

FULL-LENGTH PRACTICE TESTS

PRACTICE TEST 7 - 80 QUESTIONS

1. The "wash" in whisky production refers to:
 - A. Cleaning the still
 - B. The fermented liquid (essentially a beer) ready for distillation
 - C. Water added after distillation
 - D. The final product

2. "Congeners" in distilled spirits are:
 - A. Types of yeast
 - B. Barrel materials
 - C. Water additives
 - D. Chemical compounds other than ethanol that contribute to flavor, aroma, and character

3. The "reflux" in distillation refers to:
 - A. Vapors that condense and fall back into the still, increasing contact with copper and producing a lighter spirit
 - B. The final product
 - C. Adding water
 - D. Barrel aging

4. A "lomond still" is:

- A. A type of column still
- B. A fermentation vessel
- C. A pot still with adjustable plates in the neck, allowing varied reflux and spirit character
- D. A barrel type

5. The term "cask finish" or "wood finish" means:

- A. The barrel is discarded
- B. A spirit is transferred to a different cask type for additional aging and flavor development
- C. The spirit is unaged
- D. Only new barrels are used

6. When evaluating a spirit's "body," tasters are assessing:

- A. The weight, viscosity, and mouthfeel of the liquid
- B. The color only
- C. The bottle shape
- D. The alcohol content only

7. The "tail" or "feints" portion of distillation contains:

- A. The purest alcohol
- B. Only water
- C. No flavor compounds
- D. Heavier compounds and fusel oils, some of which may be recycled into the next distillation

8. A "master blender" is responsible for:

- A. Only purchasing barrels
- B. Marketing
- C. Selecting and combining spirits from various casks to create consistent or unique final products
- D. Distillation only

9. The term "vintage" on a spirit label indicates:

- A. The spirit is made from ingredients harvested in a specific year
- B. An old bottle
- C. Premium quality
- D. Long aging

10. Chopin vodka, from Poland, is known for producing expressions made from:

- A. Grapes
- B. Single ingredients: potato, rye, or wheat, each bottled separately to show ingredient character
- C. Corn only
- D. Multiple grains blended

11. The term "mash bill" refers to:

- A. The cost of production
- B. A receipt
- C. Distillation equipment
- D. The recipe of grains used in whiskey production, expressed as percentages

12. A "heads" cut that is too generous will result in:

- A. Better flavor
- B. Higher quality
- C. Harsh, solvent-like notes in the final spirit from acetone and other volatile compounds
- D. Smoother spirit

13. Hendrick's gin is distinctive for being flavored with:

- A. Cucumber and rose petals in addition to traditional botanicals
- B. Only juniper
- C. No botanicals
- D. Citrus only

14. The "Tom Collins" cocktail is traditionally made with:

- A. Vodka
- B. Old Tom gin (or London Dry), lemon juice, simple syrup, and soda water
- C. Rum
- D. Whiskey

15. "Old Tom" gin is characterized by:

- A. Being unaged
- B. High proof
- C. A slightly sweeter style that bridges the gap between genever and London Dry
- D. No juniper

16. The botanicals in gin must always include:

- A. Juniper as the predominant flavor
- B. Cucumber
- C. Rose petals
- D. Citrus

17. Buffalo Trace distillery produces multiple bourbon brands including:

- A. Jack Daniel's
- B. Jim Beam
- C. Maker's Mark
- D. Eagle Rare, Blanton's, and the Buffalo Trace namesake brand

18. The term "charred" barrel for bourbon means:

- A. The inside of new oak barrels is burned, creating a layer of char that filters and flavors the whiskey
- B. The barrel is painted
- C. Used barrels only
- D. No treatment

19. "Straight" bourbon must be aged for:

- A. No minimum
- B. Six months
- C. A minimum of two years (and must state age if under four years)
- D. Ten years

20. Wild Turkey bourbon is known for:

- A. Low proof
- B. Being aged longer and bottled at higher proof than many competitors
- C. No corn in the mash bill
- D. Scottish methods

21. The Lowlands region of Scotland is known for whiskies that are:

- A. Heavily peated
- B. Full of maritime character
- C. Only grain whisky
- D. Generally lighter, more delicate, and often described as "grassy" or "gentle"

22. A "vatted malt" (now called "blended malt") Scotch contains:

- A. Malts from multiple distilleries blended together, with no grain whisky
- B. Only one distillery's malt
- C. Grain whisky only
- D. Bourbon and Scotch blended

23. The "angel's share" in Scotch aging in Scotland is approximately:

- A. 10% per year
- B. 5% per year
- C. 2% per year due to the cool, humid climate
- D. No evaporation occurs

24. Laphroaig Scotch whisky is known for:

- A. Being unpeated
- B. Intense peat smoke with medicinal, iodine, and seaweed notes
- C. Sweet, fruity character
- D. Light, floral profile

25. Green Spot is a notable Irish whiskey in the "single pot still" category made by:

- A. Bushmills
- B. Teeling
- C. Kilbeggan
- D. Irish Distillers (Midleton) for Mitchell & Son

