages
- d) To increase sales in bars

5. Which course is intended for novice bartenders looking for an introduction to bartending?

- a) IBA Diploma in Bartending (IDB)

- b) IBA Foundation Course (IFC)
- c) IBA Elite Bartender Course (EBC)
- d) IBA Train-the-Trainer Course (TTT)

6. What is the duration of the IBA Certificate in Bartending Course (ICB)?

- a) 24 hours
- b) 30 hours
- c) 40 hours
- d) 12 hours

7. Who is eligible to represent their guild to conduct IBA Academy courses after completing the Train-the-Trainer Course (TTT)?

- a) Anyone who wants to teach
- b) Those who have extensive knowledge and completed at least 3 courses of the pyramid
- c) Only certified judges
- d) Anyone with a diploma in bartending

8. What is celebrated on February 24th every year?

- a) Bartenders' Day
- b) International Bartenders Day
- c) IBA Foundation Day
- d) World Cocktail Day

8. What happens if a student violates any IBA code of conduct?

- a) They receive a warning
- b) They may be expelled from courses without a refund
- c) They will be suspended for a semester
- d) They can continue with a probation period

10. What is the primary goal of a bartender?

- a) To make as many drinks as possible
- b) To create the ultimate guest experience
- c) To show off their cocktail skills
- d) To socialize with friends

11. What should bartenders do to engage guests?

- a) Avoid eye contact
- b) Make light conversation and share recommendations
- c) Talk only about personal matters
- d) Focus solely on preparing drinks

12. How can a bartender improve the guest experience?

- a) By making assumptions about their preferences
- b) By using expertise to recommend cocktails
- c) By being unapproachable and aloof
- d) By serving drinks without any explanation

13. What does the term «mise en place» mean in the context of a bar?

- a) A type of cocktail
- b) «Everything in its place»
- c) A method of serving drinks
- d) A cocktail decoration technique

14. What is the distinction between a «garnish» and a «decoration»?

- a) A garnish is inedible; a decoration is edible
- b) A garnish enhances flavor; a decoration enhances appearance

- c) Both are the same
- d) A decoration is necessary for all cocktails

15. What should always be used when washing hands?

- a) Cold water and soap
- b) Hot water and soap
- c) Warm water and soap
- d) Any temperature of water

16. What is a Hawthorn strainer used for?

- a) Mixing cocktails
- b) Measuring liquid ingredients
- c) Straining solids from cocktails
- d) Muddling ingredients

17. Which tool is used for measuring liquid ingredients?

- a) Mixing glass
- b) Jigger
- c) Bar spoon
- d) Muddler

18. What does a cocktail shaker do?

- a) Adds flavor to cocktails
- b) Cools cocktails that contain juices and spirits
- c) Serves cocktails
- d) Measures ingredients

19. What is the purpose of a muddler?

- a) To shake cocktails
- b) To stir cocktails
- c) To crush sugar and fruits
- d) To serve drinks

20. What is a common feature of a Tiki bar?

- a) Simple cocktails
- b) Classic bar design
- c) Polynesian-themed decor
- d) Focus on beer and wine

21. What is a synonym for saccharide?

- a) Protein
- b) Carbohydrate
- c) Lipid
- d) Fiber

22. Which sugar is commonly added to drinks and prepared foods?

- a) Fructose
- b) Glucose
- c) Sucrose
- d) Lactose

23. What is the primary use of glucose in the body?

- a) Building muscle
- b) Providing energy
- c) Aiding digestion
- d) Enhancing flavor

24. What is the main component of coconut sugar?

- a) Fructose
- b) Glucose
- c) Sucrose
- d) Lactose

25. How is matcha tea prepared?

- a) Steeping in hot water
- b) Whisking powdered tea with hot water

- c) Brewing with cold water
- d) Mixing with milk

26. What is the primary characteristic of black tea leaves?

- a) They are unoxidized
- b) They are 100% oxidized
- c) They contain no caffeine
- d) They are flavored with fruits

27. What is the recommended steep time for black tea?

- a) 1-3 minutes
- b) 3-5 minutes
- c) 5-7 minutes
- d) 10-12 minutes

28. Where does the origin of coffee trace back to?

- a) Brazil
- b) Ethiopia
- c) Yemen
- d) Colombia

29. Who brought coffee trees back to Holland in 1616?

- a) The British
- b) The French
- c) The Dutch
- d) The Venetians

30. In what year was the first reference to coffee consumption in North America?

- a) 1600
- b) 1615
- c) 1668
- d) 1720

31. Which coffee plant type makes up to 75% of all commercial coffees sold?

- a) Robusta
- b) Excelsa
- c) Liberica
- d) Arabica

32. What is the primary method used to process coffee cherries in the wet process?

- a) Fermentation
- b) Drying
- c) Roasting
- d) Grinding

33. How long does it typically take for a coffee plant to reach coffee-bearing maturity?

- a) 1-2 years
- b) 3-5 years
- c) 5-7 years
- d) 7-10 years

34. What happens to coffee beans after roasting that can affect their flavor and aroma?

- a) They are ground immediately
- b) They are stored indefinitely
- c) They must be blended
- d) They lose freshness quickly

35. Which of the following is NOT a key component of an espresso machine?

- a) Pump
- b) Boiler
- c) Grinder
- d) Heat exchanger

36. What is the primary purpose of grinding coffee?

- a) To make it taste better
- b) To choose the degree of fineness
- c) To make the coffee look good
- d) To improve the aroma

37. Which type of grinder is known to improve coffee quality by using pressure rather than chopping?

- a) Blade Grinder
- b) Manual Grinder
- c) Flat Burr Grinder
- d) Conical Grinder

38. What is the recommended amount of coffee per cup when using an automatic grinder with a dispenser?

- a) 3 to 4 grams
- b) 6 to 7 grams
- c) 8 to 9 grams
- d) 9 to 10 grams

39. Which brewing method is described as «drip» coffee?

- a) French press
- b) Espresso
- c) Filter method
- d) Turkish coffee

40. What is the ideal steeping time for coffee using a French press?

- a) 2 minutes
- b) 4 minutes
- c) 6 minutes
- d) 8 minutes

41. Why are disposable paper filters often used in filter coffee preparation?

- a) They are easier to clean
- b) They improve the flavor of the coffee
- c) They eliminate the need for filter cleaning
- d) They are cheaper than metal filters

42. Which coffee brewing method requires a measured amount of coffee placed in the bottom before adding water?

- a) Drip coffee
- b) Espresso
- c) French press
- d) AeroPress

43. What is a common mistake that affects the quality of espresso?

- a) Using too little coffee
- b) Grinding coffee too finely
- c) Brewing with water that is too hot
- d) All of the above

44. What does the term «crema» refer to in espresso preparation?

- a) The brewing time
- b) The layer of golden-brown foam on top
- c) The coffee grinder setting
- d) The temperature of the water

45. What type of espresso is characterized by a restricted pour resulting in a more concentrated flavor?

- a) Doppio
- b) Ristretto
- c) Lungo
- d) Macchiato

46. What does the name «Caffé Latte» mean in Italian?

- a) Coffee with sugar
- b) Milk coffee
- c) Strong coffee
- d) Black coffee

47. What distinguishes a flat white from a caffè latte?

- a) It has more milk
- b) It is served hotter
- c) It is slightly stronger
- d) It is served in a smaller cup

48. What is the minimum percentage of caffeine that must be removed for coffee to be considered decaffeinated?

- a) 70%
- b) 85%
- c) 90%
- d) 97%

49. Which method of decaffeination uses water and takes at least eight hours?

- a) Direct method
- b) Carbon dioxide method
- c) Swiss water process
- d) Solvent method

50. When preparing milk for espresso beverages, what is the ideal temperature for the milk?

- a) 40°C
- b) 60°C
- c) 65-70°C
- d) 80°C

51. What should a barista do with leftover milk in the jug after steaming?

- a) Return it to the fridge
- b) Leave it on the counter for up to 15 minutes
- c) Throw it away immediately
- d) Add it to another jug

52. What is one characteristic of cold brew coffee?

- a) High acidity
- b) High bitterness
- c) Natural sweetness
- d) Strong flavor

53. What is the main function of syrups added to coffee?

- a) To increase bitterness
- b) To reduce acidity
- c) To create sweetness and complement flavors
- d) To enhance the color

54. What is the earliest known use of distillation believed to have occurred?

- a) In Greece
- b) In China
- c) In Egypt
- d) In Mesopotamia

55. What is the term used to describe the process of separating a liquid by evaporation and condensation?

- a) Fermentation
- b) Distillation
- c) Filtration
- d) Precipitation

56. Who is credited with the invention of the alembic around AD 200-300?

- a) Aristotle
- b) Avicenna
- c) Maria the Jewess
- d) Ibn Yasid

57. What major invention in distillation occurred in the 11th century?

- a) The coiled cooling pipe
- b) The pot still
- c) The worm
- d) The alembic

58. Which civilization is noted for distilling a beverage from rice by 800 BC?

- a) The Romans
- b) The Chinese
- c) The Egyptians
- d) The Greeks

59. What was the primary purpose of the first distilled spirits?

- a) Recreational use
- b) Medicinal purposes
- c) Industrial use
- d) Religious ceremonies

60. What substance did Avicenna improve upon in the 11th century for better cooling in distillation?

- a) The alembic
- b) The straight cooling pipe
- c) The coiled cooling pipe
- d) The pot still

