

FULL-LENGTH PRACTICE TESTS

PRACTICE TEST 6 - 80 QUESTIONS

1. The "foreshots" in distillation are:
 - A. The final portion collected
 - B. The middle portion
 - C. Added after distillation
 - D. The very first distillate off the still, containing harmful methanol and volatile compounds that are discarded

2. A "doubler" or "thumper" in American whiskey production is:
 - A. A type of barrel
 - B. A secondary still that redistills spirit vapors, increasing proof and refining flavor
 - C. A fermentation vessel
 - D. A measuring device

3. The term "ester" in spirits refers to:
 - A. A type of still
 - B. A barrel size
 - C. Aromatic compounds formed during fermentation that contribute fruity and floral notes
 - D. Water content

4. "Oxidation" during barrel aging:

- A. Occurs as oxygen slowly interacts with the spirit through the wood, softening harsh flavors and adding complexity
- B. Ruins the spirit
- C. Only happens in stainless steel
- D. Decreases flavor

5. The "white dog" or "new make" spirit refers to:

- A. A cocktail
- B. Aged whiskey
- C. A type of gin
- D. Freshly distilled, unaged spirit straight off the still

6. A spirit described as having "legs" or "tears" refers to:

- A. The bottle shape
- B. The viscous streaks that run down the inside of a glass after swirling, indicating body and alcohol content
- C. The distillation process
- D. Flavor notes

7. The term "nose" in spirit evaluation means:

- A. The aroma or smell of the spirit, evaluated before tasting
- B. The bottle top
- C. The finish
- D. The color

8. "Non-chill filtered" on a whisky label indicates:

- A. The whisky was frozen
- B. Extra filtration was used
- C. The spirit was not cold-filtered, preserving fatty acids and potentially more flavor
- D. No filtration at all

9. A "flight" in spirits tasting is:

- A. A single large pour
- B. A selection of multiple spirits served together for comparative tasting
- C. A cocktail type
- D. A distillation term

10. Absolut vodka, from Sweden, is made from:

- A. Winter wheat and water from a deep well in Åhus
- B. Potatoes
- C. Rye
- D. Corn

11. The term "column still" is also known as:

- A. Alembic still
- B. Pot still
- C. Copper still
- D. Coffey still or continuous still, named after Aeneas Coffey who patented an improved design

12. "Organic" vodka certification requires:

- A. No filtration
- B. Special bottles
- C. Ingredients grown without synthetic pesticides or fertilizers, with certified organic production methods
- D. Higher alcohol content

13. Tanqueray gin is known for:

- A. Aged character
- B. Using only four botanicals: juniper, coriander, angelica root, and licorice
- C. Pink color
- D. Low alcohol

14. The "martini" cocktail's original recipe called for:

- A. Gin and dry vermouth (with the ratio becoming drier over time)
- B. Vodka only
- C. Sweet vermouth only
- D. No vermouth

15. Monkey 47 gin is distinctive for:

- A. Using only juniper
- B. Being from America
- C. Using 47 botanicals and being produced in Germany's Black Forest
- D. Being unfiltered

16. The "Gin Craze" in 18th century England was caused by:

- A. High taxes on gin
- B. Gin shortages
- C. Government promotion of wine
- D. Cheap, unregulated gin production leading to widespread social problems and addiction

17. Woodford Reserve bourbon is known for using:

- A. Triple distillation in copper pot stills, unusual for bourbon production
- B. Only column stills
- C. No corn
- D. Scottish methods

18. The "rickhouse" or "rackhouse" in bourbon production is:

- A. A tasting room
- B. A bottling facility
- C. A warehouse where barrels are stored and aged, with varying temperatures at different levels
- D. A distillation building

19. "Small batch" bourbon typically means:

- A. Single barrel only
- B. Bourbon blended from a relatively small number of select barrels (though not legally defined)
- C. Mass produced
- D. Unaged bourbon

20. The term "Kentucky Chew" refers to:

- A. A type of food
- B. A cocktail
- C. Barrel making
- D. The technique of aerating bourbon in the mouth by "chewing" to release flavors

21. Islay Scotch whiskies are known for:

- A. Intense peat smoke, maritime character, and medicinal/iodine notes
- B. Being unpeated
- C. Sweetness only
- D. Light, floral character

22. A "first-fill" cask means:

- A. The cask is new
- B. The cask has been used many times
- C. The first time a cask previously used for another spirit (like bourbon or sherry) is used for Scotch
- D. The cask is empty

23. The Speyside region of Scotland has the:

- A. Fewest distilleries
- B. Highest concentration of distilleries in Scotland
- C. Only grain whisky production
- D. No rivers

24. "Peated" malt Scotch gets its smoky flavor from:

- A. Charred barrels
- B. Adding smoke flavoring
- C. Aging in smoky warehouses
- D. Burning peat during the malting process to dry the barley

25. Bushmills in Northern Ireland claims to be:

- A. The oldest licensed distillery in the world, with a license dating to 1608
- B. The newest Irish distillery
- C. A Scottish distillery
- D. Only a blender

