

FULL-LENGTH PRACTICE TESTS

PRACTICE TEST 10 - 80 QUESTIONS

1. The "low wines" in Scotch whisky production refers to:
 - A. The liquid produced after the first distillation, typically around 20-25% ABV, which will be distilled again
 - B. Inexpensive whisky
 - C. The final product
 - D. Water added after aging

2. The "spirit safe" in traditional Scotch production is:
 - A. A storage room
 - B. A type of barrel
 - C. A locked brass and glass box where distillers monitor and direct the spirit flow without directly touching it
 - D. A bottle design

3. "Enzymes" in the mashing process serve to:
 - A. Add flavor
 - B. Increase alcohol content
 - C. Color the spirit
 - D. Convert starches in the grain into fermentable sugars

4. The "wort" in whisky production is:

- A. A yeast strain
- B. The sugary liquid extracted from mashing that will be fermented
- C. The final spirit
- D. A type of barrel

5. A spirit's "complexity" refers to:

- A. Multiple layers of flavor and aroma that reveal themselves over time
- B. Difficulty in production
- C. High alcohol content
- D. Price point

6. The term "on the rocks" means:

- A. In a mixed drink
- B. Neat
- C. With water
- D. Served over ice

7. "Retronasal" olfaction in tasting refers to:

- A. Smelling the bottle
- B. Aromas perceived through the back of the throat while the spirit is in the mouth
- C. The first sniff
- D. Smelling the glass

8. A spirit described as "vegetal" has flavors reminiscent of:

- A. Fruits only
- B. Spices only
- C. Plants, vegetables, or green/herbal notes
- D. Wood only

9. Smirnoff vodka, one of the world's best-selling spirits, was originally from:

- A. Sweden
- B. Poland
- C. France
- D. Russia, before moving to the US after the Russian Revolution

10. "Continuous distillation" (column still) differs from pot distillation in that:

- A. It can operate non-stop, producing higher volumes of more neutral spirit more efficiently
- B. It produces more flavorful spirit
- C. It's older technology
- D. It requires more labor

11. The "heads" in vodka production are typically:

- A. The best part
- B. Discarded because they contain harsh volatile compounds like methanol and acetone
- C. Saved for aging
- D. Added for flavor

12. Crystal Head vodka, in its distinctive skull-shaped bottle, is filtered through:

- A. Charcoal only
- B. Gold
- C. Herkimer diamonds (quartz crystals)
- D. Silver

13. The "Last Word" variation called "Final Ward" substitutes:

- A. Vodka for gin
- B. Rum for gin
- C. Tequila for gin
- D. Rye whiskey for gin, and lemon for lime

14. "Bathtub gin" historically referred to:

- A. Homemade, often low-quality gin produced during Prohibition when commercial production was illegal
- B. Gin for bathing
- C. Premium gin
- D. Aged gin

15. The "Gibson" cocktail is a Martini garnished with:

- A. Olive
- B. Lemon twist
- C. A cocktail onion instead of an olive or twist
- D. Cherry

16. "Boodles" is a British gin known for:

- A. Heavy citrus
- B. A notably juniper-forward, traditional style without citrus in its botanical mix
- C. Being aged
- D. High proof

17. The "Lincoln County Process" that distinguishes Tennessee whiskey involves:

- A. Aging in caves
- B. Using only rye
- C. No filtration
- D. Filtering the new spirit through sugar maple charcoal before aging

18. Larceny bourbon uses what type of mash bill?

- A. Wheated (using wheat instead of rye as the secondary grain)
- B. High rye
- C. 100% corn
- D. Malted barley only

19. The "beer" in bourbon production (distiller's beer) typically has an alcohol content of:

- A. 40% ABV
- B. 20% ABV
- C. About 8-10% ABV before distillation
- D. 0% ABV

20. Basil Hayden's bourbon is known for:

- A. Heavy oak flavor
- B. A high-rye mash bill that creates a spicier, lighter-bodied bourbon
- C. No aging
- D. Being made in Scotland

21. The "Highland" region of Scotland is the largest and produces whiskies that are:

- A. All the same style
- B. Only peated
- C. Never aged
- D. Diverse in style, ranging from light and floral to rich and full-bodied

22. "Cask strength" Scotch whisky is:

- A. Bottled at the strength it comes out of the barrel, without dilution
- B. Always 40% ABV
- C. Diluted before bottling
- D. Unaged

23. The "Speyside" region is home to the highest concentration of Scotch distilleries and is known for:

- A. Only grain whisky
- B. Heavy peat
- C. Generally fruity, elegant whiskies, often with apple, pear, and honey notes
- D. No aging

24. "Finishing" in Scotch production means:

- A. Ending distillation
- B. Transferring whisky to a different cask type for additional maturation and flavor development
- C. Bottling
- D. Adding color

25. Redbreast Irish whiskey is notable for being:

- A. Heavily peated
- B. Made in Scotland
- C. A blended whiskey
- D. A single pot still whiskey with rich, full-bodied character