61. What term is used to describe the first distilled spirits made from sugar-based materials?

- a) Water of life
- b) Grape brandy
- c) Aguardente
- d) Eau de Vie

62. Which metal is considered the best for distillation due to its properties?

- a) Stainless steel
- b) Iron
- c) Copper
- d) Aluminum

63. When did America first start distilling alcohol?

- a) 1600
- b) 1640
- c) 1700
- d) 1750

64. Who first documented the brewing process around 5,000 B.C.?

- a) The Mesopotamians
- b) The Egyptians
- c) The Germans
- d) The Romans

65. What ingredient was commonly used by brewers in the early Middle Ages as the main source of fermentable sugar?

- a) Hops
- b) Malted barley
- c) Wheat
- d) Sugar

66. Which group of people is credited with the introduction of hops in beer around 1150?

- a) German monks
- b) French brewers
- c) English farmers
- d) Italian chefs

67. What type of water is best for brewing pilsners, porters, and stouts?

- a) Hard water
- b) Soft water
- c) Mineral-rich water
- d) Spring water

68. During which period did Prohibition occur in the United States?

- a) 1900-1910
- b) 1920-1933
- c) 1940-1950
- d) 1960-1970

69. What is the main purpose of hops in brewing beer?

- a) To add sweetness
- b) To provide bitterness and aroma
- c) To enhance the color
- d) To increase the alcohol content

70. What process converts starch into soluble sugars in brewing?

- a) Fermentation
- b) Malting
- c) Mashing
- d) Carbonation

71. Which type of yeast sinks to the bottom of the fermentation vat?

- a) Top-fermenting yeast
- b) Bottom-fermenting yeast
- c) Wild yeast
- d) Cultivated yeast

72. What happens to beer during the maturation process?

- a) It becomes cloudy
- b) It is flavored with hops
- c) It becomes mellow and clearer
- d) It is pasteurized

73. Why is pasteurization used in beer packaging?

- a) To improve flavor
- b) To extend shelf life
- c) To enhance carbonation
- d) To add sweetness

74. What is important for maintaining beer's freshness after packaging?

- a) Stock rotation
- b) Refrigeration
- c) Light exposure
- d) Extended aging

75. What is the most desirable storage temperature range for beer?

- a) 0°-5°C
- b) 4°-21°C
- c) 10°-15°C
- d) 15°-25°C

76. Why are beer bottles typically dark colored?

- a) To enhance aroma
- b) To prevent light damage

- c) To improve taste
- d) To indicate quality

77. Which type of beer is likely to age well and improve in flavor?

- a) Lager
- b) Pilsner
- c) Bottle-conditioned beer
- d) Light beers

78. What factor does NOT influence how long beer can be stored?

- a) Type of beer
- b) Alcoholic strength
- c) Type of glass
- d) Storage conditions

79. What is a characteristic of a beer with a dense, uneven head?

- a) It is artificially carbonated
- b) It is poorly made
- c) It has received natural carbonation
- d) It is served too cold

80. What is the purpose of a glycol chiller?

- a) To store beer
- b) To carbonate beer
- c) To cool beer from a remote cooler
- d) To dispense beer

81. What should be considered when choosing the right glass for beer?

- a) The glass color
- b) The shape and size of the glass
- c) The thickness of the glass
- d) The cost of the glass

82. What is the ideal serving temperature for European lagers?

- a) 4° to 7°C
- b) 7° to 9°C
- c) 10° to 13°C
- d) 2° to 3°C

83. What grape variety is primarily used for white wine production?

- a) Vitis labrusca
- b) Vitis vinifera
- c) Vitis riparia
- d) Vitis amurensis

84. Which of the following grape varieties is known for being high in acidity?

- a) Chardonnay
- b) Gewürztraminer
- c) Sauvignon Blanc
- d) Viognier

85. What does the term «vintage» refer to in winemaking?

- a) The type of grape used
- b) The year the grapes are harvested
- c) The method of fermentation
- d) The aging process of wine

86. Which grape variety is commonly associated with red wine production?

- a) Chardonnay
- b) Sauvignon Blanc
- c) Merlot
- d) Riesling

87. What is the typical lifespan of a grape vine?

- a) 10-15 years

- b) 20-25 years
- c) 25-30 years
- d) 30-35 years

88. What is the main purpose of canopy management in viticulture?

- a) To increase the yield of grapes
- b) To regulate sunlight exposure for grapes
- c) To improve soil quality
- d) To speed up the fermentation process

89. Which winemaking process involves the removal of unwanted particles after fermentation?

- a) Sorting
- b) Filtration
- c) Blending
- d) Fining

90. What is the main difference between American oak and French oak in winemaking?

- a) American oak is tighter-grained
- b) French oak imparts more subtle flavors
- c) American oak is more expensive
- d) French oak is used for white wines only

91. How are grapes for sparkling wine typically harvested?

- a) By machine only
- b) By hand only
- c) Either mechanically or by hand
- d) They are not harvested

92. What is the term for the process of removing tartrates from wine?

- a) Cold stabilization
- b) Fining
- c) Fermentation
- d) Maturation

93. What is Blanc de blancs Champagne made from?

- a) Red grapes
- b) White grapes
- c) A mix of red and white grapes
- d) Sparkling water

94. Blanc de noirs wines are made exclusively from which type of grapes?

- a) Chardonnay
- b) Pinot Noir and Pinot Meunier
- c) Macabeo
- d) Glera

95. How is Rosé Champagne produced?

- a) By aging white wine for several years
- b) By adding red wine to the base wine
- c) By blending different types of sparkling wine
- d) By using only white grapes

96. What characterizes Champagne millésimé?

- a) It is a blend of several vintages
- b) It is made only from white grapes
- c) It is aged for at least three years on the lees
- d) It is produced exclusively in Spain

97. What type of wines are labeled as Cremant?

- a) Wines produced in the Champagne region
- b) Wines made using traditional methods outside the Champagne region
- c) Spanish sparkling wines
- d) Wines produced in large formats

98. Which method is used for producing Cava?

- a) Secondary fermentation in bottles
- b) Traditional method with specific Spanish grapes
- c) Rapid fermentation in steel tanks
- d) Blending of different wines

99. What should be avoided when storing wine to prevent corks from drying out?

- a) High humidity
- b) Storing upright
- c) Keeping in darkness
- d) Constant temperatures

100. What is the purpose of decanting wine?

- a) To cool the wine quickly
- b) To enhance the color of the wine
- c) To remove sediment and allow a full-bodied wine to breathe
- d) To add flavor to the wine

101. When is the best time to taste wine critically?

- a) Immediately after a meal
- b) During a meal
- c) Before a meal
- d) While cooking

102. What is the significance of the tears or legs of the wine?

- a) They indicate the quality of the wine
- b) They reveal the age of the wine
- c) They indicate viscosity, not quality
- d) They show the type of grape used

103. What does AOC stand for in the context of French wines?

- a) Appellation d'Origine Contrôlée
- b) Association of Organic Cultivators
- c) Authentic Original Classification
- d) Appellation of Origin Controlled

104. What is the primary grape variety used in Alsace wines known for its aromatic qualities?

- a) Gewürztraminer
- b) Pinot Noir
- c) Chardonnay
- d) Cabernet Sauvignon

105. Which region in France is renowned for producing sparkling wine?

- a) Bordeaux
- b) Burgundy
- c) Loire
- d) Champagne

106. What is the classification system for Bordeaux wines primarily based on?

- a) The vineyard location
- b) The historical prices of properties
- c) The grape varieties used
- d) The winemaking techniques

107. What term refers to a blend of several grape varieties in Alsace wines?

- a) Vendange tardive
- b) Edelzwicker
- c) Vin de France
- d) Selection de grains nobles

108. Which grape is known as the primary component in most right bank Bordeaux wines?

- a) Cabernet Sauvignon
- b) Merlot
- c) Cabernet Franc
- d) Petit Verdot

109. Which grape variety is not traditionally grown in Burgundy?

- a) Pinot Noir
- b) Chardonnay
- c) Merlot
- d) Gamay

110. What does «sur lie» mean when found on a Muscadet wine label?

- a) Aged with added sugar
- b) Aged on the lees
- c) Aged in oak barrels
- d) Aged in stainless Steel

111. What is the primary red grape used in the northern Rhône appellations?

- a) Grenache
- b) Syrah
- c) Mourvèdre
- d) Carignan

112. What is the main grape variety used in the production of dry white wine from Château Grillet?

- a) Marsanne
- b) Viognier
- c) Roussanne
- d) Chardonnay

113. Which category of German wines is formerly known as Prädikatswein?

- a) Qualitätswein bestimmter Anbaugebiete (Q.B.A.)
- b) Geschützte geografische Angabe (G.G.A.)
- c) Geschützte Ursprungsbezeichnung (G.U.)
- d) Kabinett