26. VSOP Cognac must be aged for a minimum of:

- A. Two years
- B. Six years
- C. Four years in oak
- D. Ten years

27. The "paradis" in a Cognac house is:

- A. A tasting room
- B. The cellar where the oldest and most precious eaux-de-vie are stored
- C. A vineyard
- D. A type of still

28. Ugni Blanc (Trebbiano) is the primary grape used in:

- A. Armagnac only
- B. Grappa
- C. Calvados
- D. Cognac production

29. Bas-Armagnac is considered the:

- A. Premier growing region of Armagnac, known for producing the finest brandies
- B. Lowest quality region
- C. Newest region
- D. Only region producing white Armagnac

30. The traditional Armagnac still (alembic armagnacais) differs from Cognac stills by:

- A. Being larger
- B. Using gas heat
- C. Being a continuous column still rather than a pot still, though pot stills are also permitted
- D. Using no copper

31. Flor de Caña rum is produced in:

- A. Cuba
- B. Nicaragua
- C. Jamaica
- D. Puerto Rico

32. The term "solera" in rum production (borrowed from sherry) means:

- A. Single barrel aging
- B. No aging
- C. Column still production
- D. A fractional blending system where older rums are blended with younger ones over time

33. "Navy rum" historically was:

- A. Light and neutral
- B. Unaged only
- C. A strong, dark rum blend issued to British Royal Navy sailors
- D. Flavored rum

34. Havana Club rum is produced in:

- A. Puerto Rico
- B. Cuba
- C. Jamaica
- D. Dominican Republic

35. The term "black strap" rum refers to:

- A. Unaged rum
- B. Spiced rum
- C. Light rum
- D. Very dark, heavy rum often made from blackstrap molasses (the darkest grade)

36. A "jimador" in tequila production is:

- A. A skilled harvester who cuts and trims agave plants
- B. A type of agave
- C. A still operator
- D. A barrel maker

37. "Tahona" in traditional tequila production refers to:

- A. A fermentation vessel
- B. Aging warehouses
- C. A large stone wheel used to crush cooked agave
- D. A type of yeast

38. The highland (Los Altos) tequila region produces agaves that are typically:

- A. Smaller with less sugar
- B. Larger with higher sugar content, producing fruitier, sweeter tequilas
- C. Used only for mezcal
- D. Not used for 100% agave tequila

39. The term "joven" or "gold" tequila indicates:

- A. Aged tequila only
- B. 100% agave always
- C. Premium quality
- D. Usually unaged tequila with coloring/flavoring added, or a blend of blanco and aged tequila

40. San Luis Potosí is a region known for producing:

- A. Mezcal (as one of the certified mezcal-producing states)
- B. Tequila
- C. Sotol
- D. Pulque only

41. Maraschino liqueur is made from:

- A. Strawberries
- B. Marasca cherries including the pits and stems, giving it a distinctive nutty-cherry flavor
- C. Raspberries
- D. Blackberries

42. Cointreau is classified as a:

- A. Cream liqueur
- B. Herbal liqueur
- C. Coffee liqueur
- D. Triple sec (orange liqueur) made from sweet and bitter orange peels

43. The term "digestif" refers to:

- A. Spirits or liqueurs traditionally consumed after a meal to aid digestion
- B. Aperitifs
- C. Cocktails only
- D. Non-alcoholic drinks

44. Kahlúa is a liqueur from Mexico flavored primarily with:

- A. Chocolate
- B. Vanilla
- C. Coffee and rum
- D. Cinnamon

45. Luxardo is an Italian company most famous for producing:

- A. Amaretto
- B. Maraschino liqueur and maraschino cherries
- C. Sambuca
- D. Limoncello

46. Dry vermouth contains less residual sugar than sweet vermouth and is:

- A. Typically used in Martinis and characterized by herbal, floral notes
- B. Red in color
- C. Higher in alcohol
- D. Never used in cocktails

47. The term "aromatized wine" refers to:

- A. Sparkling wine
- B. Fortified wine only
- C. Wine that has been aged
- D. Wine flavored with herbs, spices, and botanicals (like vermouth)

48. Sherry is a fortified wine from:

- A. Portugal
- B. France
- C. The Jerez region of Spain
- D. Italy

49. The "Negroni" cocktail was invented in:

- A. New York
- B. Paris
- C. London
- D. Florence, Italy, around 1919

50. The "spritz" cocktail format originated in:

- A. The Veneto region of Italy when Austrian soldiers asked for wine to be "spritzed" with water
- B. France
- C. Spain
- D. Germany

51. A "tiki" cocktail is characterized by:

- A. Simple two-ingredient recipes
- B. Clear spirits only
- C. Rum-based recipes with tropical flavors, exotic garnishes, and elaborate presentation
- D. Being served hot

52. The Mai Tai was created by:

- A. Don the Beachcomber
- B. Trader Vic (Victor Bergeron) at his Oakland restaurant in 1944
- C. Harry Craddock
- D. Jerry Thomas