26. The term "hors d'âge" on Cognac indicates:

- A. Beyond age classification—typically XO quality or older, often significantly aged
- B. Young Cognac
- C. VS quality
- D. Unaged brandy

27. Pisco, a grape brandy, is produced primarily in:

- A. France
- B. Spain
- C. Peru and Chile
- D. Italy

28. The "compte" system in Cognac refers to:

- A. Accounting methods
- B. The official age classification system counting years from April 1 following harvest
- C. Marketing categories
- D. Bottle sizes

29. Eaux-de-vie (fruit brandies) are typically:

- A. Heavily aged
- B. Always sweet
- C. Amber in color
- D. Unaged and clear, preserving the pure fruit character

30. The term "fine" in French brandy (like Fine Champagne Cognac) indicates:

- A. A blend of Grande Champagne and Petite Champagne Cognac, with at least 50% Grande Champagne
- B. High quality generally
- C. Filtered brandy
- D. Young brandy

31. Mount Gay rum, one of the oldest rum brands, is produced in:

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

32. The "ester content" in Jamaican rum is important because:

- A. It reduces flavor
- B. It determines color
- C. High esters create the distinctive "funky," fruity, overripe character prized in Jamaican rums
- D. It affects only the price

33. "Overproof" rum typically refers to rum bottled at:

- A. Higher than standard strength, often 50-75% ABV or higher
- B. Under 40% ABV
- C. 40% ABV exactly
- D. Standard strength only

34. The term "single cask" rum means:

- A. Blended from many barrels
- B. Unaged
- C. Rum from one individual barrel, not blended with others
- D. Only aged one year

35. Plantation rum is known for:

- A. Using only column stills
- B. Sourcing rums from various Caribbean countries and finishing them in Cognac casks in France
- C. Only producing white rum
- D. Being unaged exclusively

36. Patrón tequila uses a combination of:

- A. Only column stills
- B. No agave
- C. Only Blue Weber agave from other states
- D. Tahona (stone wheel) and roller mill crushed agave, blended together

37. "Extra añejo" tequila must be aged for:

- A. A minimum of three years in oak
- B. One year
- C. Six months
- D. No minimum

38. The NOM (Norma Oficial Mexicana) number on a tequila bottle indicates:

- A. The bottle size
- B. The age
- C. The distillery that produced it, ensuring traceability
- D. The price

39. Clase Azul tequila is known for:

- A. Plain bottles
- B. Handcrafted, hand-painted ceramic decanters and premium reposado expressions
- C. Only blanco production
- D. Low pricing

40. Raicilla is a spirit similar to mezcal but:

- A. Made from corn
- B. Made from grapes
- C. Produced only in specific regions of Jalisco with different agave varieties and not part of mezcal's DO
- D. Identical to tequila

41. St-Germain is a popular liqueur flavored with:

- A. Elderflower
- B. Rose
- C. Lavender
- D. Jasmine

42. Galliano is an Italian liqueur with a distinctive:

- A. Blue color
- B. Round bottle
- C. Tall, tapered yellow bottle and vanilla-anise flavor profile
- D. Low sweetness

43. Drambuie is a Scottish liqueur made from:

- A. Vodka base
- B. Scotch whisky, honey, herbs, and spices
- C. Gin base
- D. Rum base

44. The term "crème" in liqueur names (like crème de cassis) refers to:

- A. Contains dairy cream
- B. Low alcohol
- C. No sugar
- D. The creamy, rich texture from high sugar content, not dairy

45. Suze is a French aperitif with a distinctive flavor from:

- A. Gentian root, giving it a bitter, earthy character
- B. Oranges
- C. Anise
- D. Mint

46. Lillet is an aromatized wine from Bordeaux available in:

- A. Only red
- B. Only white
- C. Blanc (white), Rosé, and Rouge (red) varieties
- D. Only sparkling

47. The term "quinquina" refers to aromatized wines flavored with:

- A. Cherries
- B. Quinine (from cinchona bark), giving bitter notes
- C. Only sugar
- D. No additional flavoring

48. Punt e Mes is an Italian vermouth known for:

- A. Extreme sweetness
- B. Light color
- C. No bitterness
- D. A notably bitter character ("punto e mezzo" refers to one point sweet, half point bitter)

49. The Boulevardier cocktail is essentially a Negroni with:

- A. Vodka instead of gin
- B. Rum instead of gin
- C. Bourbon or rye whiskey instead of gin
- D. Tequila instead of gin

50. The Americano cocktail contains:

- A. Vodka, lime, soda
- B. Campari, sweet vermouth, and soda water
- C. Gin and tonic
- D. Rum and cola

51. A "cobbler" cocktail is characterized by:

- A. Hot temperature
- B. No ice
- C. No fruit
- D. Spirit or wine with sugar, served over crushed ice with fresh fruit garnish

52. The Penicillin cocktail, a modern classic, contains:

- A. Blended Scotch, lemon juice, honey-ginger syrup, with an Islay Scotch float
- B. Gin and tonic
- C. Vodka and cranberry
- D. Rum and lime

53. A "shrub" in cocktails refers to:

- A. A garnish
- B. A type of glass
- C. A drinking vinegar made from fruit, sugar, and vinegar used as a cocktail ingredient
- D. A specific spirit