114. In which region of Italy is Barolo DOCG produced?

- a) Tuscany
- b) Piedmont
- c) Veneto
- d) Sicily

115. What is the primary grape used in the Rioja region of Spain?

- a) Garnacha
- b) Tempranillo
- c) Mazuelo
- d) Graciano

116. Which Australian region is famous for Shiraz?

- a) Margaret River
- b) Barossa Valley
- c) Hunter Valley
- d) Clare Valley

117. Which grape is primarily associated with the Willamette Valley in Oregon?

- a) Cabernet Sauvignon
- b) Riesling
- c) Pinot Noir
- d) Merlot

118. Which wine category in Germany refers to the harvest of individually selected overripe berries?

- a) Kabinett
- b) Spätlese
- c) Auslese
- d) Trockenbeerenauslese

119. Which grape variety is primarily used to make Port wines in Portugal?

- a) Malbec
- b) Assyrtiko
- c) Touriga Nacional
- d) Chenin Blanc

120. What is Retsina?

- a) A type of dessert wine
- b) A traditional Greek wine flavored with pine resin
- c) A fortified wine from Portugal
- d) A red wine from Hungary

121. What is the most famous wine from Hungary?

- a) Furmint
- b) Tokaji
- c) Pinot Noir
- d) Malbec

122. Which region in New Zealand is most known for Sauvignon Blanc?

- a) Hawke's Bay
- b) Marlborough
- c) Martinborough
- d) Central Otago

123. What is Argentina's most widely planted grape?

- a) Cabernet Sauvignon
- b) Chardonnay
- c) Malbec
- d) Torrontés

124. What grape variety is Chile's signature grape that was initially mistaken for Merlot?

- a) Malbec
- b) Carmenere
- c) Cabernet Sauvignon
- d) Syrah

125. Which grape is primarily used to make sweet sherry?

- a) Palomino Fino
- b) Pedro Ximenez
- c) Chenin Blanc
- d) Assyrtiko

126. What system is used in the production of sherry to blend different ages of wine?

- a) Solera system
- b) Fermentation system
- c) Aging system
- d) Blending system

127. How is Fino sherry characterized in terms of aging?

- a) Aged under flor
- b) Aged in oak barrels only
- c) Aged with added sugar
- d) Aged in underground caves

128. What type of barrels are used for aging sherry wines?

- a) French oak
- b) American oak
- c) Portuguese oak
- d) Hungarian oak

129. At what temperature should sherry be stored?

- a) 10°C (50°F)
- b) 13°C (55°F)
- c) 15°C (59°F)
- d) 18°C (64°F)

130. What is the primary grape variety used in the production of Port wine?

- a) Tinta Roriz
- b) Arinto
- c) Malvasia
- d) Sercial

131. What traditional method is used for crushing grapes in Port production?

- a) Mechanical pressing
- b) Barefoot treading
- c) Hydraulic pressing
- d) Grinding

132. What type of port is bottled after aging for 2-3 years?

- a) Vintage port
- b) Single quinta port
- c) Late-bottled vintage port
- d) Ruby port

133. Which grape variety is known for producing the driest style of Madeira?

- a) Bual
- b) Malmsey
- c) Sercial
- d) Verdelho

134. What is the process called that involves heating barrels of wine to accelerate maturation in Madeira production?

- a) Fermentation
- b) Fortification
- c) Estufado
- d) Blending

135. What type of wine is Commandaria?

- a) A fortified wine
- b) A sweet dessert wine
- c) A dry red wine
- d) A sparkling wine

136. Which of the following styles of Madeira is the sweetest?

- a) Sercial
- b) Verdelho
- c) Bual
- d) Malmsey

137. What are vermouths primarily categorized as?

- a) Fortified wines
- b) Red wines
- c) Table wines
- d) Dessert wines

138. Which ingredient is essential for most vermouths?

- a) Coriander
- b) Wormwood
- c) Quinine
- d) Sugar

139. What is the sugar content in Rosso or red sweet vermouths?

- a) Up to 60 grams per liter
- b) Up to 90 grams per liter
- c) Up to 130 grams per liter
- d) Over 200 grams per liter

140. Which type of vermouth is traditionally considered dry?

- a) Bianco
- b) Rosso
- c) Sweet
- d) Extra Dry

141. What is the primary flavoring used in vermouth production?

- a) Fruits
- b) Herbs
- c) Spices
- d) Flowers

142. What type of vermouth has a bright light-yellow color?

- a) Dry
- b) Sweet

- c) Rosso
- d) Bianco

143. Which ingredient gives red vermouth its brown-amber color?

- a) Sugar
- b) Caramel
- c) Citrus
- d) Wormwood

144. What is the alcoholic strength range of vermouth?

- a) 10%-15%
- b) 16%-22%
- c) 14%-18%
- d) 20%-25%

145. What characterizes vermouth di Torino?

- a) High sugar content
- b) Use of artificial flavorings
- c) Mandatory presence of certain plants
- d) No alcohol

146. What is Junmai sake typically paired with?

- a) Light seafood
- b) Hearty fare such as roasted or grilled meat
- c) Dessert
- d) Salad

147. What percentage of rice is milled away for Junmai Ginjo sake?

- a) At least 30%
- b) At least 40%
- c) At least 50%
- d) No special requirement

148. Which sake is known for being too delicate to pair with heavy cuisine?

- a) Junmai
- b) Honjozo
- c) Junmai Daiginjo
- d) Nigori

149. What is the first step in the production of alcohol from barley?

- a) Mashing
- b) Fermentation
- c) Malting
- d) Distillation

150. What is the term for the sugary liquid created during the mashing process?

- a) Wash
- b) Wort
- c) Mash
- d) Spirit

151. What is the role of yeast in alcohol production?

- a) To provide flavor
- b) To break down starches into sugars
- c) To convert sugars into alcohol
- d) To enhance the aroma

152. Which still is known for producing spirits in a continuous manner?

- a) Pot still
- b) Column still
- c) Hybrid still
- d) Batch still

153. What must be removed during the distillation process to ensure the quality of the spirit?

- a) Sugar
- b) Water
- c) Heads and tails
- d) Yeast

154. Which type of still is typically used for batch distillation?

- a) Column still
- b) Pot still
- c) Continuous still
- d) Hybrid still

155. What is the first part of the distilled liquid that contains unpleasant substances known as?

- a) Heart
- b) Tails
- c) Foreshots
- d) Low wines

156. Who developed the Lomond Still?

- a) Alistair Cunningham and Arthur Warren
- b) Bill Samuels and Elijah Craig
- c) Robert Stein and David Stewart
- d) Andrew Usher and Arthur Warren

157. What is a characteristic feature of the Lomond Still?

- a) It has a fixed line arm.
- b) It includes movable cylindrical copper plates.
- c) It is primarily used for whiskey production.
- d) It has lower maintenance costs than other stills.

158. Which distilleries currently use the Lomond Still?

- a) Loch Lomond and Incdairne
- b) Scapa and Glenfiddich
- c) Macallan and Glenlivet
- d) Jack Daniel's and Crown Royal

159. What is the primary advantage of using Patent or Coffey stills?

- a) Lower alcohol yield
- b) High efficiency and continuous operation
- c) Simplicity in design
- d) High cleaning costs

160. What is the purpose of the doubler or thumper in bourbon distillation?

- a) To age the spirit
- b) To remove sulfur from the gas
- c) To add flavors to the whiskey
- d) To bottle the whiskey

161. How does barrel aging affect the color of the spirit?

- a) It remains colorless.
- b) It becomes clear.
- c) It becomes brown or caramel colored.
- d) It changes to a green hue.

162. What is the «Angel's Share»?

- a) The amount of spirit added before bottling
- b) The percentage of spirit lost to evaporation
- c) The flavor profile of a blended whiskey
- d) The ratio of malt to grain whiskey

163. Who pioneered blending in whisky production?

- a) Bill Samuels
- b) Alistair Cunningham
- c) Andrew Usher
- d) Elijah Craig

164. What is the purpose of blending whiskies?

- a) To dilute the flavors
- b) To create a recognizable and consistent character
- c) To increase the alcohol content
- d) To enhance the aging process

165. What ingredients can be used in the production of liqueurs?

- a) Only fruits
- b) Fruits, herbs, and flowers
- c) Only neutral spirits
- d) Only sugar and water

166. What is anise primarily cultivated for?

- a) Flavoring beverages
- b) Medicinal qualities
- c) Cooking purposes
- d) Decorative uses

167. Which country is known for producing Sambuca?

- a) France
- b) Italy
- c) Spain
- d) Greece

168. What does the term «louche» refer to in relation to anise drinks?

- a) The process of fermentation

b) The color change when water is added

- c) The type of glass used
- d) The taste profile

169. What is the main difference between pastis and anisette?

- a) Alcohol content
- b) Ingredients used
- c) Color
- d) Serving temperature

170. Maraschino liqueur is made from which type of fruit?

- a) Peach
- b) Cherry
- c) Apple
- d) Plum

171. What is the minimum alcohol content required by Bulgarian law for Mastika?

- a) 30%
- b) 40%
- c) 47%
- d) 50%

172. Mastiha is a protected ingredient from which Greek island?

- a) Crete
- b) Rhodes
- c) Chios
- d) Mykonos

173. When was absinthe first distilled?

- a) 1800
- b) 1792
- c) 1900
- d) 1874

174. What type of fruit is Pálinka primarily distilled from?

- a) Berries
- b) Grapes
- c) Stone fruit
- d) Apples

175. What is a key characteristic of the distillation equipment used for Pálinka?

- a) It is made of glass
- b) It is made of copper
- c) It is automated
- d) It is made of stainless steel

176. What is Advocaat primarily made from?

- a) Egg yolks, sugar, and brandy
- b) Apricots and almonds
- c) Roots, herbs, and spices
- d) Coconut and rum