53. A "swizzle" cocktail is traditionally mixed using:

- A. A blender
- B. Vigorous shaking
- C. Stirring with a bar spoon
- D. A swizzle stick rotated rapidly between the palms to mix and chill the drink

54. The Zombie cocktail, created by Don the Beachcomber, was famously:

- A. So strong that his bar limited customers to two per visit
- B. Non-alcoholic
- C. Made with vodka
- D. A simple two-ingredient drink

55. A "julep cup" is traditionally made from:

- A. Glass
- B. Ceramic
- C. Silver or pewter, which frosts attractively when filled with crushed ice
- D. Copper

56. The Singapore Sling was created at:

- A. A bar in London
- B. The Raffles Hotel in Singapore
- C. A New York speakeasy
- D. A Paris café

57. The Pisco Sour is the national cocktail of:

- A. Mexico
- B. Argentina
- C. Brazil
- D. Peru (though Chile also claims it)

58. Falernum is a Caribbean syrup or liqueur flavored with:

- A. Lime, almond, ginger, cloves, and sometimes rum
- B. Only sugar
- C. Coffee
- D. Chocolate

59. Orgeat is an almond-flavored syrup essential to:

- A. Margaritas
- B. Mojitos
- C. Many tiki cocktails including the Mai Tai
- D. Martinis

60. The "Navy Grog" was created by:

- A. The British Royal Navy
- B. Don the Beachcomber as one of his signature tiki drinks
- C. Trader Vic
- D. Harry Craddock

61. The concept of "impaired driving" begins at:

- A. 0.15% BAC
- B. Only when unconscious
- C. Only at the legal limit
- D. Any measurable BAC level, as impairment begins with the first drink

62. "Binge drinking" is defined by the NIAAA as:

- A. Any alcohol consumption
- B. Drinking that brings BAC to 0.08% or above (typically 5+ drinks for men, 4+ for women in about 2 hours)
- C. Daily drinking
- D. Drinking only on weekends

63. Fetal Alcohol Spectrum Disorders (FASD) can cause:

- A. Lifelong physical, behavioral, and intellectual disabilities in children exposed to alcohol in utero
- B. Only minor issues
- C. Problems that resolve by age 5
- D. Issues only if the mother drank heavily

64. The "ascending limb" of the BAC curve refers to:

- A. Decreasing intoxication
- B. Metabolizing alcohol
- C. The period when BAC is rising, during which impairment effects may feel stronger
- D. Sobering up

65. Standard drink calculations help servers:

- A. Make better cocktails
- B. Increase sales
- C. Track alcohol consumption and estimate patron intoxication levels
- D. Choose glassware

66. A liquor license can be suspended or revoked for all of the following EXCEPT:

- A. Serving minors
- B. Refusing to serve an intoxicated patron
- C. Allowing illegal activity on premises
- D. Repeated over-service violations

67. The term "apparent intoxication" refers to:

- A. A patron claiming to be sober
- B. Legal intoxication only
- C. Showing ID
- D. Observable signs of intoxication that a reasonable person would recognize

68. When cutting off a patron, offering alternatives such as food, water, or a ride demonstrates:

- A. Good customer service while maintaining safety, potentially preserving the customer relationship
- B. Weakness
- C. Legal requirement only
- D. Encouraging more drinking later

69. The "Good Samaritan" laws in many states:

- A. Require serving more alcohol
- B. Protect bartenders from all liability
- C. Provide legal protection for those who call for help during alcohol emergencies
- D. Only apply to doctors

70. Server liability can extend to:

- A. Only criminal penalties
- B. Both civil lawsuits and criminal charges depending on the situation and jurisdiction
- C. Only civil penalties
- D. No liability at all

71. The term "visible intoxication" is important legally because:

- A. It's not relevant to liability
- B. It's the same as BAC
- C. It only matters for minors
- D. It's the standard for determining when service should be refused, based on observable signs

72. A "last drink" defense in liability cases refers to:

- A. Establishments attempting to prove they served the patron's last drink, arguing they didn't cause the intoxication
- B. A toast
- C. The final drink of the night
- D. A cocktail name

73. Training programs like ServSafe Alcohol teach servers to:

- A. Make faster drinks
- B. Increase alcohol sales
- C. Recognize intoxication, verify age, refuse service properly, and prevent alcohol-related harm
- D. Only card checking

74. The "reasonably prudent server" standard means:

- A. Servers have no responsibility
- B. Servers are held to the standard of what a trained, reasonable server would do in similar circumstances
- C. Only managers are responsible
- D. Serving as fast as possible

75. Documentation of refused service should include:

- A. Nothing—documentation isn't important
- B. Only the patron's name
- C. Just the date
- D. Date, time, reason for refusal, witnesses, patron behavior, and any incidents

76. House policies on alcohol service:

- A. Should establish clear guidelines that may exceed legal requirements to protect the establishment and staff
- B. Are unnecessary
- C. Should allow unlimited service
- D. Only apply to managers