54. The French 75 cocktail combines:

- A. Vodka and orange juice
- B. Gin (or Cognac), lemon juice, simple syrup, topped with Champagne
- C. Rum and cola
- D. Whiskey and ginger ale

55. The "Corpse Reviver #2" was intended as:

- A. A dessert drink
- B. An after-dinner drink
- C. A digestif
- D. A hangover cure, containing gin, Cointreau, Lillet Blanc, lemon juice, and a dash of absinthe

56. A "sour" cocktail template consists of:

- A. Spirit, citrus juice, and sweetener, shaken and served up or on ice
- B. Spirit and soda only
- C. Spirit and bitters
- D. Only sweet ingredients

57. The "dry shake" technique involves:

- A. No ice at all
- B. Extra ice
- C. Shaking cocktail ingredients without ice first (often for egg white drinks) to create foam, then shaking with ice
- D. Stirring only

58. A "Nick & Nora" glass is:

- A. A tall glass
- B. A small, stemmed glass (5-6 oz) used for elegant, spirit-forward cocktails served up
- C. A copper mug
- D. A rocks glass

59. The purpose of "expressing" a citrus peel over a cocktail is:

- A. To add color only
- B. For decoration only
- C. To remove bitterness
- D. To release aromatic oils onto the drink's surface, adding aroma and subtle flavor

60. A "dirty" Martini contains:

- A. Olive brine added to the cocktail
- B. No vermouth
- C. Extra ice
- D. Cherry juice

61. The "biphasic" effect of alcohol refers to:

- A. Alcohol having no effect
- B. Only negative effects
- C. Initial stimulating effects followed by sedating/depressant effects as BAC rises and falls
- D. Only positive effects

62. "Wernicke-Korsakoff syndrome" is a serious condition caused by:

- A. Too much water
- B. Thiamine (Vitamin B1) deficiency associated with chronic alcoholism
- C. Eating too much food
- D. Exercise

63. The term "proof" in the United States is calculated as:

- A. The same as ABV
- B. Half the ABV
- C. ABV plus 50
- D. Double the ABV percentage (e.g., 80 proof = 40% ABV)

64. The "rate of elimination" for alcohol from the body is approximately:

- A. One standard drink per hour for most people
- B. Five drinks per hour
- C. Varies based on how much you eat after drinking
- D. Instant

65. "Second-hand effects" of alcohol refer to:

- A. Hangovers
- B. Harms experienced by people other than the drinker (assault victims, family members, accident victims)
- C. Effects from aging
- D. Effects from poor quality alcohol

66. In dram shop liability, "actual knowledge" means:

- A. Guessing someone is intoxicated
- B. No knowledge required
- C. Reading about intoxication
- D. The server actually knew the patron was intoxicated or a minor

67. A "minor" for alcohol laws in all US states is:

- A. Anyone under 21 years old
- B. Anyone under 25 years old
- C. Varies by state
- D. Anyone under 18 years old

68. The acronym "TIPS" certification teaches servers about:

- A. Making cocktails faster
- B. Increasing profits
- C. Responsible alcohol service including recognizing intoxication, checking IDs, and intervention techniques
- D. Only food safety

69. A server's "duty of care" means:

- A. No responsibility
- B. The legal obligation to take reasonable steps to prevent foreseeable harm
- C. Only caring about profits
- D. Serving as much as requested

70. "Horizontal gaze nystagmus" is:

- A. A type of drink
- B. A vision test
- C. A dance
- D. Involuntary jerking of the eyes when looking to the side, used as a field sobriety test indicator

71. The purpose of "counting drinks" for a patron is to:

- A. Track consumption and estimate intoxication level for responsible service decisions
- B. Charge more money
- C. Slow down service
- D. Annoy the customer

72. A "two-drink maximum" policy:

- A. Is required by law everywhere
- B. Never works
- C. Can help prevent over-intoxication at events by limiting consumption
- D. Is illegal

73. Behavioral signs of intoxication include all EXCEPT:

- A. Improved coordination and alertness
- B. Slurred speech
- C. Impaired coordination
- D. Relaxed inhibitions

74. When a patron claims "I'm fine" but shows visible signs of intoxication:

- A. Give them more drinks
- B. Believe them completely
- C. Ignore the signs
- D. The server should trust observable signs over patron's self-assessment and refuse service

75. The "chain of liability" in alcohol service can include:

- A. The server, bartender, manager, establishment owner, and potentially parent companies
- B. Only the patron
- C. No one
- D. Only the owner

76. A fake ID that is "borrowed" from an older sibling or friend is:

- A. Legal to use
- B. Acceptable for service
- C. Still illegal and the server should refuse service if they suspect the ID doesn't belong to the presenter
- D. The same as no ID

77. "Social host liability" applies when:

- A. Bars serve minors
- B. A private individual serves alcohol to guests who then cause harm
- C. Only restaurants
- D. Only bars

78. The safest policy for serving pregnant women alcohol is:

- A. Serve as much as requested
- B. Ignore the pregnancy
- C. Offer unlimited drinks
- D. Warn of risks if asked, but cannot legally refuse service based solely on pregnancy in most jurisdictions