177. Which liqueur is known for its bright yellow color and creamy texture?

- a) Amaretto
- b) Advocaat
- c) Amaro
- d) Amarula

178. What flavor dominates Aperol?

- a) Cherry
- b) Orange
- c) Peach
- d) Mint

179. Which liqueur is produced by distilling orange peels and is known as a triple sec?

- a) Grand Marnier
- b) Cointreau

- c) Curacao
- d) Amaretto

180. What is the primary flavor of Fernet?

- a) Artichoke
- b) Coffee
- c) Apricot
- d) Almond

181. What type of beverage is Vermouth?

- a) A type of gin
- b) A fortified wine
- c) A spirit
- d) A liqueur

182. What is the main flavoring ingredient in Aquavit?

- a) Anise
- b) Caraway seeds
- c) Dill
- d) Fennel

183. Which liqueur is traditionally served in a frozen glass and often paired with food?

- a) Bailey's Irish Cream
- b) Amaretto
- c) Ouzo
- d) Aquavit

184. What is unique about Goldwasser?

- a) It contains floating gold flakes
- b) It is flavored with chocolate
- c) It is made from cherry stones
- d) It is a fruit liqueur

185. Which country is known for producing Baijiu?

- a) Italy
- b) France
- c) China
- d) Greece

186. In which century was vodka first produced in central Europe?

- a) 10th century
- b) 12th century
- c) 14th century
- d) 8th century

187. Which country claims to have first distilled vodka?

- a) Ukraine
- b) Poland
- c) Russia
- d) Both Poland and Russia

188. What does the word "vodka" mean in Russian and Polish?

- a) Water of life
- b) Little water
- c) Spirit of celebration
- d) Strong alcohol

189. What was the main purpose of vodka in its early history?

- a) For pleasure
- b) For medicinal use
- c) For social gatherings
- d) For trade

190. What is the minimum alcohol by volume (abv) for vodka as per EU regulations?

- a) 37.5%

- b) 40%
- c) 43%
- d) 96%

191. Who established the first government monopoly of vodka in Russia?

- a) Peter the Great
- b) Tsar Ivan «the Terrible»
- c) Catherine the Great
- d) Lenin

192. Which raw material is NOT mentioned as a potential base for vodka production?

- a) Corn
- b) Potatoes
- c) Sugar cane
- d) Rye

193. What was vodka originally used for in Poland before it became a drink?

- a) Medicine
- b) Cooking
- c) Gunpowder production
- d) Celebrations

194. What is a key ingredient in all types of gin according to its legal definition?

- a) Juniper berries
- b) Potatoes
- c) Barley
- d) Sugar

195. Which style of gin must be made in a traditional still with no artificial flavorings?

- a) Plymouth Gin
- b) London Dry Gin

- c) Genever
- d) Dutch Courage

196. What is rum primarily made from?

- a) Sugarcane juice
- b) Molasses
- c) Sugar syrup
- d) Crystallized sugar

197. In which century did Sir John Hawkins pioneer the slave triangle involving rum?

- a) 15th century
- b) 16th century
- c) 17th century
- d) 18th century

198. Which island is credited with the origin of molasses-based rum?

- a) Cuba
- b) Jamaica
- c) Barbados
- d) Puerto Rico

199. What is the primary difference between English style rum and Spanish style rum?

- a) Color
- b) Production method
- c) Flavor profile
- d) Age

200. What type of distillation produces a lighter-bodied style of rum?

- a) Pot distillation
- b) Column distillation
- c) Continuous distillation
- d) Single distillation

201. Which rum-producing country is known for creating "Rhum Agricole"?

- a) Cuba
- b) Jamaica
- c) Martinique
- d) Barbados

202. What role did rum play in the British Royal Navy?

- a) It was a beverage of choice for officers.
- b) It replaced beer in sailors' rations.
- c) It was used as a punishment for disobedience.
- d) It was banned due to its strong flavor.

203. What cocktail is associated with Ernest Hemingway?

- a) Mai Tai
- b) Piña Colada
- c) Daiquiri
- d) Mojito

204. What was a common use of rum punch in colonial America?

- a) A celebratory drink
- b) A medicinal tonic
- c) A standard tavern beverage
- d) An ingredient in cooking

205. During which era did many famous rum drinks get invented?

- a) Colonial era
- b) Prohibition era
- c) Tiki era
- d) Revolutionary era

206. Who brought the first change of sugarcane to Brazil?

- a) José Antonio Cuervo
- b) Martim A onso de Souza
- c) John Barreno
- d) Steven Zambrano

207. What was «Cachaça» initially considered?

- a) A type of agave
- b) A beverage for human consumption
- c) A byproduct of the sugar industry
- d) A spirit of the country

208. In which year was the first registered tequila distillery in Mexico established?

- a) 1758
- b) 1808
- c) 1873
- d) 1997

209. What is the primary ingredient used to produce tequila?

- a) Blue agave
- b) Sugarcane
- c) Corn
- d) Barley

210. How long does it typically take for blue agave to mature before harvesting?

- a) 2 to 3 years
- b) 4 to 5 years
- c) 6 to 8 years
- d) 10 to 12 years

211. What distinguishes «100% blue agave tequila» from «mixto» tequila?

- a) The production process
- b) The region where it's made
- c) The percentage of blue agave used
- d) The aging process

212. Which of the following is NOT one of the five types of tequila?

- a) Silver
- b) Añejo
- c) Extra Añejo
- d) Gran Reserva

213. What is the traditional cooking method for mezcal agaves?

- a) Boiling
- b) Baking
- c) Pit ovens
- d) Autoclaves

214. What does the term «Caipirinha» refer to?

- a) A type of mezcal
- b) A cocktail made with Cachaça
- c) A brand of tequila
- d) A method of distillation

215. What is the characteristic of White or Young Mezcal?

- a) It is colorless and translucent, not subjected to any further process
- b) It must remain in wooden containers for at least 12 months
- c) It is flavored with ingredients like lemon and honey
- d) It contains at least 1000 liters of mezcal

216. How long must Reposado Mezcal remain in wooden containers?

- a) 2 to 12 months
- b) More than 12 months
- c) 6 to 24 months
- d) Less than 2 months

217. Which agave is primarily used in the production of most mezcal in Oaxaca?

- a) Cenizo
- b) Espadín
- c) Duranguense
- d) Tobala

218. What distinguishes Cognac from other brandies?

- a) It must be produced in the region of Cognac, France.
- b) It can be distilled from any type of fruit.
- c) It is bottled at a minimum of 50% ABV.
- d) It must be aged in plastic barrels.

219. What is the minimum aging requirement for Very Special (VS) Cognac?

- a) 2 years
- b) 3 years
- c) 4 years
- d) 10 years

220. Which of the following agaves is not used to produce mezcal?

- a) Agave Tequilana
- b) Agave Potatorum
- c) Agave Durangensis
- d) Agave Rhodacantha

221. What happens to the distillate during aging in wooden barrels?

- a) It gains water content.
- b) It evaporates rapidly.
- c) It transforms due to contact with wood.
- d) It is filtered to remove impurities.

222. What is the term for the first distillation in the Cognac production process?

- a) Bonne chauffe
- b) Brouillis
- c) Assemblage
- d) Angel share

223. Which of the following is true about Añejo Mezcal?

- a) It must remain in wooden containers for less than 12 months.
- b) It is flavored with maguey worms.
- c) It must remain in wooden containers for more than 12 months.
- d) It is produced exclusively in Jalisco.

224. What is the purpose of the aging process for cognac?

- a) To increase its alcohol content.
- b) To enhance its flavor and aroma.
- c) To dilute the spirit.
- d) To make it sweeter.

225. How long has Armagnac predated Cognac?

- a) 200 years
- b) 300 years
- c) 500 years
- d) 1000 years

226. What is the primary grape used in the production of Armagnac?

- a) Merlot
- b) Chardonnay
- c) Ugni blanc
- d) Cabernet Sauvignon

227. Which of the following is a labeling term for the youngest Armagnac?

- a) VSOP
- b) XO
- c) Hors d'âge
- d) VS, 3 stars

228. What type of distillation does Armagnac undergo?

- a) Double distillation
- b) Single distillation
- c) Continuous distillation
- d) No distillation

229. What is the French term for pomace brandies?

- a) Eau-de-vie
- b) Marc
- c) Grappa
- d) Calvados

230. What does the term «grappa» specifically refer to?

- a) Apple brandy
- b) Grape spirit from Italy
- c) Pear brandy
- d) A type of eau-de-vie

231. What percentage of alcohol must cider for Calvados have at minimum?

- a) 4.5%
- b) 6%

- c) 8%
- d) 10%

232. How long must Calvados labeled as «Extra, XO, Napoléon» be aged?

- a) 2 years
- b) 4 years
- c) 6 years
- d) 10 years

233. What method may be used for harvesting pisco grapes?

- a) Only hand harvesting
- b) Only machine harvesting
- c) Hand or machine harvesting
- d) Only high-speed spinning

234. What type of grapes is not allowed in the fermentation of Chilean pisco?

- a) Red grapes
- b) Green grapes
- c) Yellow grapes
- d) Black grapes

235. How long must alcohol rest after distillation before being used for pisco preparation?

- a) 30 days
- b) 60 days
- c) 90 days
- d) 180 days

236. What is the minimum aging requirement for “guarda” pisco in oak barrels?

- a) 90 days
- b) 120 days

- c) 180 days
- d) 360 days

237. Which grape varietal is used in Chilean pisco production?

- a) Quebranta
- b) Muscat of Alexandria
- c) Negra Crillo
- d) Italia

238. What is the maximum alcohol content allowed in Chilean pisco?

- a) 60 degrees Gay-Lussac
- b) 65 degrees Gay-Lussac
- c) 70 degrees Gay-Lussac
- d) 73 degrees Gay-Lussac