26. The "Grande Champagne" region of Cognac is considered premier because:

- A. Its chalky soil produces grapes that make the most refined, age-worthy eaux-de-vie
- B. It's the largest region
- C. It produces the most volume
- D. It's the newest region

27. "Millésime" on a Cognac label indicates:

- A. A blend
- B. Young Cognac
- C. A vintage Cognac from a single year's harvest
- D. The least expensive grade

28. The "boise" process in some brandies involves:

- A. No wood contact
- B. Adding wood chips, extracts, or oak essence to accelerate or simulate aging
- C. Longer aging
- D. Removing from barrels early

29. "Pomace brandy" is made from:

- A. Fresh grapes
- B. Grain
- C. Sugarcane
- D. The leftover grape skins, seeds, and stems after winemaking (like grappa and marc)

30. Laird's, America's oldest distillery, is famous for producing:

- A. Applejack and apple brandy
- B. Bourbon
- C. Vodka
- D. Rum

31. Diplomatico rum from Venezuela is known for:

- A. Being unaged only
- B. Light, dry character
- C. Rich, sweet character with extensive aging and a devoted following
- D. British style

32. The "GI" (Geographical Indication) for Cachaça means it must be:

- A. Made anywhere
- B. Produced in Brazil from fresh sugarcane juice
- C. Made from molasses
- D. Aged in oak

33. "Dunder" in rum production is similar to what process in bourbon?

- A. Charring barrels
- B. Bottling
- C. Adding water
- D. Sour mash, using residue from previous fermentation to start new batches

34. Smith & Cross is a Jamaican rum known for:

- A. Its intense, high-ester "navy strength" character with powerful funk
- B. Being very light
- C. Spanish style
- D. No flavor

35. Zacapa rum from Guatemala is notable for:

- A. Being unaged
- B. British style
- C. Aging at high altitude (2,300 meters) in a solera system
- D. Only white rum production

36. The "autoclave" in tequila production is:

- A. A fermentation tank
- B. A large pressure cooker that steams agave piñas faster than traditional brick ovens
- C. A still type
- D. A barrel

37. "Ancestral" mezcal is:

- A. Made with modern equipment
- B. Column distilled
- C. Unaged only
- D. Produced using the most traditional methods: pit-roasted agave, wooden fermentation, and clay pot distillation

38. Herradura tequila was one of the first brands to:

- A. Popularize reposado as a category and age tequila intentionally for quality
- B. Use diffusers
- C. Produce only mixto
- D. Abandon traditional methods

39. The "Tequila Regulatory Council" (CRT) is responsible for:

- A. Marketing only
- B. Setting prices
- C. Certifying and regulating tequila production to ensure compliance with standards
- D. Producing tequila

40. Del Maguey is a mezcal brand known for:

- A. Industrial production
- B. Single-village mezcals showcasing terroir and traditional production from specific communities
- C. Only aged expressions
- D. Flavored varieties

41. Chartreuse liqueur is produced by:

- A. A large corporation
- B. Italian monks
- C. Spanish monks
- D. Carthusian monks in France, with a secret recipe of 130 botanicals

42. Fernet is a category of:

- A. Intensely bitter, mentholated amari, with Fernet-Branca being the most famous
- B. Sweet liqueurs
- C. Cream liqueurs
- D. Fruit brandies

43. The "Bénédictine" liqueur has the letters "D.O.M." on the bottle, which stands for:

- A. Denomination of Origin Marks
- B. Dominican Order of Monks
- C. "Deo Optimo Maximo" (To God, most good, most great)
- D. Department of Manufacturing

44. Licor 43 (Cuarenta y Tres) from Spain is named for:

- A. The year it was created
- B. The 43 ingredients in its recipe, with vanilla as the dominant flavor
- C. The alcohol content
- D. The founder's age

45. Pimm's No. 1 is a gin-based liqueur from England traditionally served in:

- A. A shot glass
- B. A martini glass
- C. A coffee mug
- D. The Pimm's Cup with lemonade, cucumber, and fresh fruit

46. Carpano created the first commercial vermouth in:

- A. Turin, Italy in 1786
- B. France
- C. Spain
- D. The United States

47. "Rosso" vermouth is:

- A. Dry vermouth
- B. White vermouth
- C. Sweet red vermouth, colored with caramel and flavored with botanicals
- D. Unfiltered vermouth

48. The "Martini & Rossi" company produces vermouth as well as:

- A. Bourbon
- B. Asti Spumante sparkling wine
- C. Tequila
- D. Vodka

49. The "Toronto" cocktail is a Canadian whisky drink that includes:

- A. Vodka
- B. Rum
- C. Tequila
- D. Fernet-Branca as a key ingredient

50. The "Bramble" cocktail, created by Dick Bradsell, features:

- A. Gin, lemon juice, simple syrup, and crème de mûre (blackberry liqueur)
- B. Vodka and cranberry
- C. Rum and lime
- D. Whiskey and honey