77. The purpose of checking IDs for everyone in a group ordering alcohol is to:

- A. Slow down service
- B. Collect information
- C. Prevent minors from obtaining alcohol through friends who are of legal age
- D. Increase sales

78. "Happy hour" restrictions in some jurisdictions exist to:

- A. Increase profits
- B. Discourage excessive consumption promoted by discounted drinks
- C. Promote more drinking
- D. Help distilleries

79. A server who continues serving an obviously intoxicated patron may be:

- A. Rewarded for good service
- B. Protected by the establishment
- C. Not responsible
- D. Personally liable for damages if that patron causes harm

80. The ultimate goal of responsible beverage service is to:

- A. Create a safe environment where alcohol is enjoyed responsibly, preventing harm to patrons and the public
- B. Maximize alcohol sales
- C. Serve as quickly as possible
- D. Avoid all alcohol service

PRACTICE TEST 6 - ANSWER KEY

WITH EXPLANATIONS

1. D. The very first distillate off the still, containing harmful methanol and volatile compounds that are discarded - Foreshots are the very first vapors condensed during distillation, containing methanol and highly volatile compounds that are toxic and unpleasant. Distillers always discard foreshots before collecting the heads and hearts. This is critical for safety.
2. B. A secondary still that redistills spirit vapors, increasing proof and refining flavor - A doubler (or thumper) is a secondary pot still in American whiskey production that receives hot vapors from the primary still and redistills them, effectively providing a second distillation. This increases proof and smooths the spirit without requiring a separate distillation run.
3. C. Aromatic compounds formed during fermentation that contribute fruity and floral notes - Esters are aromatic compounds created when acids and alcohols combine during fermentation. They contribute fruity, floral, and complex aromas to spirits. Jamaican rums are famous for high ester content (their "funk"), while vodka production minimizes esters for neutrality.
4. A. Occurs as oxygen slowly interacts with the spirit through the wood, softening harsh flavors and adding complexity - Oxidation during barrel aging happens as oxygen slowly permeates the porous wood and interacts with the spirit. This chemical process softens harsh compounds, mellows aggressive flavors, and contributes to the complexity and smoothness of aged spirits.
5. D. Freshly distilled, unaged spirit straight off the still - "White dog" (American) or "new make" (Scottish) refers to the clear, freshly distilled spirit before it enters barrels for aging. This raw spirit shows the distillery's character without wood influence. Some distilleries bottle white dog for sale, offering insight into their base spirit.
6. B. The viscous streaks that run down the inside of a glass after swirling, indicating body and alcohol content - "Legs" or "tears" are the droplets that form and run down the glass after swirling. They indicate the spirit's viscosity, glycerol content, and alcohol level. More pronounced legs suggest higher alcohol or more body, though this isn't always a quality indicator.
7. A. The aroma or smell of the spirit, evaluated before tasting - The "nose" refers to evaluating a spirit's aroma before tasting. Nosing reveals volatile compounds, identifying notes like fruit, spice, wood, and floral elements. Professional tasters spend considerable time nosing, as much flavor perception actually comes through smell.
8. C. The spirit was not cold-filtered, preserving fatty acids and potentially more flavor - Non-chill filtered whisky skips the cold filtration process that removes fatty acids and proteins. While chill

filtration prevents cloudiness when cold or diluted, some believe it also removes flavor compounds. Non-chill filtered whiskies may have more body and complexity.

9. B. A selection of multiple spirits served together for comparative tasting - A "flight" is a selection of multiple spirits (typically 3-6) served together in small portions for comparative tasting. Flights allow tasters to compare different expressions, ages, regions, or styles side by side, enhancing the educational and tasting experience.
10. A. Winter wheat and water from a deep well in Åhus - Absolut vodka is made from Swedish winter wheat and water from a deep well in Åhus, Sweden. The brand emphasizes its single-source production—all Absolut is made at one distillery using local ingredients. It was instrumental in establishing the premium vodka category.
11. D. Coffey still or continuous still, named after Aeneas Coffey who patented an improved design - The column still is also called a Coffey still (after Aeneas Coffey's 1831 patent) or continuous still (because it operates continuously rather than in batches). It produces high-proof, neutral spirits efficiently and is used for vodka, grain whisky, and light rum.
12. C. Ingredients grown without synthetic pesticides or fertilizers, with certified organic production methods - Organic vodka requires organically grown ingredients (grain, potatoes) produced without synthetic pesticides, herbicides, or fertilizers. The production facility must also be certified organic. This appeals to health-conscious consumers seeking natural products.
13. B. Using only four botanicals: juniper, coriander, angelica root, and licorice - Tanqueray London Dry Gin uses only four botanicals (juniper, coriander, angelica root, and licorice), creating a clean, juniper-forward profile. This minimalist approach contrasts with gins using dozens of botanicals and has been the recipe since the 1830s.
14. A. Gin and dry vermouth (with the ratio becoming drier over time) - The original Martini used gin and dry vermouth in roughly equal proportions. Over the 20th century, the ratio became progressively drier (less vermouth), with some preferring just a "vermouth rinse." Vodka Martinis became popular later but aren't the original recipe.
15. C. Using 47 botanicals and being produced in Germany's Black Forest - Monkey 47 is a German gin from the Black Forest using 47 botanicals, many foraged locally (lingonberries, spruce, etc.). Created by a former RAF pilot's recipe, it's become a cult favorite for its complexity and unusual origin for premium gin.
16. D. Cheap, unregulated gin production leading to widespread social problems and addiction - The Gin Craze (roughly 1720-1751) occurred when unregulated, cheaply produced gin flooded England, causing widespread alcoholism and social problems. Contemporary prints like Hogarth's "Gin Lane" depicted the crisis. The Gin Act of 1751 finally brought regulation.
17. A. Triple distillation in copper pot stills, unusual for bourbon production - Woodford Reserve is distinctive for using triple distillation in copper pot stills—unusual in bourbon production, where