239. What historical figure is credited with the earliest documented reference to whisky production in Scotland?

- a) King James
- b) Father Jon Cor
- c) Christian missionaries
- d) Duncan Nicol

240. How long must all whiskies be aged by law in the UK?

- a) 2 years
- b) 3 years
- c) 5 years
- d) 10 years

241. What type of still is used for distilling pisco in Chile?

- a) Continuous stills
- b) Column stills
- c) Discontinuous stills
- d) Alembic stills

242. What is the primary ingredient used in the production of whisky?

- a) Barley
- b) Wheat
- c) Cereal grains
- d) Potatoes

243. What is said to have originated Irish whiskey?

- a) In the early Middle Ages
- b) During the 18th century
- c) In the early 20th century
- d) In the 17th century

244. Which distillery was the first licensed whiskey distillery in the British Isles?

- a) Redbreast
- b) Bushmills
- c) Glenfiddich
- d) Jack Daniel's

245. How many times is Irish whiskey typically distilled?

- a) Two times
- b) Three times
- c) Four times
- d) Five times

246. What is the minimum aging period for Irish whiskey?

- a) One year
- b) Two years
- c) Three years
- d) Five years

247. What grain is particularly suited for producing Canadian whiskies?

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

248. What is the primary characteristic of Bourbon?

- a) Must be produced in Canada
- b) Must contain at least 51% corn
- c) Must be aged for a minimum of five years
- d) Must be distilled only twice

249. Which of the following is true about American whiskey?

- a) It must be produced in Scotland
- b) It can be made from a mash of cereal grains
- c) It can contain additives other than water and caramel coloring
- d) It does not have specific regulations for production

250. What type of whisky is produced in Japan?

- a) Only single malt
- b) Only blended
- c) Both single malt and blended
- d) None of the above

251. What is the unique factor of Indian whisky production?

- a) It uses only barley
- b) It has a lower Angel's Share than other countries
- c) One year of maturation is equivalent to three years in Scotland

d) It is aged in steel casks

252. Which Australian region is known for producing some of the best whiskey?

- a) Queensland
- b) Tasmania
- c) New South Wales
- d) South Australia

253. What is the primary purpose of an aperitif?

- a) To provide dessert
- b) To stimulate the appetite
- c) To hydrate the body
- d) To cool the drink

254. What type of drinks are typically served in a highball glass?

- a) Cocktails
- b) Blended drinks
- c) Hot drinks
- d) Sours

255. Which of the following is an example of a classic cocktail?

- a) Mojito
- b) Pina Colada
- c) Old Fashioned
- d) Tequila Sunrise

256. What is a Cobbler typically made with?

- a) Gin, tonic, and fruit
- b) Sherry, sugar, and citrus
- c) Vodka and soda
- d) Rum and cola

257. What distinguishes a Digestif from a dessert drink?

- a) It is served before a meal
- b) It helps with digestion after a meal
- c) It contains fruit juices
- d) It is always served cold

258. What main ingredients are typically found in a Fizz cocktail?

- a) Spirit, sugar, and bitters
- b) Spirit, citrus, and carbonated water
- c) Spirit, liqueur, and cream
- d) Spirit, tonic, and syrup

259. What is the original spirit used in a traditional Mint Julep?

- a) Rum
- b) Vodka
- c) Rye whiskey
- d) Gin

260. What is a key characteristic of Tiki cocktails?

- a) They are always served hot
- b) They are primarily rum-based
- c) They contain only fruit juices
- d) They are served in shot glasses

261. Which drink is known for being served in a punch bowl?

- a) Collins
- b) Eggnog
- c) Sazerac
- d) Old Fashioned

262. What drink preceded the cocktail in the 1800s?

- a) Beer
- b) Punch

- c) Grog
- d) Wine

263. Who is considered the world's first celebrity mixologist?

- a) Harry Johnson
- b) Jerry Thomas
- c) Cocktail Bill Boothby
- d) David Wondrich

264. What was the main purpose of mixing rum with water according to Admiral Edward Vernon?

- a) To create a new drink
- b) To prevent scurvy
- c) To increase alcohol content
- d) To make it more palatable

265. In what year was the National Prohibition Act, also known as the Volstead Act, passed into law in the US?

- a) 1914
- b) 1919
- c) 1925
- d) 1933

266. What was a «speakeasy»?

- a) A type of cocktail
- b) An illegal drinking house
- c) A cocktail recipe book
- d) A famous cocktail bar

267. Which cocktail was said to be invented as early as 1896 but gained popularity during Prohibition?

- a) Martini
- b) Mojito

- c) Daiquiri
- d) Mai Tai

268. Who published the first cocktail book, documenting various drink categories?

- a) Ada Coleman
- b) Jerry Thomas
- c) Harry Johnson
- d) Cocktail Bill Boothby

269. What major event caused an influx of illegal drinking houses in the United States during the Prohibition era?

- a) The Great Depression
- b) World War I
- c) The Gold Rush
- d) The American Revolution

270. What was a major reason for the popularity of Tiki restaurants in the 1930s?

- a) They offered affordable travel options
- b) They were the only places serving tropical drinks
- c) They provided an escape to the mysteries of the orient
- d) They were a trend started by returning soldiers

271. What happened to the Tiki craze after the Vietnam War?

- a) It became more popular
- b) It saw a resurgence in the 1980s
- c) It diminished significantly
- d) It remained unchanged

272. During the 1980s, what replaced Polynesian restaurants?

- a) Classic cocktail bars
- b) High volume chain restaurants
- c) Tiki-themed bars
- d) Gourmet cocktail lounges

273. What was a common characteristic of drinks served in high-volume nightclubs during the Dark Age?

- a) They were balanced and complex
- b) They were often made with fresh ingredients
- c) They were quick to prepare and sweet
- d) They focused on high-quality spirits

274. Which bartender is noted for popularizing flair bartending?

- a) Salvatore Calabrese
- b) Dale DeGro
- c) Tom Cruise
- d) Jerry Thomas

275. What does a well-prepared exotic drink need to have, according to the text?

- a) A high alcohol content
- b) A perfect balance of flavors
- c) A sweet and syrupy taste
- d) Complex layering of ingredients

276. What trend emerged in bartending during the late 1990s?

- a) An emphasis on sweet cocktails
- b) A focus on molecular mixology
- c) The decline of cocktail history
- d) The rise of cheap pre-made mixers

277. What do contemporary bartenders prioritize when creating cocktails?

- a) Speed and efficiency
- b) Creative drink names
- c) Consistency and quality ingredients
- d) High sugar content

278. How should a cocktail recipe be structured?

- a) Random order of ingredients
- b) From bottom to top
- c) From top down, listing spirits first
- d) Only listing ingredients without methods

279. What is the purpose of cutting the center flesh (pith) out of a lime wedge?

- a) To make it look more attractive
- b) To enhance its flavor
- c) To reduce bitterness
- d) To increase the size of the wedge

280. When cutting fruit wheels, what is important about the slit made in them?

- a) It must be deep
- b) It must be shallow
- c) It should be non-existent
- d) It should be made at both ends

281. What is a classic twist made with?

- a) A knife
- b) A peeler
- c) A channel knife
- d) A zester

282. What should be done to keep fresh herbs looking their best?

- a) Store them in a dry area
- b) Keep them in a damp paper towel

- c) Place them directly on ice
- d) Leave them outside

283. What type of juice is considered the gold standard in cocktail preparation?

- a) Pasteurized juice
- b) Shelf-stable mixers
- c) Fresh squeezed juice
- d) Bottled juice

284. Why is it important to chill the mixing glass before adding ingredients?

- a) To save time
- b) To enhance flavor
- c) To prevent over-dilution
- d) To keep the drink warm

285. What is the primary purpose of garnishes in a drink?

- a) To make the drink look appealing
- b) To add extra alcohol
- c) To fill the glass
- d) To lower the drink's cost

286. What is the primary purpose of chilling a glass before serving a cocktail?

- a) To make it visually appealing
- b) To prevent over dilution
- c) To speed up the cocktail preparation
- d) To cool the cocktail faster

287. Which type of ice is produced using a Lewis Bag?

- a) Crushed ice
- b) Pebbled ice
- c) Cocktail ice
- d) Fancy ice

288. Why is clear ice preferred over cloudy ice?

- a) Clear ice melts faster
- b) Clear ice has better cooling power
- c) Clear ice is cheaper to produce
- d) Clear ice is more aesthetically pleasing

289. What is a potential consequence of over-serving alcohol to guests?

- a) Increased customer satisfaction
- b) Enhanced social interactions
- c) Legal liability for the bartender
- d) Reduced drink prices

290. What should a bartender do if they suspect a guest has had enough to drink?

- a) Ignore the situation
- b) Offer them more alcohol
- c) Communicate with other staff about the guest's behavior
- d) Ask them to leave immediately

291. Which method helps to influence a guest's alcohol consumption?

- a) Offering multiple cheap drinks
- b) Suggesting a higher quality drink
- c) Serving only cocktails with low alcohol content
- d) Ignoring the guest's preferences