51. A "toddy" cocktail is typically:

- A. Frozen
- B. Served over ice
- C. Served hot with spirit, honey, lemon, and hot water
- D. Carbonated

52. The "Monte Carlo" cocktail combines rye whiskey with:

- A. Vodka
- B. Bénédictine and bitters
- C. Rum
- D. Tequila

53. A "float" in cocktail making refers to:

- A. A garnish
- B. Ice cubes
- C. Soda water
- D. Layering a spirit on top of a drink so it sits on the surface

54. The "Hawthorne strainer" is designed to fit:

- A. A mixing tin or glass, using a spring to filter ice and solids
- B. Only glassware
- C. A blender
- D. A bottle

55. "Mise en place" in bartending means:

- A. Mixing drinks
- B. Closing the bar
- C. Having everything in its place and prepared before service
- D. Cleaning up

56. A "muddler" is used to:

- A. Stir drinks
- B. Gently crush ingredients like herbs, citrus, and fruit to release flavors
- C. Measure spirits
- D. Strain cocktails

57. The purpose of "dilution" in cocktails is to:

- A. Increase alcohol content
- B. Add color
- C. Speed up service
- D. Integrate flavors, soften alcohol, and achieve proper balance and temperature

58. A "speed pour" (or free pour) requires:

- A. Training and practice to accurately pour standard amounts without a jigger
- B. No skill
- C. Always using a jigger
- D. Pouring slowly

59. Alcohol is classified pharmacologically as a:

- A. Stimulant
- B. Hallucinogen
- C. Central nervous system depressant
- D. Narcotic

60. The "blood-brain barrier" is significant because:

- A. It prevents all substances from entering
- B. Alcohol easily crosses it, quickly affecting brain function
- C. It only affects water
- D. It speeds up alcohol metabolism

61. "First-pass metabolism" of alcohol occurs in:

- A. The brain
- B. The lungs
- C. The blood
- D. The stomach and liver before alcohol reaches general circulation

62. Women generally reach higher BAC than men from the same amount of alcohol because:

- A. Women have lower body water percentage and less alcohol dehydrogenase, concentrating alcohol more
- B. Women drink faster
- C. There is no difference
- D. Women are always smaller

63. "Alcohol flush reaction" (Asian glow) is caused by:

- A. Drinking too fast
- B. Allergies
- C. A genetic variant that reduces the enzyme that breaks down acetaldehyde
- D. Drinking on an empty stomach

64. The "absorption rate" of alcohol can be slowed by:

- A. Drinking faster
- B. Having food in the stomach, especially proteins and fats
- C. Drinking carbonated beverages
- D. Drinking on an empty stomach

65. "Obvious intoxication" as a legal standard means:

- A. Perfect sobriety
- B. Slight impairment
- C. Any alcohol consumption
- D. Signs that would be apparent to a reasonable, trained observer

66. The "safe serving" concept means:

- A. Serving patrons responsibly to prevent intoxication while still providing good service
- B. Refusing all service
- C. Serving unlimited drinks
- D. Only serving food

67. When checking an ID, servers should verify:

- A. Only the photo
- B. Only the birthdate
- C. Photo, birthdate, expiration date, and physical description
- D. Nothing specific

68. Signs of a fake ID include:

- A. Clear lamination
- B. Inconsistent fonts, wrong thickness, improper holograms, and information that doesn't match the presenter
- C. Government seal
- D. Proper hologram

69. The best way to refuse service is to:

- A. Argue with the customer
- B. Embarrass them publicly
- C. Be aggressive
- D. Be polite but firm, explain the reason, and offer alternatives like food, water, or a taxi

70. "Pacing" service means:

- A. Slowing the rate of alcohol service to give the patron's body time to metabolize
- B. Serving faster
- C. Refusing all service
- D. Ignoring the customer

71. When a group is drinking, servers should:

- A. Only watch one person
- B. Ignore the group
- C. Monitor the entire group for signs of intoxication, even among those ordering less
- D. Serve everyone equally regardless of signs

72. A patron who becomes belligerent when cut off should be:

- A. Served more to calm them down
- B. Handled calmly with backup from management or security; never engage physically
- C. Ignored
- D. Argued with

73. "Documentation" of incidents protects the establishment by:

- A. Hiding information
- B. Providing no records
- C. Making records less detailed
- D. Creating a written record of responsible actions taken if legal issues arise later

74. The "statute of limitations" for dram shop claims:

- A. Varies by state but sets a deadline for filing lawsuits after an incident
- B. Is the same everywhere
- C. Doesn't exist
- D. Is always one week

75. A server who witnesses a patron being over-served by a coworker should:

- A. Ignore it
- B. Serve them more
- C. Report it to management or intervene according to house policy
- D. Celebrate

76. "Reasonable care" in responsible service means:

- A. No responsibility
- B. Taking the precautions a reasonable, trained server would take to prevent foreseeable harm
- C. Serving everyone
- D. Ignoring signs of intoxication