column stills and single distillation are standard. This creates a more refined, complex spirit. They also use their own yeast strain and unique fermentation.

18. C. A warehouse where barrels are stored and aged, with varying temperatures at different levels - A rickhouse (or rackhouse) is a multi-story warehouse where bourbon barrels age. Temperature varies significantly by floor—upper floors are hotter (faster aging, more extraction), lower floors are cooler (slower aging). Distillers rotate barrels or blend across floors.
19. B. Bourbon blended from a relatively small number of select barrels (though not legally defined) - "Small batch" is a marketing term with no legal definition, generally meaning bourbon blended from a relatively small, select group of barrels (compared to large-scale blending). It suggests more attention to selection and consistency, though batch sizes vary widely by producer.
20. D. The technique of aerating bourbon in the mouth by "chewing" to release flavors - The "Kentucky Chew" is a tasting technique where bourbon is aerated in the mouth by making chewing motions, moving the spirit across all areas of the palate. This releases flavors and aromatics, enabling more complete evaluation. It's associated with master distillers like Booker Noe.
21. A. Intense peat smoke, maritime character, and medicinal/iodine notes - Islay whiskies are famous for intense peat smoke, maritime influence (brine, seaweed, salt), and medicinal/iodine notes. Distilleries like Laphroaig, Ardbeg, and Lagavulin epitomize this powerful style. The island's peat-rich environment and coastal exposure create distinctive character.
22. C. The first time a cask previously used for another spirit (like bourbon or sherry) is used for Scotch - A "first-fill" cask is being used for Scotch for the first time after being emptied of its previous contents (bourbon, sherry, port, etc.). First-fill casks impart more flavor than "refill" casks that have already been used for Scotch one or more times.
23. B. Highest concentration of distilleries in Scotland - Speyside has the highest concentration of distilleries in Scotland (over 50), making it the heartland of Scotch production. Famous distilleries include Glenfiddich, Macallan, Glenlivet, and Balvenie. Speyside malts are typically fruity, elegant, and approachable.
24. D. Burning peat during the malting process to dry the barley - Peated whisky gets its smoky flavor from burning peat (partially decomposed vegetation) in the kiln during malting. The smoke permeates the wet barley, infusing phenolic compounds that survive fermentation and distillation. Peat level is measured in phenol parts per million (PPM).
25. A. The oldest licensed distillery in the world, with a license dating to 1608 - Bushmills claims to be the world's oldest licensed distillery, with a license to distill granted in 1608. While distilling likely occurred earlier elsewhere, Bushmills holds the oldest documented license. It's located in County Antrim, Northern Ireland.

26. C. Four years in oak - VSOP (Very Superior Old Pale) Cognac must be aged minimum four years in French oak barrels, counting from April 1 following the harvest. This is double the VS minimum (2 years) but less than XO (10 years). Many VSOP Cognacs contain much older eaux-de-vie.
27. B. The cellar where the oldest and most precious eaux-de-vie are stored - The "paradis" (paradise) is the special cellar in a Cognac house where the oldest, most precious eaux-de-vie are stored. These ancient brandies, often 50-100+ years old, are used for luxury blends. Access is typically restricted, with only a few people holding keys.
28. D. Cognac production - Ugni Blanc (known as Trebbiano in Italy) is the primary grape for Cognac production, comprising about 98% of plantings in the region. Its high acidity, low alcohol, and neutral flavor make it ideal for distillation. The same grape is used in Armagnac, though other varieties are also permitted there.
29. A. Premier growing region of Armagnac, known for producing the finest brandies - Bas-Armagnac (Lower Armagnac) is considered the premier sub-region, known for producing the finest, most elegant Armagnacs. Its sandy, acidic soils produce delicate brandies. The other regions are Ténarèze (middle) and Haut-Armagnac (upper).
30. C. Being a continuous column still rather than a pot still, though pot stills are also permitted - The traditional Armagnac alembic armagnacais is a continuous column still (though smaller than industrial versions), unlike Cognac's double pot-still distillation. This single distillation retains more flavor compounds. Pot still distillation is now also permitted in Armagnac.
31. B. Nicaragua - Flor de Caña is Nicaragua's most famous rum, produced by Compañía Licorera de Nicaragua at the foot of the San Cristóbal volcano. The brand is known for aged expressions and slow aging claims, using the volcano's unique climate. It's been produced since 1890.
32. D. A fractional blending system where older rums are blended with younger ones over time - The solera system, borrowed from sherry production, involves stacking barrels in tiers, periodically drawing rum from the oldest (bottom) tier and replenishing from younger tiers above. This creates consistency and complexity. Ron Zacapa and Diplomático use solera-style aging.
33. C. A strong, dark rum blend issued to British Royal Navy sailors - Navy rum was the strong, dark rum blend issued to British Royal Navy sailors as a daily ration until 1970. It was typically full-bodied, high-proof, and blended from various British colonial rums. The last day of the rum ration was called "Black Tot Day."
34. B. Cuba - Havana Club is Cuba's most famous rum brand, produced in Cuba since 1934. Due to the US embargo, it's unavailable in the United States (where Bacardi sells a different "Havana Club" made in Puerto Rico). Internationally, Cuban Havana Club is widely distributed.
35. D. Very dark, heavy rum often made from blackstrap molasses (the darkest grade) - Blackstrap rum is very dark, full-bodied rum made from blackstrap molasses—the final, darkest extraction of