292. What is an essential skill for bartenders regarding intoxicated guests?

- a) Being aggressive in their approach
- b) Documenting incidents
- c) Knowing when to call the police
- d) Handling situations calmly and firmly

293. Why is it important for bartenders to check identification?

- a) To upsell more drinks
- b) To ensure guests are of legal drinking age
- c) To know the guests better
- d) To create a friendly atmosphere

294. What is the goal of refusing service to an intoxicated guest?

- a) To embarrass them
- b) To prevent them from causing an incident
- c) To show authority
- d) To encourage them to drink more

295. What is the initial effect of alcohol on a person's inhibitions?

- a) Increases control
- b) Suppresses control
- c) No effect
- d) Enhances judgment

296. How does ethanol affect mood when consumed in moderate quantities?

- a) Makes people aggressive
- b) Induces euphoria
- c) Causes sleepiness
- d) Leads to sadness

297. Which of the following is NOT a common sign of intoxication?

- a) Relaxed inhibitions
- b) Impaired motor coordination
- c) Increased energy
- d) Slurred speech

298. What is the typical blood alcohol concentration (BAC) level at which driving becomes illegal in many countries?

- a) .05%
- b) .08%
- c) .10%
- d) .15%

299. At a BAC of .040, what is a likely effect on an individual?

- a) Loss of consciousness
- b) Impaired motor skills
- c) Heightened perception
- d) Increased judgment

300. Which of the following statements about alcohol is true?

- a) Alcohol is a stimulant.
- b) Drinking coffee can reverse alcohol's effects.
- c) Alcohol has nutritional value.
- d) Ethanol can lead to alcohol dependency.

301. What can help maintain safe levels of alcohol consumption?

- a) Drinking on an empty stomach
- b) Setting a maximum target amount
- c) Mixing drinks frequently
- d) Ignoring personal limits

302. Which of the following is a behavioral effect of alcohol consumption?

- a) Enhanced critical thinking
- b) Impaired judgment
- c) Increased coordination
- d) Improved focus

303. What does a BAC of .150 indicate?

- a) No impairment
- b) Balance and movement are seriously impaired
- c) Enhanced mood and behavior
- d) Increased reaction time

304. Which of the following is a myth about alcohol?

- a) Alcohol can stimulate appetite.
- b) Older wine is always better.
- c) Mixing alcohol with energy drinks can be dangerous.
- d) Beer before liquor makes you sick.

305. What do stimulants do to the nervous system?

- a) Excite it
- b) Depress it
- c) Stabilize it
- d) Disrupt it

306. Which of the following is primarily characterized as a depressant?

- a) Nicotine
- b) caffeine
- c) Alcohol
- d) Methamphetamine

307. What happens to the body when alcohol is consumed in initial doses?

- a) Decreased heart rate
- b) Increased dopamine release
- c) Lowered aggression
- d) Decreased energy levels

308. At what blood alcohol concentration (BAC) level are stimulant effects typically replaced by depressant effects?

- a) 0.05 mg/l
- b) 0.08 mg/l
- c) 0.10 mg/l
- d) 0.12 mg/l

309. Which statement is true about alcohol and chronic diseases?

- a) Alcohol consumption has no health risks.
- b) Women are less susceptible to alcohol's negative effects.
- c) Alcohol can increase the risk of developing chronic diseases.
- d) Alcohol does not affect medication metabolism.

310. What is the best way to prevent a hangover?

- a) Drink as fast as possible
- b) Drink on an empty stomach
- c) Drink slowly and on a full stomach
- d) Avoid drinking altogether

311. Which of the following is a symptom of a hangover?

- a) Increased energy
- b) Dehydration
- c) Enhanced mental clarity
- d) Heightened reflexes

312. What should you do if you think your drink has been spiked?

- a) Ignore the feeling and continue drinking
- b) Ask someone you trust to help you get

to a safe place

- c) Call the bartender and confront them
- d) Leave the venue immediately

313. What is the primary reason that alcohol is commonly used to spike drinks?

- a) It is cheaper than drugs
- b) It is more detectable than drugs
- c) It is less common than drugs
- d) It is more accessible than drugs

314. What are the three main stakeholders a bar manager must satisfy?

- a) The Guests, The Business, Fellow Employees
- b) The Staff, The Management, The Guests
- c) The Customers, The Suppliers, The Government
- d) The Investors, The Employees, The Clients

315. What is essential for effective communication in bar management?

- a) Ignoring body language
- b) Verbal, nonverbal, and written communication skills
- c) Speaking loudly
- d) Only written communication

316. Why is time management important in bar operations?

- a) To rush service
- b) To avoid spending too much time on tasks
- c) To ensure guests have a seamless experience
- d) To allow staff to take long breaks

317. What is a key factor in maintaining effective employee performance?

- a) Making employees work longer hours
- b) Measuring effectiveness by productivity and efficiency
- c) Keeping employees busy regardless of tasks
- d) Focusing only on personal tasks

318. What should management consider when hiring staff?

- a) Hiring based solely on skills
- b) Ignoring personality traits
- c) Interviewing candidates with diverse skill sets
- d) Only hiring friends

319. Which of the following is a good practice in interviewing candidates?

- a) Not researching the candidate
- b) Setting aside sufficient time for each interview
- c) Skipping the structured interview format
- d) Focusing solely on the resume

320. Why is effective scheduling important in bar management?

- a) To ensure all employees start at the same time
- b) To provide more than adequate service for the volume of business
- c) To minimize operational hours
- d) To avoid staff interactions

321. What should managers focus on to empower and guide their staff?

- a) Paying high wages
- b) Observing the needs of the staff
- c) Reducing working hours

- d) Serving guests personally

322. What should staff be familiar with to provide better service?

- a) Marketing strategies
- b) Food and specialty cocktail preparation
- c) The restaurant's decor
- d) Only the wine selection

323. Why is it important for staff to know what the food and drinks taste like?

- a) To increase their salary
- b) To recommend them to the guests
- c) To improve their cooking skills
- d) To attract more suppliers

324. What is one of the reasons guests might not return to a restaurant?

- a) Poor lighting in the dining area
- b) Lack of vegetarian options
- c) Prices are too high
- d) The restaurant closes too early

325. How often should staff education be provided?

- a) Once a year
- b) Every 6 months
- c) On a regular basis
- d) Only when new staff is hired

326. What is a benefit of conducting a menu analysis?

- a) Lowering staff wages
- b) Making decisions on portion sizes
- c) Attracting new guests with a well-designed menu
- d) Improving the restaurant's location

327. What is gross profit?

- a) The difference between total revenue and total costs
- b) The amount of sales minus variable costs
- c) The amount of revenue minus fixed costs
- d) The remaining income after expenses

328. How is net profit calculated?

- a) Subtract fixed costs from gross profit
- b) Subtract sales from fixed costs
- c) Add variable costs to gross profit
- d) Add gross profit to fixed costs

329. Which of the following is a fixed cost?

- a) Cost of goods sold
- b) Material cost
- c) Rent
- d) Sales commissions

330. What happens to profit when costs increase?

- a) Profit increases
- b) Profit decreases
- c) Profit stays the same
- d) Profit doubles

331. Sales volume refers to:

- a) The number of units produced
- b) The number of units sold
- c) Total costs
- d) Total revenue

332. What is the formula for break-even point in dollars?

- a) Fixed costs + variable costs
- b) (Fixed costs + variable costs) / contri-

bution rate

- c) Fixed costs / contribution margin
- d) (Fixed costs + profit) / contribution rate

333. The variable rate is defined as:

- a) The ratio of variable cost to fixed cost
- b) The percentage of fixed costs covered by sales
- c) The ratio of variable cost to sales
- d) The amount of variable cost added to fixed costs

334. What is the purpose of beverage control systems?

- a) To reduce labor costs
- b) To keep costs low without compromising quality
- c) To increase revenue through improved service
- d) To monitor employee performance

335. Why is it important to have standard drink sizes?

- a) To ensure guest satisfaction
- b) To increase the volume of drinks sold
- c) To prevent over-pouring and control costs
- d) To use different glassware for each drink

336. What is the first step in determining the selling price of a drink?

- a) Divide the cost of the bottle by the number of drinks
- b) Determine the ml/oz in the bottle
- c) Divide the number of milliliters/ounces in the bottle by the ml/oz of the drink
- d) Multiply the ml/oz of the bottle by the cost

337. How do you calculate the cost per drink?

- a) Divide the total sales by the number of bottles
- b) Divide the cost of the bottle by the number of drinks the bottle can yield
- c) Multiply the total cost by the percentage of liquor
- d) Subtract the cost from the number of drinks sold

338. What is the selling price if the cost per drink is \$1.60 and the liquor cost percentage is 20%?

- a) \$16.50
- b) \$18.33
- c) \$11.00
- d) \$8.00

339. What should be done if a bottle is removed from inventory for cooking?

- a) Leave it out of the report
- b) Record it as a credit/breakage
- c) Include it in sales
- d) Add it to the opening inventory

340. Which action should be restricted to authorized personnel only?

- a) Receiving deliveries
- b) Access to the liquor and wine room
- c) Requisitioning beverages
- d) Making purchase orders

341. What is the purpose of the "full for empty" bottle system?

- a) To ensure consistent pricing
- b) To monitor drink quality
- c) To ensure accurate stock replenishment
- d) To minimize employee theft