79. When dealing with an aggressive intoxicated patron, servers should:

- A. Remain calm, avoid confrontation, get backup from security or management, and prioritize safety
- B. Argue back
- C. Physically confront them
- D. Ignore the situation

80. The primary reason establishments train staff in responsible service is:

- A. Just to avoid fines
- B. Only because it's legally required
- C. To protect patrons, staff, the public, and the establishment from alcohol-related harm and liability
- D. To increase alcohol sales

PRACTICE TEST 7 - ANSWER KEY

WITH EXPLANATIONS

1. B. The fermented liquid (essentially a beer) ready for distillation - The "wash" is the fermented liquid produced after yeast converts sugars to alcohol. In whisky production, this is essentially a low-alcohol beer (typically 7-10% ABV) that will be distilled to concentrate the alcohol and flavors. The wash is pumped into the wash still for the first distillation.
2. D. Chemical compounds other than ethanol that contribute to flavor, aroma, and character - Congeners are chemical compounds produced during fermentation and distillation that aren't ethanol—including esters, aldehydes, fusel oils, and tannins. They contribute to a spirit's distinctive flavor, aroma, and character. Darker spirits typically have more congeners than clear spirits.
3. A. Vapors that condense and fall back into the still, increasing contact with copper and producing a lighter spirit - Reflux occurs when rising vapors condense on the still's neck or head and fall back down, increasing copper contact and producing a lighter, more refined spirit. Taller stills with longer necks create more reflux; shorter stills produce heavier, more flavorful spirits.
4. C. A pot still with adjustable plates in the neck, allowing varied reflux and spirit character - A Lomond still is a hybrid pot still with adjustable rectifying plates in the neck, allowing distillers to vary reflux and produce different spirit characters from the same still. Developed in Scotland in the 1950s, they enabled distilleries to create multiple spirit styles.
5. B. A spirit is transferred to a different cask type for additional aging and flavor development - Cask finishing (or wood finishing) involves transferring spirit from its primary aging cask to a different cask type (sherry, port, wine, rum) for additional aging. This secondary maturation adds complexity and new flavor dimensions without full aging in the finishing cask.
6. A. The weight, viscosity, and mouthfeel of the liquid - "Body" refers to how a spirit feels in the mouth—its weight, viscosity, and texture. A "full-bodied" spirit feels rich and weighty; a "light-bodied" spirit feels thin and delicate. Body is influenced by alcohol content, congeners, residual sugars, and production methods.
7. D. Heavier compounds and fusel oils, some of which may be recycled into the next distillation - The tails (feints) contain heavier alcohols, fusel oils, and compounds that emerge late in distillation. While too much tails creates unpleasant flavors, small amounts add complexity. Distillers often recycle tails into the next distillation run to recover usable alcohol.

8. C. Selecting and combining spirits from various casks to create consistent or unique final products - A master blender's primary responsibility is selecting and combining spirits from different casks to create the desired final product—whether maintaining consistency for a standard expression or crafting unique limited releases. This requires exceptional sensory skills and deep knowledge of inventory.
9. A. The spirit is made from ingredients harvested in a specific year - "Vintage" on a spirit label indicates the raw materials (grapes, grain, agave) were harvested in a specific year. This is common in Cognac, Armagnac, and some tequilas. Vintage dating allows tracking of yearly variations in crop quality and character.
10. B. Single ingredients: potato, rye, or wheat, each bottled separately to show ingredient character - Chopin is a Polish vodka brand that produces separate expressions from single ingredients—potato, rye, and wheat—allowing consumers to taste how different base ingredients affect vodka character. This approach challenges the notion that all vodka tastes the same.
11. D. The recipe of grains used in whiskey production, expressed as percentages - The mash bill is the grain recipe for whiskey, expressed as percentages of each grain. For bourbon, the mash bill must be at least 51% corn; the remaining grains (rye, wheat, malted barley) affect flavor. Different mash bills create distinctly different whiskey profiles.
12. C. Harsh, solvent-like notes in the final spirit from acetone and other volatile compounds - If the heads cut includes too much of the early distillate, the spirit will contain excess acetone, ethyl acetate, and other volatile compounds that create harsh, solvent-like, nail polish remover notes. Careful cutting is essential for quality spirits.
13. A. Cucumber and rose petals in addition to traditional botanicals - Hendrick's gin, from Scotland, is distinctive for adding cucumber and rose petals to its botanical blend alongside traditional gin botanicals. This creates its signature refreshing, floral character that differs from juniper-dominant traditional gins. It's typically served with cucumber garnish.
14. B. Old Tom gin (or London Dry), lemon juice, simple syrup, and soda water - The Tom Collins is a classic cocktail made with gin (traditionally Old Tom, now often London Dry), fresh lemon juice, simple syrup, and soda water, served over ice in a tall glass. It's essentially a gin sour lengthened with soda. The drink dates to the mid-1800s.
15. C. A slightly sweeter style that bridges the gap between genever and London Dry - Old Tom gin is a slightly sweetened style that historically bridged the gap between malty Dutch genever and dry London gin. Popular in the 18th-19th centuries, it fell out of favor but has been revived by the craft cocktail movement. It's essential for authentic historical cocktails.
16. A. Juniper as the predominant flavor - By legal definition, gin must have juniper as its predominant flavor. While gins vary widely in their botanical blends (citrus, spices, florals, herbs), juniper must

be the defining characteristic. Without dominant juniper flavor, the spirit cannot legally be called gin.