sugar production. It has robust, bittersweet, mineral-rich character. Cruzan Black Strap is a well-known example.

36. A. A skilled harvester who cuts and trims agave plants - A jimador is a skilled agricultural worker who harvests agave, using a specialized tool called a coa to trim leaves and extract the piña (heart). This demanding job requires expertise to determine ripeness and cut properly. Good jimadores are highly valued.
37. C. A large stone wheel used to crush cooked agave - A tahona is a large stone wheel (2+ tons) traditionally pulled by mules or horses, used to crush cooked agave and extract its juices. While slower than modern roller mills, tahona-crushed tequila is prized for retaining more fiber and producing distinctive flavors.
38. B. Larger with higher sugar content, producing fruitier, sweeter tequilas - Highland (Los Altos) agaves grow at higher elevations with cooler temperatures and more rainfall. They tend to be larger with higher sugar content, producing tequilas with fruitier, sweeter characteristics. Lowland (valley) agaves produce earthier, more mineral tequilas.
39. D. Usually unaged tequila with coloring/flavoring added, or a blend of blanco and aged tequila - Joven ("young") or "gold" tequila is usually unaged blanco with caramel coloring and flavoring added to simulate aged character. It can also be a blend of blanco and aged tequila. Generally considered lower quality than true aged expressions.
40. A. Mezcal (as one of the certified mezcal-producing states) - San Luis Potosí is one of the nine Mexican states authorized to produce mezcal under the Denomination of Origin. While Oaxaca dominates mezcal production (90%+), San Luis Potosí and other states contribute to mezcal's regional diversity.
41. B. Marasca cherries including the pits and stems, giving it a distinctive nutty-cherry flavor - Maraschino liqueur is made from Marasca cherries (including pits and stems) grown primarily in Croatia and Italy. The pits contribute the distinctive nutty, almond-like notes alongside the cherry flavor. Luxardo is the most famous producer.
42. D. Triple sec (orange liqueur) made from sweet and bitter orange peels - Cointreau is a premium triple sec (orange liqueur) made from sweet and bitter orange peels. Clear and intensely orange-flavored, it's drier than curaçao. Cointreau is essential in Margaritas, Sidecars, Cosmopolitans, and many other cocktails.
43. A. Spirits or liqueurs traditionally consumed after a meal to aid digestion - Digestifs are spirits or liqueurs traditionally consumed after meals, believed to aid digestion. Common digestifs include brandy, amari (like Fernet), aged rum, and herbal liqueurs. They're typically richer or more bitter than aperitifs (pre-meal drinks).