342. What happens when the cost percentage is too high?

- a) You are selling drinks at a lower price
- b) Your expenses are greater than expected
- c) Your staff is following standard recipes
- d) You have low inventory

343. What is one way to detect dishonest behavior among employees?

- a) Use daily sales reports
- b) Only employ part-time staff
- c) Reduce drink sizes
- d) Use a secret shopper to observe the bar

344. Why are daily reports important for beverage control?

- a) They show daily trends and highlight discrepancies
- b) They eliminate the need for inventory
- c) They reduce the cost of operations
- d) They ensure customers are satisfied

345. What is the main reason for designing a bar with functionality in mind?

- a) To ensure the bar looks beautiful
- b) To maximize bartender efficiency
- c) To reduce the cost of bar equipment
- d) To provide more space for customers

346. How should the drink ice bin be designed for maximum bartender comfort?

- a) It should be very deep
- b) It should be placed far from the bartender station

- c) It should be easy to reach into and not more than 3 inches above the speed rack
- d) It should store only ice

347. What is the primary use of a drain board in a bar?

- a) To serve drinks
- b) For storage and cleaning of glassware, condiments, and utensils
- c) To display garnishes
- d) To store alcohol bottles

348. Why is a glass washing machine preferred over a three-compartment sink?

- a) It uses less water
- b) It is more sanitary and efficient
- c) It requires less maintenance
- d) It is mandatory in all countries

349. What factor is important when designing back bar shelves for bottles?

- a) Shelves should be adjustable to fit bottles of varying heights
- b) Shelves should be decorative but not functional
- c) Shelves should only hold one row of bottles
- d) Shelves should be hidden from view

350. What is a key feature of a beer draft system?

- a) It takes up a lot of space
- b) It is cost-effective and should not hinder service speed
- c) It should be placed far from the bartender station
- d) It is only used in small bars

351. Why is market segmentation important in bar marketing?

- a) It allows you to target specific groups of guests
- b) It helps reduce marketing costs
- c) It makes the bar more attractive
- d) It allows bartenders to work faster

352. What should a drink menu include to help customers decide?

- a) Overly long descriptions
- b) Ingredient lists and a short description of each drink
- c) Only the names of drinks
- d) No descriptions, just pictures

353. Which type of cocktail should be strategically placed at the top right corner of a menu?

- a) Low-profit cocktails
- b) The most expensive cocktails
- c) High-profit cocktails
- d) The least popular cocktails

354. Which category of cocktails includes classic drinks that have stood the test of time?

- a) The Unforgettables
- b) The New Era
- c) Contemporaries
- d) Modern Classics

355. The IBA's commitment to bartender innovation is represented by which category of cocktails?

- a) The Unforgettables
- b) The New Era
- c) Contemporaries
- d) On Trend

356. Which cocktail is part of the “New Era” category?

- a) Americano
- b) Bramble
- c) Negroni
- d) Aviation

357. What garnish is suggested for an Americano cocktail?

- a) Nutmeg
- b) Maraschino Cherry
- c) Orange slice or peel
- d) Lemon zest

358. How is an Alexander cocktail prepared?

- a) Stir and strain
- b) Shake and strain
- c) Blend and pour
- d) Build in glass

359. The cocktail “Between the Sheets” contains which ingredient?

- a) Gin
- b) Cognac
- c) Whiskey
- d) Vodka

360. Which of the following is a «Contemporary» cocktail?

- a) Dry Martini
- b) Bloody Mary
- c) Sidecar
- d) Manhattan

361. What type of glass is used for a Daiquiri?

- a) Highball
- b) Rocks

- c) Chilled cocktail glass
- d) Tumbler

362. The garnish for a Brandy Crusta is:

- a) Cherry
- b) Nutmeg
- c) Lemon zest
- d) Sugar-crusted glass with a long lemon peel

363. What is the main spirit in a Negroni?

- a) Rum
- b) Whiskey
- c) Gin
- d) Brandy

364. What is the main garnish for the Bee’s Knees cocktail?

- a) Lemon slice
- b) Lemon or orange zest
- c) Fresh mint
- d) Orange wedge

365. Which ingredient is used to top the Dark ‘N’ Stormy cocktail?

- a) Rum
- b) Lime juice
- c) Ginger beer
- d) Simple syrup

366. What fruit juice is used in the Bramble cocktail?

- a) Pineapple juice
- b) Orange juice
- c) Lemon juice
- d) Grapefruit juice

367. Which of the following cocktails includes Crème de Mûre as an ingredient?

- a) Espresso Martini
- b) Bramble
- c) Canchanchara
- d) Paloma

368. What is the primary spirit in a Jungle Bird cocktail?

- a) Gin
- b) Tequila
- c) Blackstrap rum
- d) Bourbon

369. Which cocktail is credited to Louis Eppinger in 1890?

- a) Bellini
- b) Bamboo
- c) Daiquiri
- d) Gimlet

370. What is the special garnish for the Three Dots and a Dash cocktail?

- a) Pineapple wedge
- b) Orange slice
- c) Three cherries and a pineapple chunk
- d) Mint sprig

371. What spirit is used in the Tipperary cocktail?

- a) Vodka
- b) Gin
- c) Irish Whiskey
- d) Rum

372. Which of these cocktails features both mint leaves and Prosecco?

- a) Paper Plane

- b) Old Cuban
- c) Bee's Knees
- d) Gimlet

373. Which ingredient is optional in the Southside cocktail?

- a) Egg white
- b) Fresh lime juice
- c) Honey syrup
- d) Falernum

374. What is the origin of the word «julep»?

- a) French
- b) Spanish
- c) Italian
- d) Russian

CORRECT ANSWERS

1. b) To connect, educate, and inspire bartenders worldwide
2. b) Unity, Passion, Legacy
3. c) 10
4. b) To provide training and knowledge to bartenders worldwide
5. b) IBA Foundation Course (IFC)
6. c) 40 hours
7. b) Those who have extensive knowledge and completed at least 3 courses of the pyramid
8. b) International Bartenders Day
9. b) They may be expelled from courses without a refund
10. b) To create the ultimate guest experience
11. b) Make light conversation and share recommendations
12. b) By using expertise to recommend cocktails
13. b) «Everything in its place»
14. b) A garnish enhances flavor; a decoration enhances appearance
15. b) Hot water and soap
16. c) Straining solids from cocktails
17. b) Jigger
18. b) Cools cocktails that contain juices and spirits
19. c) To crush sugar and fruits
20. c) Polynesian-themed decor
21. b) Carbohydrate
22. c) Sucrose
23. b) Providing energy
24. c) Sucrose
25. b) Whisking powdered tea with hot water
26. b) They are 100% oxidized
27. b) 3-5 minutes
28. b) Ethiopia
29. c) The Dutch
30. c) 1668
31. d) Arabica
32. a) Fermentation
33. b) 3-5 years
34. d) They lose freshness quickly
35. c) Grinder
36. b) To choose the degree of fineness
37. c) Flat Burr Grinder
38. b) 6 to 7 grams
39. c) Filter method
40. b) 4 minutes
41. c) They eliminate the need for filter cleaning
42. c) French press
43. d) All of the above
44. b) The layer of golden-brown foam on top
45. b) Ristretto
46. b) Milk coffee
47. c) It is slightly stronger
48. d) 97%
49. c) Swiss water process
50. c) 65-70°C
51. b) Leave it on the counter for up to 15 minutes
52. c) Natural sweetness
53. c) To create sweetness and complement flavors
54. b) China
55. b) Distillation
56. c) Maria the Jewess
57. a) The coiled cooling pipe

- 58. b) The Chinese
- 59. b) Medicinal purposes
- 60. c) The coiled cooling pipe
- 61. a) Water of life
- 62. c) Copper
- 63. b) 1640
- 64. b) The Egyptians
- 65. b) Malted barley
- 66. a) German monks
- 67. b) Soft water
- 68. b) 1920-1933
- 69. b) To provide bitterness and aroma
- 70. b) Malting
- 71. b) Bottom-fermenting yeast
- 72. c) It becomes mellower and clearer
- 73. b) To extend shelf life
- 74. a) Stock rotation
- 75. b) 4°-21°C
- 76. b) To prevent light damage
- 77. c) Bottle-conditioned beer
- 78. c) Type of glass
- 79. c) It has received natural carbonation
- 80. c) To cool beer from a remote cooler
- 81. b) The shape and size of the glass
- 82. b) 7° to 9°C
- 83. b) *Vitis vinifera*
- 84. c) Sauvignon Blanc
- 85. b) The year the grapes are harvested
- 86. c) Merlot
- 87. c) 25-30 years
- 88. b) To regulate sunlight exposure for grapes
- 89. b) Filtration
- 90. b) French oak imparts more subtle flavors
- 91. c) Either mechanically or by hand
- 92. a) Cold stabilization
- 93. b) White grapes
- 94. b) Pinot Noir and Pinot Meunier
- 95. b) By adding red wine to the base wine
- 96. c) It is aged for at least three years on the lees
- 97. b) Wines made using traditional methods outside the Champagne region
- 98. b) Traditional method with specific Spanish grapes
- 99. b) Storing upright
- 100. c) To remove sediment and allow a full-bodied wine to breathe
- 101. c) Before a meal
- 102. c) They indicate viscosity, not quality
- 103. a) Appellation d'Origine Contrôlée
- 104. a) Gewürztraminer
- 105. d) Champagne
- 106. b) The historical prices of properties
- 107. b) Edelzwicker
- 108. b) Merlot
- 109. c) Merlot
- 110. b) Aged on the lees
- 111. b) Syrah
- 112. b) Viognier
- 113. c) Geschützte Ursprungsbezeichnung (G.U.)
- 114. b) Piedmont
- 115. b) Tempranillo
- 116. b) Barossa Valley
- 117. c) Pinot Noir
- 118. d) Trockenbeerenauslese
- 119. c) Touriga Nacional
- 120. b) A traditional Greek wine flavored with pine resin
- 121. b) Tokaji
- 122. b) Marlborough
- 123. c) Malbec
- 124. b) Carmenere
- 125. b) Pedro Ximenez