77. The purpose of "last call" announcements is to:

- A. Encourage more drinking
- B. Extend hours
- C. Start the party
- D. Give patrons notice that service is ending and allow time to finish drinks and arrange transportation

78. Servers should be especially cautious when:

- A. Patrons are celebrating events, as excitement can mask intoxication signs
- B. The bar is empty
- C. Serving food only
- D. No one is drinking

79. If a patron insists on driving despite appearing intoxicated, staff should:

- A. Let them go
- B. Give them another drink
- C. Offer alternatives like calling a taxi or rideshare, and alert management or authorities if necessary
- D. Ignore the situation

80. The ultimate goal of CSS certification is to:

- A. Increase sales above all else
- B. Ensure staff understand spirits, responsible service, and legal obligations to protect everyone involved
- C. Eliminate alcohol service
- D. Make service faster

PRACTICE TEST 10 - ANSWER KEY

WITH EXPLANATIONS

1. A. The liquid produced after the first distillation, typically around 20-25% ABV, which will be distilled again - Low wines are the product of the first distillation in Scotch production, typically 20-25% ABV. This liquid is collected and redistilled in the spirit still to produce the final new make spirit at around 65-70% ABV. The term reflects the relatively low alcohol content.
2. C. A locked brass and glass box where distillers monitor and direct the spirit flow without directly touching it - The spirit safe is a locked brass and glass cabinet through which distillate flows, allowing the stillman to observe and direct the spirit (to foreshots, heart, or feints receivers) without physical contact. Historically, this prevented untaxed spirit theft; today it remains traditional.
3. D. Convert starches in the grain into fermentable sugars - Enzymes (particularly amylase from malted barley) convert grain starches into fermentable sugars during mashing. Yeast cannot ferment starch directly—it must first be converted to simple sugars. This enzymatic conversion is essential for producing alcohol from grain-based spirits.
4. B. The sugary liquid extracted from mashing that will be fermented - Wort is the sweet liquid extracted from the mash tun, containing sugars dissolved from the grain. It's transferred to washbacks (fermentation vessels) where yeast converts the sugars to alcohol. The quality of wort extraction affects final spirit character.
5. A. Multiple layers of flavor and aroma that reveal themselves over time - Complexity in spirits refers to multiple dimensions of flavor and aroma that unfold progressively—initial notes giving way to secondary and tertiary characteristics. Complex spirits reward attention and reveal new aspects with each sip. It's a hallmark of quality.
6. D. Served over ice - "On the rocks" means served over ice cubes in a rocks glass (also called an Old Fashioned glass). The ice chills the spirit and gradually dilutes it as it melts, opening up flavors for some drinkers while muting intensity. It differs from "neat" (no ice) and "up" (chilled but strained).
7. B. Aromas perceived through the back of the throat while the spirit is in the mouth - Retronasal olfaction occurs when aromatic compounds travel from the mouth through the back of the throat to the nasal cavity. This "second smell" while tasting provides much of what we perceive as flavor. It's why holding your nose reduces flavor perception.
8. C. Plants, vegetables, or green/herbal notes - "Vegetal" describes flavors reminiscent of plants, vegetables, or green matter—bell pepper, grass, herbs, or leafy greens. In tequila, vegetal notes

come from agave. The term can be positive (fresh, green) or negative (underripe, harsh) depending on context and intensity.

9. D. Russia, before moving to the US after the Russian Revolution - Smirnoff was founded in Moscow in 1864 by Pyotr Arsenievich Smirnov. After the Russian Revolution, the family fled and eventually sold rights to the brand. An American businessman brought it to the US, where it became one of the world's best-selling vodkas.
10. A. It can operate non-stop, producing higher volumes of more neutral spirit more efficiently - Continuous (column) distillation runs constantly, feeding wash in and drawing spirit out without stopping. This produces higher volumes more efficiently than batch pot distillation. Column stills also achieve higher proof, creating more neutral spirit—ideal for vodka and grain whisky.
11. B. Discarded because they contain harsh volatile compounds like methanol and acetone - The heads (foreshots) contain volatile compounds that vaporize first—methanol, acetone, and ethyl acetate. These create harsh, solvent-like flavors and can be toxic. Responsible distillers discard heads, collecting only the heart for their final product.
12. C. Herkimer diamonds (quartz crystals) - Crystal Head vodka, founded by actor Dan Aykroyd, is filtered through Herkimer diamonds (double-terminated quartz crystals from Herkimer County, New York). The skull-shaped bottle references the legend of crystal skulls. Whether crystal filtration affects flavor is debatable.
13. D. Rye whiskey for gin, and lemon for lime - The Final Ward is a popular Last Word variation substituting rye whiskey for gin and lemon juice for lime juice, while keeping the equal-parts format with green Chartreuse and maraschino liqueur. It demonstrates how classic templates inspire endless variations.
14. A. Homemade, often low-quality gin produced during Prohibition when commercial production was illegal - "Bathtub gin" was homemade gin during Prohibition (1920-1933), often made by adding juniper and other flavors to industrial alcohol. The name comes from the tall bottles used that only fit under bathtub taps for dilution. Quality was notoriously poor and sometimes dangerous.
15. C. A cocktail onion instead of an olive or twist - The Gibson is a Martini garnished with a cocktail onion instead of the traditional olive or lemon twist. The exact origin is disputed, with multiple claimants. Some believe the onion provided essential vitamins during long business lunches, though this is likely apocryphal.
16. B. A notably juniper-forward, traditional style without citrus in its botanical mix - Boodles British Gin is known for its traditional, juniper-forward style. Unusually, it contains no citrus peel in its botanical recipe, relying on juniper, coriander, angelica, and other botanicals. This creates a drier, more classic gin profile.