44. C. Coffee and rum - Kahlúa is a Mexican coffee liqueur made with rum, Arabica coffee, vanilla, and sugar. Created in 1936, it's the world's best-selling coffee liqueur, essential in White Russians, Espresso Martinis, and B-52s. The name comes from Nahuatl (Aztec language).
45. B. Maraschino liqueur and maraschino cherries - Luxardo is an Italian company most famous for producing Maraschino liqueur and Luxardo maraschino cherries (the original maraschino cherry, not the bright red American version). Founded in 1821 in Zara (now Croatia), the company relocated to Italy after WWII.
46. A. Typically used in Martinis and characterized by herbal, floral notes - Dry vermouth (French-style) has less residual sugar than sweet vermouth, with herbal, floral, and sometimes citrus notes. It's essential in Martinis and many other cocktails. Noilly Prat and Dolin Dry are classic examples.
47. D. Wine flavored with herbs, spices, and botanicals (like vermouth) - Aromatized wines are wines that have been flavored with herbs, spices, botanicals, and other flavoring agents. Vermouth is the most common aromatized wine. Others include quinquinas (quinine-flavored), Americanos, and various aperitif wines.
48. C. The Jerez region of Spain - Sherry is a fortified wine exclusively from the Jerez (Sherry) region of Andalusia, Spain—specifically the "Sherry Triangle" between Jerez de la Frontera, El Puerto de Santa María, and Sanlúcar de Barrameda. Styles range from bone-dry Fino to sweet Pedro Ximénez.
49. D. Florence, Italy, around 1919 - The Negroni was invented around 1919 in Florence, Italy, when Count Camillo Negroni asked bartender Fosco Scarselli to strengthen his Americano by replacing soda water with gin. The resulting equal-parts gin, Campari, and sweet vermouth cocktail bears his name.
50. A. The Veneto region of Italy when Austrian soldiers asked for wine to be "spritzed" with water - The spritz originated in the Veneto region during Austrian Habsburg rule. Austrian soldiers found Italian wine too strong, asking for it to be "spritzed" with water. The modern Aperol/Campari Spritz evolved from this tradition.
51. C. Rum-based recipes with tropical flavors, exotic garnishes, and elaborate presentation - Tiki cocktails are typically rum-based drinks with tropical flavors (citrus, orgeat, falernum), exotic garnishes, and elaborate presentation in themed vessels. Don the Beachcomber and Trader Vic pioneered the style in 1930s-40s California, creating escapist Polynesian fantasy.
52. B. Trader Vic (Victor Bergeron) at his Oakland restaurant in 1944 - Victor "Trader Vic" Bergeron created the Mai Tai in 1944 at his Oakland restaurant. (Don the Beachcomber disputed this claim.) The original used aged Jamaican rum, lime, orange curaçao, orgeat, and rock candy syrup—simpler than many modern interpretations.
53. D. A swizzle stick rotated rapidly between the palms to mix and chill the drink - Swizzle cocktails are mixed using a swizzle stick (originally from the *Quararibea turbinata* tree), rotated rapidly

between the palms while submerged in crushed ice. This unique technique aerates and chills the drink simultaneously, creating frost on the glass.

54. A. So strong that his bar limited customers to two per visit - Don the Beachcomber's Zombie was so potent that his restaurant allegedly limited customers to two per visit. The original recipe was a closely guarded secret using multiple rums, fruit juices, and various syrups, though many variations now exist.
55. C. Silver or pewter, which frosts attractively when filled with crushed ice - Traditional julep cups are made from silver or pewter, which conducts cold efficiently and develops an attractive frost when filled with crushed ice. The frost and the handle-free design (encouraging holding by top or bottom) are iconic features of the Mint Julep.
56. B. The Raffles Hotel in Singapore - The Singapore Sling was created around 1915 by Ngiam Tong Boon at the Long Bar in Singapore's Raffles Hotel. The original recipe (debated) typically includes gin, cherry liqueur, Cointreau, Bénédictine, pineapple juice, lime juice, grenadine, and bitters.
57. D. Peru (though Chile also claims it) - The Pisco Sour is Peru's national cocktail (pisco, lime juice, simple syrup, egg white, Angostura bitters), though Chile also claims it. The dispute mirrors the countries' disagreement over pisco's origin. The cocktail was popularized by Victor Morris at his Lima bar in the 1920s.
58. A. Lime, almond, ginger, cloves, and sometimes rum - Falernum is a Caribbean syrup or liqueur flavored with lime zest, almond, ginger, cloves, and sometimes rum. Originating in Barbados, it's essential in tiki drinks like the Corn 'n' Oil and Royal Bermuda Yacht Club. John D. Taylor's Velvet Falernum is widely used.
59. C. Many tiki cocktails including the Mai Tai - Orgeat is an almond-flavored syrup (traditionally made with almonds, sugar, and orange flower water) essential to the Mai Tai and many other tiki cocktails. Its rich, nutty sweetness balances citrus and rum. Japanese Orgeat replaces almonds with apricot kernels.
60. B. Don the Beachcomber as one of his signature tiki drinks - The Navy Grog was created by Don the Beachcomber (Donn Beach) as one of his signature tiki cocktails. It combines three rums (light, dark, demerara), lime, grapefruit, honey, and soda. The name references the British Navy's rum tradition.
61. D. Any measurable BAC level, as impairment begins with the first drink - Impairment begins with the first drink, even below the legal limit. Reaction time, judgment, and coordination start declining at very low BAC levels (0.02-0.03%). While 0.08% is the legal "per se" intoxication limit, impaired driving can occur at any BAC.
62. B. Drinking that brings BAC to 0.08% or above (typically 5+ drinks for men, 4+ for women in about 2 hours) - The NIAAA defines binge drinking as a pattern that brings BAC to 0.08% or

higher—typically 5+ drinks for men or 4+ drinks for women within about 2 hours. This pattern significantly increases immediate and long-term health risks.