17. D. Eagle Rare, Blanton's, and the Buffalo Trace namesake brand - Buffalo Trace Distillery in Frankfort, Kentucky produces numerous bourbon brands including Eagle Rare, Blanton's (the first single barrel bourbon), Buffalo Trace, W.L. Weller, and the highly allocated Pappy Van Winkle (under contract). It's one of America's most acclaimed distilleries.
18. A. The inside of new oak barrels is burned, creating a layer of char that filters and flavors the whiskey - Bourbon must be aged in new charred oak barrels. The charring creates a layer of carbon that acts as a filter and produces the "red layer" of caramelized sugars beneath. Different char levels (1-4, with "alligator char" being the heaviest) affect flavor development.
19. C. A minimum of two years (and must state age if under four years) - "Straight" bourbon must be aged at least two years. If aged less than four years, the label must state the age. Straight bourbon also cannot contain added coloring, flavoring, or other spirits. Most premium bourbons exceed these minimums significantly.
20. B. Being aged longer and bottled at higher proof than many competitors - Wild Turkey is known for aging its bourbons longer than required and bottling at higher proof (101 proof is their standard). Master Distiller Jimmy Russell, with 60+ years at the distillery, is a legend in bourbon. Their robust, flavorful style contrasts with lighter competitors.
21. D. Generally lighter, more delicate, and often described as "grassy" or "gentle" - Lowlands Scotch whiskies are typically lighter, more delicate, and approachable, often described as grassy, floral, or gentle. With few operating distilleries (Glenkinchie, Auchentoshan, Bladnoch), Lowlands malts provide an accessible introduction to Scotch. Auchentoshan is notable for triple distillation.
22. A. Malts from multiple distilleries blended together, with no grain whisky - "Blended malt" (formerly "vatted malt" or "pure malt") contains single malt whiskies from multiple distilleries blended together, with no grain whisky. This differs from single malt (one distillery) and blended Scotch (malt plus grain whisky). Johnnie Walker Green Label is a blended malt.
23. C. 2% per year due to the cool, humid climate - In Scotland's cool, humid climate, the angel's share (evaporation loss) is approximately 2% per year. This is much lower than tropical aging (5-10%+ per year in the Caribbean) because evaporation increases with heat. Scotland's slow maturation allows longer aging.
24. B. Intense peat smoke with medicinal, iodine, and seaweed notes - Laphroaig is one of Islay's most intensely peated whiskies, famous for its medicinal, iodine, seaweed, and tar-like character alongside powerful peat smoke. The distillery describes its distinctive flavor as "the most richly flavored of all Scotch whiskies." It's polarizing but beloved by peat enthusiasts.
25. D. Irish Distillers (Midleton) for Mitchell & Son - Green Spot is a single pot still Irish whiskey made by Irish Distillers at Midleton for Mitchell & Son, a Dublin wine merchant. The "Spot"

whiskeys (Green, Yellow, Red, Blue) are named for the colored dots historically painted on aging casks to indicate age.

26. A. Beyond age classification—typically XO quality or older, often significantly aged - "Hors d'âge" (beyond age) indicates Cognac of exceptional age, at least meeting XO standards (10+ years) and often much older. Houses use this designation for their most prestigious expressions when specific age would be limiting or when the blend includes very old eaux-de-vie.
27. C. Peru and Chile - Pisco is a grape brandy produced in Peru and Chile, both of which claim origin. Peruvian and Chilean piscos have different production regulations—Peruvian pisco must be distilled to final proof with no water added, while Chilean pisco can be diluted. The Pisco Sour is the national cocktail of both countries.
28. B. The official age classification system counting years from April 1 following harvest - The compte system is Cognac's official age-counting method. Compte 00 begins at harvest; Compte 0 starts April 1 following harvest; Compte 2 (VS) means 2+ years from that April 1. This standardized system ensures consistent age classifications across all producers.
29. D. Unaged and clear, preserving the pure fruit character - Eaux-de-vie (literally "waters of life") are fruit brandies typically bottled unaged and clear to preserve the pure essence of the fruit. Examples include kirsch (cherry), framboise (raspberry), poire williams (pear), and slivovitz (plum). Quality depends on fruit quality and careful distillation.
30. A. A blend of Grande Champagne and Petite Champagne Cognac, with at least 50% Grande Champagne - "Fine Champagne" Cognac contains a blend of eaux-de-vie from the Grande Champagne and Petite Champagne growing regions, with at least 50% from Grande Champagne (the premier cru). This designation indicates high-quality vineyard sources.
31. B. Barbados - Mount Gay, established in 1703, is one of the world's oldest rum brands, produced in Barbados. The brand claims to have documentation of rum production since 1703, making it arguably the world's oldest surviving rum producer. Barbados is considered the birthplace of rum.
32. C. High esters create the distinctive "funky," fruity, overripe character prized in Jamaican rums - Jamaican rums are famous for high ester content, which creates their distinctive "funk"—complex aromas of overripe tropical fruit, fermented pineapple, and banana. This results from long fermentations and dunder (spent wash) addition. Ester levels are measured and classified.
33. A. Higher than standard strength, often 50-75% ABV or higher - Overproof rum is bottled at higher than standard strength (40% ABV), typically 50-75% ABV or more. Wray & Nephew White Overproof (63% ABV) from Jamaica and Bacardi 151 (75.5% ABV, now discontinued) are examples. Overproof rums are often used in cocktails or for flaming.
34. C. Rum from one individual barrel, not blended with others - "Single cask" rum comes from one individual barrel, not blended with rum from other barrels. Each bottle reflects that specific barrel's