17. D. Filtering the new spirit through sugar maple charcoal before aging - The Lincoln County Process filters new whiskey through sugar maple charcoal before barrel aging. This mellowing step distinguishes Tennessee whiskey (Jack Daniel's, George Dickel) from bourbon. The process removes harsh compounds and adds subtle sweetness.
18. A. Wheated (using wheat instead of rye as the secondary grain) - Larceny bourbon uses a wheated mash bill, substituting wheat for rye as the secondary grain. This produces a softer, sweeter bourbon compared to high-rye recipes. Larceny is produced by Heaven Hill as part of their wheated bourbon lineup.
19. C. About 8-10% ABV before distillation - Distiller's beer (the fermented mash) typically reaches 8-10% ABV before distillation, similar to a strong ale. This liquid is then distilled to concentrate the alcohol. The flavor compounds developed during fermentation carry through to the final whiskey.
20. B. A high-rye mash bill that creates a spicier, lighter-bodied bourbon - Basil Hayden's, part of Jim Beam's Small Batch Collection, uses a high-rye mash bill that creates a spicier, more aromatic, lighter-bodied bourbon than typical recipes. It's bottled at a lower 80 proof, making it approachable for bourbon newcomers.
21. D. Diverse in style, ranging from light and floral to rich and full-bodied - The Highlands, Scotland's largest whisky region, produces remarkably diverse styles due to its size and varied geography. Whiskies range from light and floral (Glenmorangie) to rich and sherried (Dalmore) to coastal and maritime (Old Pulteney). No single style defines the region.
22. A. Bottled at the strength it comes out of the barrel, without dilution - Cask strength (barrel proof) Scotch is bottled at the natural strength after aging, without water added to reduce proof. This typically ranges from 55-65% ABV, offering intense, undiluted flavor. Enthusiasts often add their own water to taste.
23. C. Generally fruity, elegant whiskies, often with apple, pear, and honey notes - Speyside, with over half of Scotland's distilleries, is known for elegant, fruity whiskies featuring apple, pear, honey, vanilla, and floral notes. Most are unpeated or lightly peated. Famous distilleries include Glenfiddich, Macallan, Glenlivet, and Balvenie.
24. B. Transferring whisky to a different cask type for additional maturation and flavor development - Finishing (or secondary maturation) involves moving whisky from its primary cask (usually bourbon or sherry) to a different cask type for additional aging. Common finishes include port, Sauternes, rum, and wine casks. Finishing adds complexity and distinctive notes.
25. D. A single pot still whiskey with rich, full-bodied character - Redbreast is Ireland's premier single pot still whiskey, made from both malted and unmalted barley distilled in pot stills. This traditional Irish style produces rich, creamy, full-bodied whiskey with characteristic spice and fruit. The 12-year expression is the flagship.

26. A. Its chalky soil produces grapes that make the most refined, age-worthy eaux-de-vie - Grande Champagne is Cognac's premier cru, with chalky soil that produces grapes yielding the most refined, elegant, age-worthy eaux-de-vie. "Fine Champagne" Cognac must be at least 50% Grande Champagne blended with Petite Champagne. The name is unrelated to Champagne wine.
27. C. A vintage Cognac from a single year's harvest - "Millésime" indicates a vintage Cognac from a specific harvest year, with all eaux-de-vie from that single year. Unlike standard Cognacs (blends from multiple years), vintage Cognacs showcase a particular year's character. They're relatively rare and prized by collectors.
28. B. Adding wood chips, extracts, or oak essence to accelerate or simulate aging - "Boisé" refers to adding wood influence through chips, staves, or oak extracts rather than (or in addition to) barrel aging. While legal in some spirits categories, it's controversial as a shortcut that can't replicate true barrel maturation. Quality producers typically avoid it.
29. D. The leftover grape skins, seeds, and stems after winemaking (like grappa and marc) - Pomace brandy is distilled from grape pomace—the skins, seeds, and stems remaining after winemaking. Italian grappa and French marc are pomace brandies. Once considered peasant spirits from winemaking waste, quality examples are now prized.
30. A. Applejack and apple brandy - Laird's, established in 1780, is America's oldest distillery, famous for applejack and apple brandy. Originally made by freeze concentration ("jacking"), modern Laird's is distilled from apples. The company claims George Washington requested their recipe.
31. C. Rich, sweet character with extensive aging and a devoted following - Diplomático (Venezuela) is known for rich, sweet, dessert-like rums. Their Reserva Exclusiva, aged 12 years in a solera system, has notes of caramel, chocolate, and dried fruit. The style is beloved by some and criticized by others who prefer drier rums.
32. B. Produced in Brazil from fresh sugarcane juice - Cachaça received Geographical Indication protection requiring it be produced in Brazil from fresh sugarcane juice (not molasses). This distinguishes it from most Caribbean rums. The GI protects Brazilian producers and ensures authentic production methods.
33. D. Sour mash, using residue from previous fermentation to start new batches - Dunder is the liquid residue remaining after rum distillation. Like bourbon's sour mash, adding dunder to new fermentations introduces beneficial bacteria and maintains consistency. In Jamaica, dunder pits create the high-ester compounds responsible for "funky" character.
34. A. Its intense, high-ester "navy strength" character with powerful funk - Smith & Cross is a Jamaican rum bottled at navy strength (57% ABV) with intense, high-ester character. Made from Wedderburn and Plummer pot still marks, it has powerful "hogo" (funky tropical fruit and fermented notes) prized by tiki enthusiasts and bartenders.