126. a) Solera system
127. a) Aged under flor
128. b) American oak
129. b) 13°C (55°F)
130. a) Tinta Roriz
131. b) Barefoot treading
132. b) Single quinta port
133. c) Sercial
134. c) Estufado
135. b) A sweet dessert wine
136. d) Malmsey
137. a) Fortified wines
138. b) Wormwood
139. c) Up to 130 grams per liter
140. a) Bianco
141. b) Herbs
142. d) Bianco
143. b) Caramel
144. b) 16% - 22%
145. c) Mandatory presence of certain plants
146. b) Hearty fare such as roasted or grilled meat
147. b) At least 40%
148. c) Junmai Daiginjo
149. c) Malting
150. b) Wort
151. c) To convert sugars into alcohol
152. b) Column still
153. c) Heads and tails
154. b) Pot still
155. c) Foreshots
156. a) Alistair Cunningham and Arthur Warren
157. b) It includes movable cylindrical copper plates.
158. a) Loch Lomond and Incdairne
159. b) High efficiency and continuous operation
160. b) To remove sulfur from the gas
161. c) It becomes brown or caramel colored.
162. b) The percentage of spirit lost to evaporation
163. c) Andrew Usher
164. b) To create a recognizable and consistent character
165. b) Fruits, herbs, and flowers
166. b) Medicinal qualities
167. b) Italy
168. b) The color change when water is added
169. b) Ingredients used
170. b) Cherry
171. c) 47%
172. c) Chios
173. b) 1792
174. c) Stone fruit
175. b) It is made of copper
176. a) Egg yolks, sugar, and brandy
177. b) Advocaat
178. b) Orange
179. b) Cointreau
180. a) Artichoke
181. b) A fortified wine
182. b) Caraway seeds
183. d) Aquavit
184. a) It contains floating gold flakes
185. c) China
186. b) 12th century
187. d) Both Poland and Russia
188. a) Water of life
189. b) For medicinal use
190. a) 37.5%
191. b) Tsar Ivan «the Terrible»
192. c) Sugar cane
193. c) Gunpowder production
194. a) Juniper berries

195. b) London Dry Gin
 196. a) Sugarcane juice
 197. b) 16th century
 198. c) Barbados
 199. b) Production method
 200. b) Column distillation
 201. c) Martinique
 202. b) It replaced beer in sailors' rations.
 203. c) Daiquiri
 204. c) A standard tavern beverage
 205. c) Tiki era
 206. b) Martim A onso de Souza
 207. c) A byproduct of the sugar industry
 208. a) 1758
 209. a) Blue agave
 210. c) 6 to 8 years
 211. c) The percentage of blue agave used
 212. d) Gran Reserva
 213. c) Pit ovens
 214. b) A cocktail made with Cachaça
 215. a) It is colorless and translucent, not subjected to any further process.
 216. a) 2 to 12 months
 217. b) Espadín
 218. a) It must be produced in the region of Cognac, France.
 219. a) 2 years
 220. a) Agave Tequilana
 221. c) It transforms due to contact with wood.
 222. b) Brouillis
 223. c) It must remain in wooden containers for more than 12 months.
 224. b) To enhance its flavor and aroma.
 225. c) 500 years
 226. c) Ugni blanc
 227. d) VS, 3 stars
 228. b) Single distillation
 229. b) Marc
 230. b) Grape spirit from Italy
 231. a) 4.5%
 232. c) 6 years
 233. c) Hand or machine harvesting
 234. a) Red grapes
 235. b) 60 days
 236. c) 180 days
 237. b) Muscat of Alexandria
 238. d) 73 degrees Gay-Lussac
 239. b) Father Jon Cor
 240. b) 3 years
 241. c) Discontinuous stills
 242. c) Cereal grains
 243. a) In the early Middle Ages
 244. b) Bushmills
 245. b) Three times
 246. c) Three years
 247. c) Rye
 248. b) Must contain at least 51% corn
 249. b) It can be made from a mash of cereal grains
 250. c) Both single malt and blended
 251. c) One year of maturation is equivalent to three years in Scotland
 252. b) Tasmania
 253. b) To stimulate the appetite
 254. a) Cocktails
 255. c) Old Fashioned
 256. b) Sherry, sugar, and citrus
 257. b) It helps with digestion after a meal
 258. b) Spirit, citrus, and carbonated water
 259. c) Rye whiskey
 260. b) They are primarily rum-based
 261. b) Eggnog
 262. b) Punch

263. b) Jerry Thomas
264. b) To prevent scurvy
265. b) 1919
266. b) An illegal drinking house
267. c) Daiquiri
268. b) Jerry Thomas
269. b) World War I
270. c) They provided an escape to the mysteries of the orient
271. c) It diminished significantly
272. b) High volume chain restaurants
273. c) They were quick to prepare and sweet
274. c) Tom Cruise
275. b) A perfect balance of flavors
276. b) A focus on molecular mixology
277. c) Consistency and quality ingredients
278. c) From top down, listing spirits first
279. c) To reduce bitterness
280. b) It must be shallow
281. c) A channel knife
282. b) Keep them in a damp paper towel
283. c) Fresh squeezed juice
284. c) To prevent over-dilution
285. a) To make the drink look appealing
286. b) To prevent over dilution
287. a) Crushed ice
288. b) Clear ice has better cooling power
289. c) Legal liability for the bartender
290. c) Communicate with other staff about the guest's behavior
291. b) Suggesting a higher quality drink
292. d) Handling situations calmly and firmly
293. b) To ensure guests are of legal drinking age
294. b) To prevent them from causing an incident
295. b) Suppresses control
296. b) Induces euphoria
297. c) Increased energy
298. b) .08%
299. b) Impaired motor skills
300. d) Ethanol can lead to alcohol dependency.
301. b) Setting a maximum target amount
302. b) Impaired judgment
303. b) Balance and movement are seriously impaired
304. b) Older wine is always better.
305. a) Excite it
306. c) Alcohol
307. b) Increased dopamine release
308. b) 0.08 mg/l
309. c) Alcohol can increase the risk of developing chronic diseases.
310. c) Drink slowly and on a full stomach
311. b) Dehydration
312. b) Ask someone you trust to help you get to a safe place
313. d) It is more accessible than drugs
314. a) The Guests, The Business, Fellow Employees
315. b) Verbal, nonverbal, and written communication skills
316. c) To ensure guests have a seamless experience
317. b) Measuring effectiveness by productivity and efficiency
318. c) Interviewing candidates with diverse skill sets

319. b) Setting aside sufficient time for each interview
320. b) To provide more than adequate service for the volume of business
321. b) Observing the needs of the sta
322. b) Food and specialty cocktail preparation
323. b) To recommend them to the guests
324. c) Prices are too high
325. c) On a regular basis
326. c) Attracting new guests with a well-designed menu
327. b) The amount of sales minus variable costs
328. a) Subtract fixed costs from gross profit
329. c) Rent
330. b) Profit decreases
331. b) The number of units sold
332. d) $(\text{Fixed costs} + \text{profit}) / \text{contribution rate}$
333. c) The ratio of variable cost to sales
334. b) To keep costs low without compromising quality
335. c) To prevent over-pouring and control costs
336. c) Divide the number of milliliters/ounces in the bottle by the ml/oz of the drink
337. b) Divide the cost of the bottle by the number of drinks the bottle can yield
338. d) \$8.00
339. b) Record it as a credit/breakage
340. b) Access to the liquor and wine room
341. c) To ensure accurate stock replenishment
342. b) Your expenses are greater than expected
343. d) Use a secret shopper to observe the bar
344. a) They show daily trends and highlight discrepancies
345. b) To maximize bartender efficiency
346. c) It should be easy to reach into and not more than 3 inches above the speed rack
347. b) For storage and cleaning of glassware, condiments, and utensils
348. b) It is more sanitary and efficient
349. a) Shelves should be adjustable to fit bottles of varying heights
350. b) It is cost-effective and should not hinder service speed
351. a) It allows you to target specific groups of guests
352. b) Ingredient lists and a short description of each drink
353. c) High-profit cocktails
354. a) The Unforgettables
355. b) The New Era
356. b) Bramble
357. c) Orange slice or peel
358. b) Shake and strain
359. b) Cognac
360. b) Bloody Mary
361. c) Chilled cocktail glass
362. d) Sugar-crusted glass with a long lemon peel
363. c) Gin
364. b) Lemon or orange zest
365. a) Rum
366. c) Lemon juice
367. b) Bramble
368. c) Blackstrap rum
369. b) Bamboo
370. c) Three cherries and a pineapple chunk

- 371. c) Irish Whiskey
- 372. b) Old Cuban
- 373. a) Egg White
- 374. a) French