63. A. Lifelong physical, behavioral, and intellectual disabilities in children exposed to alcohol in utero - Fetal Alcohol Spectrum Disorders (FASD) cause lifelong disabilities in children exposed to alcohol during pregnancy. Effects include physical abnormalities, cognitive impairment, behavioral problems, and learning difficulties. There is no known safe amount of alcohol during pregnancy.
64. C. The period when BAC is rising, during which impairment effects may feel stronger - The "ascending limb" is the period when BAC is rising (during and shortly after drinking). Some research suggests impairment may feel more pronounced during this phase. The "descending limb" is when BAC is falling as alcohol is metabolized.
65. C. Track alcohol consumption and estimate patron intoxication levels - Understanding standard drinks helps servers track how much alcohol patrons have consumed, regardless of drink type. A standard drink (12oz beer, 5oz wine, 1.5oz spirits) contains approximately the same alcohol, enabling consistent monitoring across different beverages.
66. B. Refusing to serve an intoxicated patron - Refusing service to an intoxicated patron is actually **REQUIRED** by law and is never grounds for license suspension. Licenses can be revoked for: serving minors, over-serving, allowing illegal activity, violating operating hours, and other infractions. Proper refusal protects the license.
67. D. Observable signs of intoxication that a reasonable person would recognize - "Apparent intoxication" refers to visible signs that a reasonable, trained observer would recognize as indicating intoxication: slurred speech, impaired coordination, glassy eyes, loud behavior, etc. This observable standard is key in determining server liability.
68. A. Good customer service while maintaining safety, potentially preserving the customer relationship - Offering alternatives when cutting off a patron demonstrates concern for their wellbeing while maintaining safety. Food, water, coffee, and transportation options show professionalism and may preserve the customer relationship. It's good practice, not just legal compliance.
69. C. Provide legal protection for those who call for help during alcohol emergencies - Good Samaritan laws in many states provide legal protection for people who call for emergency help during alcohol overdose situations. These laws encourage people to seek help without fear of prosecution for underage drinking or other violations.
70. B. Both civil lawsuits and criminal charges depending on the situation and jurisdiction - Server liability can include both civil liability (lawsuits for damages from drunk driving accidents, injuries, etc.) and criminal liability (charges for serving minors or obviously intoxicated persons). Penalties vary by state but can be severe.

71. D. It's the standard for determining when service should be refused, based on observable signs - "Visible intoxication" is the legal standard for determining when service must be refused. Servers are expected to recognize observable signs of intoxication (not measure BAC). This standard creates clear duty-to-refuse triggers for server liability.
72. A. Establishments attempting to prove they served the patron's last drink, arguing they didn't cause the intoxication - In liability cases, some establishments argue they served the patron's "last drink" but weren't responsible for their intoxication (caused by earlier drinking elsewhere). Courts have mixed views on this defense; it's not always successful.
73. C. Recognize intoxication, verify age, refuse service properly, and prevent alcohol-related harm - ServSafe Alcohol and similar programs train servers to: recognize intoxication signs, verify age and detect fake IDs, refuse service appropriately, prevent drunk driving, handle difficult situations, and understand liability. This comprehensive training reduces harm and legal risk.
74. B. Servers are held to the standard of what a trained, reasonable server would do in similar circumstances - The "reasonably prudent server" standard holds servers accountable for what a trained, reasonable professional would do. This includes recognizing intoxication signs, refusing service appropriately, and taking steps to prevent harm—the standard actions of a competent server.
75. D. Date, time, reason for refusal, witnesses, patron behavior, and any incidents - Thorough documentation of refused service should include: date and time, patron description, reason for refusal, observable signs of intoxication, patron's behavior and statements, witnesses present, actions taken, and any incidents that followed. This protects against liability.
76. A. Should establish clear guidelines that may exceed legal requirements to protect the establishment and staff - House policies should set clear standards for alcohol service that may exceed minimum legal requirements, providing extra protection. Policies should cover: ID checking age thresholds, intoxication assessment, refusal procedures, documentation, and emergency protocols.
77. C. Prevent minors from obtaining alcohol through friends who are of legal age - Checking IDs for everyone in a group helps prevent "straw purchases" where legal-age individuals buy alcohol for underage friends. Even if only one person orders, minors present may share the drinks. Group ID checks prevent this common method of underage access.
78. B. Discourage excessive consumption promoted by discounted drinks - Some jurisdictions restrict or ban happy hour promotions to discourage excessive consumption associated with drink specials and discounts. Studies suggest drink specials promote faster drinking and higher consumption, increasing intoxication and related problems.
79. D. Personally liable for damages if that patron causes harm - Servers who continue serving obviously intoxicated patrons can be held personally liable (not just the establishment) if that

patron subsequently causes harm through drunk driving, assault, or other actions. This personal liability creates strong incentive for responsible service.

80. A. Create a safe environment where alcohol is enjoyed responsibly, preventing harm to patrons and the public - The ultimate goal of responsible beverage service is creating an environment where alcohol can be enjoyed responsibly while preventing harm—to patrons, to others who might be harmed by intoxicated patrons, and to the community. It balances hospitality with safety.