35. C. Aging at high altitude (2,300 meters) in a solera system - Zacapa rum from Guatemala ages at 2,300 meters elevation in the mountains, where cooler temperatures slow maturation and produce distinctive character. The solera system blends rums of various ages. Zacapa helped establish premium sipping rum as a category.
36. B. A large pressure cooker that steams agave piñas faster than traditional brick ovens - An autoclave is an industrial pressure cooker that steams agave in hours rather than the days required by traditional brick ovens. While efficient, autoclaves may not develop the same depth of flavor as slow-roasted agave. They represent a middle ground between traditional and diffuser methods.
37. D. Produced using the most traditional methods: pit-roasted agave, wooden fermentation, and clay pot distillation - "Ancestral" is mezcal's highest certification category, requiring the most traditional methods: earth pit roasting, natural fermentation in wood or stone, and distillation in clay pots. These methods predate Spanish contact. Ancestral mezcals are the most artisanal and limited.
38. A. Popularize reposado as a category and age tequila intentionally for quality - Herradura pioneered aging tequila for quality rather than necessity, helping establish reposado as a distinct category. Founded in 1870, they were among the first to recognize that oak aging enhanced tequila. Their hacienda in Amatitán uses traditional methods.
39. C. Certifying and regulating tequila production to ensure compliance with standards - The Consejo Regulador del Tequila (CRT) is the official regulatory body that certifies and monitors all tequila production. They verify compliance with denomination of origin requirements, inspect distilleries, and authorize the NOM numbers that appear on bottles.
40. B. Single-village mezcals showcasing terroir and traditional production from specific communities - Del Maguey, founded by artist Ron Cooper, pioneered "single-village" mezcals—each bottling from a specific community using that village's agave, methods, and traditions. This approach showcases terroir and supports small producers, helping establish mezcal's premium reputation.
41. D. Carthusian monks in France, with a secret recipe of 130 botanicals - Chartreuse is produced by Carthusian monks at the Voiron distillery in France. The recipe of 130 botanicals is known to only two monks at any time. Green Chartreuse (55%) is more herbaceous; Yellow (40%) is sweeter and mellower.
42. A. Intensely bitter, mentholated amari, with Fernet-Branca being the most famous - Fernet is a category of intensely bitter, mentholated amari. Fernet-Branca, the most famous, has cult status among bartenders ("the bartender's handshake"). Its aggressive menthol-bitter-herbal flavor is an acquired taste, traditionally served as a digestif.
43. C. "Deo Optimo Maximo" (To God, most good, most great) - The letters "D.O.M." on Bénédictine bottles stand for "Deo Optimo Maximo" (To God, most good, most great), a Benedictine motto.

The liqueur was allegedly created by a Benedictine monk in 1510, though the modern version was developed commercially in the 1860s.