unique character, with variations between barrels. This appeals to collectors seeking distinctive expressions and is common in premium releases.

35. B. Sourcing rums from various Caribbean countries and finishing them in Cognac casks in France - Plantation Rum, owned by Cognac house Pierre Ferrand, sources rums from distilleries across the Caribbean, then ships them to France for additional aging and finishing in Cognac casks. This dual aging creates distinctive character and highlights terroir differences.
36. D. Tahona (stone wheel) and roller mill crushed agave, blended together - Patrón uses both traditional tahona (stone wheel) and modern roller mill crushing methods, then blends the results. Tahona-crushed agave produces rounder, more vegetal tequila; roller mills produce cleaner, brighter juice. The blend captures qualities of both methods.
37. A. A minimum of three years in oak - Extra añejo (ultra-aged) is the newest tequila classification, created in 2006, requiring minimum three years of oak aging. This extended aging produces darker, more complex tequilas with significant wood influence, sometimes compared to aged Cognac or whiskey in sophistication.
38. C. The distillery that produced it, ensuring traceability - The NOM (Norma Oficial Mexicana) number on tequila bottles identifies the specific distillery that produced it. This four-digit number enables complete traceability—consumers can research which distillery made their tequila, important since many brands are contract-produced at the same facilities.
39. B. Handcrafted, hand-painted ceramic decanters and premium reposado expressions - Clase Azul is known for elaborate handcrafted ceramic bottles hand-painted by Mexican artisans, as much collectible art as tequila packaging. Their reposado (aged 8 months) in particular has become a status symbol. Each bottle takes 2+ weeks to create.
40. D. Produced only in specific regions of Jalisco with different agave varieties and not part of mezcal's DO - Raicilla is an agave spirit from specific Jalisco mountain regions, made from different agave varieties (lechuguilla, maximiliana) than tequila's Blue Weber. It recently received its own Denomination of Origin, separate from both tequila and mezcal, recognizing its distinct traditions.
41. A. Elderflower - St-Germain is an elderflower liqueur from France, made from handpicked elderflower blossoms harvested during a short annual season. Its floral, honeyed sweetness made it enormously popular in cocktails after its 2007 launch, becoming so ubiquitous it was nicknamed "bartender's ketchup."
42. C. Tall, tapered yellow bottle and vanilla-anise flavor profile - Galliano is an Italian liqueur instantly recognizable by its tall, tapered yellow bottle. Its complex flavor features vanilla, anise, and herbal notes. It's essential in the Harvey Wallbanger (vodka, Galliano, orange juice) and Golden Cadillac cocktails.

43. B. Scotch whisky, honey, herbs, and spices - Drambuie is a Scottish liqueur made from Scotch whisky blended with heather honey, herbs, and spices. Legend connects it to Bonnie Prince Charlie and the 1745 Jacobite uprising. It's the key ingredient in the Rusty Nail cocktail (Scotch and Drambuie).
44. D. The creamy, rich texture from high sugar content, not dairy - "Crème" in liqueur names (crème de menthe, crème de cassis, crème de cacao) refers to the creamy texture from high sugar content, not dairy cream. These liqueurs have rich, syrupy consistency. Irish cream and similar products do contain actual dairy.
45. A. Gentian root, giving it a bitter, earthy character - Suze is a French aperitif featuring gentian root, giving it a distinctive bitter, earthy, vegetal character with bright yellow color. Less sweet than many aperitifs, it's experiencing revival in craft cocktails. The White Negroni uses Suze in place of Campari.
46. C. Blanc (white), Rosé, and Rouge (red) varieties - Lillet is a French aromatized wine from Bordeaux available in three varieties: Blanc (white, the original), Rosé (pink, launched 2011), and Rouge (red, launched 1962). Originally called Kina Lillet (with more quinine), the formula was lightened in 1986. It's essential in the Vesper Martini.
47. B. Quinine (from cinchona bark), giving bitter notes - Quinquina (or kina) refers to aromatized wines flavored with quinine from cinchona bark, giving bitter notes similar to tonic water. Historical examples include Kina Lillet and Dubonnet. Quinine was originally included for its antimalarial properties.
48. D. A notably bitter character ("punto e mezzo" refers to one point sweet, half point bitter) - Punt e Mes is an Italian vermouth distinctively more bitter than standard sweet vermouth. The name means "point and a half" in Piedmontese dialect, referring to "one point of sweetness, half a point of bitterness." It adds complexity to Manhattans and Negroni variations.
49. C. Bourbon or rye whiskey instead of gin - The Boulevardier is essentially a Negroni made with bourbon or rye whiskey instead of gin, combined with Campari and sweet vermouth. Created in 1920s Paris by American writer Erskine Gwynne, it offers a richer, warmer alternative to the gin-based original.
50. B. Campari, sweet vermouth, and soda water - The Americano contains Campari, sweet vermouth, and soda water, served over ice with an orange slice. It predates the Negroni (which adds gin and removes soda) and was named for its popularity with American tourists in Italy. It's a lighter, more refreshing option.
51. D. Spirit or wine with sugar, served over crushed ice with fresh fruit garnish - A cobbler is a 19th-century cocktail category featuring spirit or wine with sugar, served over crushed ice with abundant fresh fruit garnish. The Sherry Cobbler (sherry, sugar, orange) was enormously popular and helped popularize drinking straws. Cobblers showcase seasonal fruits.