44. B. The 43 ingredients in its recipe, with vanilla as the dominant flavor - Licor 43 (Cuarenta y Tres) is a Spanish liqueur named for its 43 ingredients. Vanilla is the dominant flavor, along with citrus and herbal notes. It's popular in Spanish coffee drinks and has gained international following for cocktails.
45. D. The Pimm's Cup with lemonade, cucumber, and fresh fruit - Pimm's No. 1 is a gin-based fruit cup from England, traditionally served in the Pimm's Cup: Pimm's, lemonade (or ginger ale), cucumber, strawberries, orange, and mint. It's iconic at British summer events like Wimbledon and Henley Regatta.
46. A. Turin, Italy in 1786 - Antonio Benedetto Carpano created the first commercial vermouth in Turin, Italy in 1786, establishing both the category and Turin's vermouth heritage. Carpano Antica Formula remains a premium sweet vermouth. Turin's vermouth culture continues today.
47. C. Sweet red vermouth, colored with caramel and flavored with botanicals - "Rosso" (or "sweet" or "Italian") vermouth is sweet red vermouth. The red color comes from caramel, not red wine, and it's flavored with various botanicals. It's essential in Manhattans, Negronis, and many classic cocktails.
48. B. Asti Spumante sparkling wine - Martini & Rossi, founded in 1863, produces vermouth and Asti Spumante sparkling wine from the Piedmont region. Their vermouth is among the world's best-selling. The "Martini" name predates and is unrelated to the Martini cocktail.
49. D. Fernet-Branca as a key ingredient - The Toronto cocktail combines Canadian whisky with Fernet-Branca, simple syrup, and Angostura bitters. Dating to the 1920s, it's one of the few classic cocktails featuring Fernet. The bitter complexity balances the whisky's sweetness.
50. A. Gin, lemon juice, simple syrup, and crème de mûre (blackberry liqueur) - The Bramble was created by Dick Bradsell in 1980s London, featuring gin, lemon juice, and simple syrup, with crème de mûre (blackberry liqueur) drizzled over crushed ice to create a "bleeding" effect. It helped launch the modern cocktail renaissance.
51. C. Served hot with spirit, honey, lemon, and hot water - A toddy (Hot Toddy) is a warm drink of spirit (usually whiskey), honey, lemon juice, and hot water. Popular as a cold-weather comfort drink and folk remedy for colds, toddies date to 18th-century Scotland. Spices like cinnamon or cloves are common additions.
52. B. Bénédictine and bitters - The Monte Carlo combines rye whiskey with Bénédictine and Angostura bitters—essentially an Old Fashioned with Bénédictine replacing sugar. The herbal liqueur adds complexity and slight sweetness. It's a sophisticated rye cocktail popular in craft bars.

53. D. Layering a spirit on top of a drink so it sits on the surface - A "float" involves carefully pouring a spirit over the back of a spoon so it sits on top of a drink rather than mixing in. The Islay Scotch float on a Penicillin is a famous example. Floats add aroma and visual appeal.
54. A. A mixing tin or glass, using a spring to filter ice and solids - The Hawthorne strainer has a flat, perforated disc with a spring around its edge. The spring fits snugly against the mixing tin or glass, filtering ice and solids while straining. It's the most common strainer for shaken drinks.
55. C. Having everything in its place and prepared before service - "Mise en place" (French for "putting in place") means having all ingredients, tools, and garnishes organized and ready before service begins. Proper mise en place is essential for efficient bartending—reaching for items should be automatic, allowing focus on guest interaction.
56. B. Gently crush ingredients like herbs, citrus, and fruit to release flavors - A muddler is used to gently press ingredients (mint, citrus, fruit) against the glass to release essential oils and juices. The technique should be gentle for delicate herbs (to avoid bitterness from over-crushing) and more vigorous for citrus and fruit.
57. D. Integrate flavors, soften alcohol, and achieve proper balance and temperature - Dilution from ice (during shaking, stirring, or serving) is essential—it integrates flavors, softens alcohol's edge, and achieves proper temperature and balance. The right dilution (about 15-25% of the drink's volume) is as important as the ingredients themselves.
58. A. Training and practice to accurately pour standard amounts without a jigger - Free pouring requires extensive practice to consistently pour accurate amounts using count-pouring technique. While impressive and fast, many craft bars prefer jiggers for precision. Free pouring skill takes months of dedicated practice to master.
59. C. Central nervous system depressant - Alcohol is pharmacologically classified as a central nervous system (CNS) depressant. Despite initial stimulating effects (from reduced inhibition), alcohol progressively depresses brain function: slowing reaction times, impairing coordination, and reducing cognitive ability.
60. B. Alcohol easily crosses it, quickly affecting brain function - The blood-brain barrier normally protects the brain from many substances, but alcohol crosses it easily due to its small molecular size and lipid solubility. This allows alcohol to rapidly affect brain function—impairing judgment within minutes of consumption.
61. D. The stomach and liver before alcohol reaches general circulation - First-pass metabolism occurs when alcohol is partially broken down in the stomach and liver before reaching general circulation. This reduces the amount entering the bloodstream. Women have less stomach alcohol dehydrogenase, reducing first-pass metabolism and contributing to higher BAC.
62. A. Women have lower body water percentage and less alcohol dehydrogenase, concentrating alcohol more - Women typically reach higher BAC from the same alcohol amount due to: lower

body water percentage (concentrating alcohol), less gastric alcohol dehydrogenase (reducing first-pass metabolism), and generally smaller body size. These biological differences are independent of drinking behavior.

63. C. A genetic variant that reduces the enzyme that breaks down acetaldehyde - The alcohol flush reaction ("Asian glow") results from a genetic variant common in East Asian populations that reduces aldehyde dehydrogenase (ALDH2) efficiency. Acetaldehyde builds up, causing facial flushing, nausea, and rapid heartbeat. It's associated with increased cancer risk from alcohol.
64. B. Having food in the stomach, especially proteins and fats - Food in the stomach slows alcohol absorption by delaying gastric emptying and reducing contact with absorptive surfaces. Proteins and fats are most effective. This is why drinking on an empty stomach causes faster intoxication—and why offering food is a responsible service strategy.
65. D. Signs that would be apparent to a reasonable, trained observer - "Obvious intoxication" means signs that would be apparent to a reasonable person with appropriate training—slurred speech, impaired coordination, behavioral changes, glassy eyes. This legal standard is more objective than "drunk" and doesn't require certainty about BAC.
66. A. Serving patrons responsibly to prevent intoxication while still providing good service - Safe serving balances hospitality with responsibility: providing good service while monitoring consumption and preventing intoxication. It's not about refusing all alcohol—it's about serving responsibly so patrons enjoy themselves safely without reaching dangerous intoxication.
67. C. Photo, birthdate, expiration date, and physical description - Proper ID verification checks multiple elements: photo (does it match the presenter?), birthdate (are they of legal age?), expiration date (is it current?), and physical description (height, weight, eye color—do they match?). Check all elements; criminals may present IDs that pass one test but fail others.
68. B. Inconsistent fonts, wrong thickness, improper holograms, and information that doesn't match the presenter - Fake ID signs include: inconsistent fonts or spacing, incorrect thickness or flexibility, improper or missing holograms, lamination irregularities, and information that doesn't match the presenter. When in doubt, ask questions only the real ID holder would know.
69. D. Be polite but firm, explain the reason, and offer alternatives like food, water, or a taxi - Effective service refusal is polite, firm, and solution-oriented: "I can't serve you more alcohol, but let me get you some water and food. Can I call you a taxi?" Avoid confrontation, embarrassment, or arguing. Offer alternatives and involve management for support.
70. A. Slowing the rate of alcohol service to give the patron's body time to metabolize - Pacing means slowing service to allow metabolism to catch up with consumption. Techniques include: allowing time between rounds, not automatically offering refills, suggesting food or water, and engaging patrons in conversation. Pacing prevents intoxication before it occurs.

71. C. Monitor the entire group for signs of intoxication, even among those ordering less - In groups, intoxication affects members differently. Someone ordering less may still be impaired if they're sharing drinks or arrived intoxicated. Monitor the entire group, watch for ordering for others (third-party purchasing), and address group dynamics in service decisions.
72. B. Handled calmly with backup from management or security; never engage physically - When cut-off patrons become belligerent: stay calm, don't argue, get backup from management or security, maintain safe distance, and never engage physically. Prioritize safety for yourself, other patrons, and the intoxicated person. Document the incident afterward.
73. D. Creating a written record of responsible actions taken if legal issues arise later - Incident documentation creates a contemporaneous record of what happened and what actions staff took. Years later, if a lawsuit arises, documentation proves responsible service practices. Write reports immediately, include objective details, and have witnesses sign.
74. A. Varies by state but sets a deadline for filing lawsuits after an incident - Statutes of limitations vary by state (often 1-6 years) and set deadlines for filing dram shop claims. After the deadline, claims may be barred. This is why training records and incident documentation should be retained for several years.
75. C. Report it to management or intervene according to house policy - If you witness a coworker over-serving, you have responsibility to act—the establishment can be liable regardless of which staff member served the patron. Report to management, intervene according to policy, and don't ignore the situation. Team responsibility is essential.
76. B. Taking the precautions a reasonable, trained server would take to prevent foreseeable harm - "Reasonable care" is the legal standard: what a prudent, trained server would do in similar circumstances. This doesn't require perfection—just reasonable precautions: monitoring patrons, checking IDs properly, recognizing intoxication signs, and refusing service when appropriate.
77. D. Give patrons notice that service is ending and allow time to finish drinks and arrange transportation - Last call serves multiple purposes: notifying patrons that service is ending, allowing time to finish current drinks without rushing, and providing opportunity to arrange safe transportation. It's a practical and legal transition to closing.
78. A. Patrons are celebrating events, as excitement can mask intoxication signs - Special occasions (birthdays, promotions, bachelorette parties) require extra caution. Excitement and celebration can mask intoxication signs, and social pressure may encourage excessive drinking. Monitor celebrating groups closely and pace service carefully.
79. C. Offer alternatives like calling a taxi or rideshare, and alert management or authorities if necessary - Never let a visibly intoxicated patron drive. Offer alternatives persistently: call a taxi, arrange a rideshare, contact a friend, or offer to hold keys until they're sober. If they insist on

driving despite all efforts, alert management and consider notifying authorities—liability for letting them drive may exceed liability for calling police.

80. B. Ensure staff understand spirits, responsible service, and legal obligations to protect everyone involved - CSS certification's goal is comprehensive competency: understanding spirits (categories, production, service), responsible service practices (recognizing intoxication, refusing service appropriately), and legal obligations (liability, ID verification, documentation). This knowledge protects patrons, staff, the public, and the establishment.