52. A. Blended Scotch, lemon juice, honey-ginger syrup, with an Islay Scotch float - The Penicillin, created by Sam Ross at Milk & Honey in 2005, is a modern classic combining blended Scotch, fresh lemon juice, and honey-ginger syrup, finished with a float of smoky Islay Scotch. It's become one of the most influential contemporary cocktails.
53. C. A drinking vinegar made from fruit, sugar, and vinegar used as a cocktail ingredient - A shrub is a drinking vinegar made by combining fruit, sugar, and vinegar, then aging. This preservation method dates to colonial America. Shrubs add complex sweet-tart acidity to cocktails and have experienced revival in craft bars.
54. B. Gin (or Cognac), lemon juice, simple syrup, topped with Champagne - The French 75 combines gin (or Cognac), lemon juice, and simple syrup, topped with Champagne. Named after the powerful French 75mm field gun from WWI, it packs a similar punch. The drink allegedly originated at Harry's New York Bar in Paris.
55. D. A hangover cure, containing gin, Cointreau, Lillet Blanc, lemon juice, and a dash of absinthe - The Corpse Reviver #2 was designed as a morning-after restorative in the cocktail category of "corpse revivers." It contains gin, Cointreau, Lillet Blanc, lemon juice, and a dash of absinthe. Harry Craddock noted, "Four of these taken in swift succession will un-revive the corpse again."
56. A. Spirit, citrus juice, and sweetener, shaken and served up or on ice - The sour template (spirit + citrus + sweetener) is foundational to cocktails. Whiskey Sour, Margarita, Daiquiri, and Sidecar all follow this formula. Ratios vary (typically 2:1:1 or 2:¾:¾), but the balance of strong, sour, and sweet remains constant.
57. C. Shaking cocktail ingredients without ice first (often for egg white drinks) to create foam, then shaking with ice - The dry shake involves shaking ingredients without ice to emulsify egg whites and create foam, then adding ice and shaking again to chill and dilute. This two-stage process produces superior texture in drinks like Whiskey Sours with egg white.
58. B. A small, stemmed glass (5-6 oz) used for elegant, spirit-forward cocktails served up - The Nick & Nora glass is a small (5-6 oz), elegantly stemmed glass named after the cocktail-loving couple in "The Thin Man" films. It's preferred by many bartenders for spirit-forward drinks, offering a more refined presentation than oversized modern martini glasses.
59. D. To release aromatic oils onto the drink's surface, adding aroma and subtle flavor - Expressing a citrus peel involves holding it over the drink and squeezing to spray aromatic oils across the surface. This adds bright citrus aroma that hits the nose with each sip. The peel may then be dropped in, discarded, or used as garnish.
60. A. Olive brine added to the cocktail - A "dirty" Martini contains olive brine (the liquid from olive jars) added to the standard gin and vermouth recipe. This adds savory, briny complexity. "Extra dirty" means more brine. The trend began in the 1970s-80s and remains popular despite purist objections.

61. C. Initial stimulating effects followed by sedating/depressant effects as BAC rises and falls - The biphasic effect describes alcohol's two-phase impact: at low/rising BAC, drinkers experience stimulation, euphoria, and increased energy; as BAC continues rising and then falls, sedating effects dominate. This helps explain why people drink more seeking the initial pleasant effects.
62. B. Thiamine (Vitamin B1) deficiency associated with chronic alcoholism - Wernicke-Korsakoff syndrome is a serious brain disorder caused by thiamine (Vitamin B1) deficiency, strongly associated with chronic alcoholism. Alcohol interferes with thiamine absorption and storage. Symptoms include severe memory problems, confusion, and coordination issues, often permanent.
63. D. Double the ABV percentage (e.g., 80 proof = 40% ABV) - In the United States, proof is simply double the ABV percentage. Thus, 80 proof = 40% ABV, 100 proof = 50% ABV. This differs from the historical British proof system (100 British proof \approx 57% ABV). Most US spirits are bottled at 80 proof minimum.
64. A. One standard drink per hour for most people - The liver metabolizes alcohol at a relatively constant rate—approximately one standard drink per hour for most people. This rate cannot be accelerated by coffee, food, or exercise. Drinking faster than the elimination rate causes BAC to rise and intoxication to increase.
65. B. Harms experienced by people other than the drinker (assault victims, family members, accident victims) - "Second-hand effects" of alcohol are the harms suffered by people other than the drinker: victims of drunk driving crashes, assault victims, neglected children, burdened healthcare workers, and others affected by someone else's drinking. These social costs are substantial.
66. D. The server actually knew the patron was intoxicated or a minor - "Actual knowledge" in dram shop liability means the server actually knew the patron was intoxicated or underage—not just that they should have known. Some states require actual knowledge for liability; others allow "constructive knowledge" (should have known based on observable signs).
67. A. Anyone under 21 years old - In all 50 US states, the legal drinking age is 21, making anyone under 21 a "minor" for alcohol purposes. This nationwide standard resulted from the 1984 National Minimum Drinking Age Act, which withheld highway funds from states with lower ages.
68. C. Responsible alcohol service including recognizing intoxication, checking IDs, and intervention techniques - TIPS (Training for Intervention ProcedureS) certification covers comprehensive responsible service: recognizing intoxication signs, verifying age and detecting fake IDs, intervention and refusal techniques, legal liability, and preventing drunk driving. It's widely recognized and often required.
69. B. The legal obligation to take reasonable steps to prevent foreseeable harm - "Duty of care" is the legal obligation requiring servers to take reasonable steps to prevent foreseeable harm. This includes recognizing intoxication, refusing service appropriately, and not serving minors. Breaching this duty can result in liability for resulting damages.

70. D. Involuntary jerking of the eyes when looking to the side, used as a field sobriety test indicator - Horizontal gaze nystagmus (HGN) is the involuntary jerking of the eyes when following a moving object side to side, more pronounced when intoxicated. Police use HGN tests during traffic stops as one indicator of impairment. It's considered a reliable physiological sign.
71. A. Track consumption and estimate intoxication level for responsible service decisions - Counting drinks helps servers estimate how intoxicated a patron may be, informing decisions about continued service. Knowing someone has had 6 drinks in 2 hours is more useful than observing behavior alone. Combined with behavioral observation, drink counting supports responsible service.
72. C. Can help prevent over-intoxication at events by limiting consumption - Two-drink maximum policies at events can effectively prevent over-intoxication by limiting total consumption. While not appropriate for all settings, drink limits at company parties, weddings, or venues with limited service windows can reduce alcohol-related incidents.
73. B. Slurred speech - The question asks which is NOT a sign of intoxication. "Improved coordination and alertness" is NOT a sign—in fact, impaired coordination and decreased alertness are signs of intoxication. Slurred speech, impaired coordination, and relaxed inhibitions are all genuine intoxication indicators. Alcohol is a depressant that impairs, not improves, function.
74. D. The server should trust observable signs over patron's self-assessment and refuse service - Intoxicated people often insist they're "fine" due to impaired judgment and denial. Servers should trust observable signs (slurred speech, impaired coordination, behavioral changes) over the patron's self-assessment. If signs indicate intoxication, service should be refused regardless of protests.
75. A. The server, bartender, manager, establishment owner, and potentially parent companies - The "chain of liability" can extend from the individual server through bartenders, managers, establishment owners, and even parent corporations. Anyone involved in serving alcohol to a person who causes harm may potentially share liability, creating incentive for comprehensive responsible service policies.
76. C. Still illegal and the server should refuse service if they suspect the ID doesn't belong to the presenter - Using someone else's real ID ("borrowed" from an older sibling or friend) is illegal, even though the ID itself is genuine. Servers should compare the photo, physical description, and signature, and may ask questions to verify the ID belongs to the presenter. Refuse if suspicious.
77. B. A private individual serves alcohol to guests who then cause harm - Social host liability applies when private individuals (not licensed establishments) serve alcohol to guests who subsequently cause harm. If you host a party, serve alcohol to a guest who then causes a drunk driving crash, you may be liable. Laws vary significantly by state.

78. D. Warn of risks if asked, but cannot legally refuse service based solely on pregnancy in most jurisdictions - While alcohol during pregnancy risks Fetal Alcohol Spectrum Disorders, refusing service solely because someone appears pregnant is legally problematic in most jurisdictions (pregnancy discrimination). Servers should provide warnings if asked but cannot refuse based on pregnancy alone. House policies vary.
79. A. Remain calm, avoid confrontation, get backup from security or management, and prioritize safety - When dealing with aggressive intoxicated patrons, safety is paramount. Servers should remain calm, avoid escalating confrontation, immediately get backup from security or management, and avoid physical engagement. Document the incident afterward. Personal safety comes first.
80. C. To protect patrons, staff, the public, and the establishment from alcohol-related harm and liability - Responsible service training ultimately aims to protect everyone: patrons from overintoxication and its consequences, staff from liability and dangerous situations, the public from drunk drivers and alcohol-fueled violence, and the establishment from lawsuits and license revocation. It's about safety, not just compliance.