

# FULL-LENGTH PRACTICE TESTS

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## PRACTICE TEST 8 - 80 QUESTIONS

1. The "lyne arm" (or lye pipe) in pot still distillation is:
  - A. A fermentation vessel
  - B. A type of barrel
  - C. The pipe connecting the still head to the condenser, affecting spirit character based on its angle
  - D. A measuring tool
  
2. "Malting" in whisky production refers to:
  - A. The process of germinating barley to convert starches to fermentable sugars, then drying it
  - B. Adding malt flavoring
  - C. Barrel aging
  - D. Bottling
  
3. The purpose of "cutting" during distillation is to:
  - A. Shape the still
  - B. Reduce barrel size
  - C. Speed up production
  - D. Separate the desirable heart from undesirable heads and tails

4. A "solera" system of aging involves:

- A. Single barrel aging only
- B. A fractional blending method where younger spirits continuously refresh older stocks through tiered barrels
- C. No aging at all
- D. Freezing the spirit

5. The "mouthfeel" of a spirit refers to:

- A. The bottle design
- B. The color
- C. The physical sensation and texture of the spirit in the mouth
- D. The label information

6. "Terroir" in spirits production refers to:

- A. The environmental factors (soil, climate, geography) that influence the character of raw materials
- B. Marketing terminology
- C. Barrel types
- D. Distillation method

7. A spirit described as "hot" typically means:

- A. It was served warm
- B. It's a popular brand
- C. It has high sales
- D. Excessive alcohol burn that isn't well-integrated

8. The "bead" of a spirit refers to:

- A. Decorations on the bottle
- B. The bubbles that form when the spirit is shaken, historically used to estimate alcohol content
- C. The bottle cap
- D. The color

9. Stolichnaya (Stoli) vodka is traditionally produced in:

- A. Russia (originally) and Latvia
- B. Poland
- C. Sweden
- D. Finland

10. The term "neutral grain spirit" means:

- A. Flavored vodka
- B. Aged spirit
- C. A highly distilled spirit with minimal flavor character, used as a base for vodka and gin
- D. Unfiltered spirit

11. "Filtration" in vodka production can include:

- A. Only water filtration
- B. No filtration
- C. Barrel aging
- D. Charcoal, silver, or other materials to remove impurities and smooth the spirit

12. Ketel One vodka, from the Netherlands, is made from:

- A. Potatoes
- B. Wheat distilled in copper pot stills
- C. Corn
- D. Grapes

13. The Gin & Tonic cocktail gained popularity in colonial India because:

- A. Quinine in tonic water helped prevent malaria, and gin made the bitter medicine palatable
- B. Gin was cheaper there
- C. There was no other alcohol available
- D. It was a local Indian drink

14. Beefeater gin is distinctive for:

- A. Being aged
- B. Using potatoes
- C. A citrus-forward botanical blend and being one of the last gins still distilled in London
- D. No juniper

15. The "Martinez" cocktail is considered a precursor to:

- A. The Mojito
- B. The Margarita
- C. The Daiquiri
- D. The Martini

16. "Sloe gin" is technically:

- A. A liqueur made by infusing gin with sloe berries (blackthorn fruit), not a true gin
- B. Slow-distilled gin
- C. Unfiltered gin
- D. Navy strength gin

17. Evan Williams bourbon is:

- A. A craft bourbon
- B. The second-largest selling bourbon brand in the world, produced by Heaven Hill
- C. Made in Tennessee
- D. An Irish whiskey

18. The "honey barrel" locations in a rickhouse are:

- A. Where honey is stored
- B. Random locations
- C. Near the door
- D. The spots (often middle floors) where temperature and humidity produce optimal aging conditions

19. "Barrel proof" or "cask strength" bourbon:

- A. Is bottled directly at the proof it comes out of the barrel, without water added to reduce strength
- B. Is always 80 proof
- C. Is diluted before bottling
- D. Is unaged

20. The term "bottled-in-bond" bourbon must be:

- A. Made in Scotland
- B. Unaged
- C. Aged at least 4 years, bottled at 100 proof, from one distillery, one distiller, and one distillation season
- D. Blended from multiple distilleries

21. Glenmorangie Scotch whisky is known for using:

- A. The shortest stills in Scotland
- B. Unusually tall stills (the tallest in Scotland) that produce a delicate, elegant spirit
- C. No copper
- D. Only sherry casks

22. The "wash back" in Scotch production is:

- A. A return policy
- B. A cleaning method
- C. The barrel used for aging
- D. The fermentation vessel where yeast converts sugars to alcohol

23. A "single cask" Scotch whisky comes from:

- A. One individual cask, not blended with others, offering unique character
- B. Multiple casks
- C. Only new casks
- D. Blended with grain whisky

24. The "Glenlivet" was the first distillery in Scotland to:

- A. Use peat
- B. Export whisky
- C. Obtain a legal license under the Excise Act of 1823
- D. Use sherry casks

25. Powers Irish whiskey is known for:

- A. Being heavily peated
- B. Its "pot still" style and popularity in Ireland, particularly in Dublin pubs
- C. Being made in Scotland
- D. Only export markets

26. XO Cognac must now be aged for a minimum of:

- A. Two years
- B. Four years
- C. Six years
- D. Ten years (increased from six years in 2018)

27. The "chai" in Cognac production is:

- A. A tea served with Cognac
- B. A type of grape
- C. A distillation vessel
- D. The above-ground warehouse where barrels are aged

28. Armagnac differs from Cognac in that it:

- A. Uses different grapes only
- B. Is never aged
- C. Is typically distilled once (vs. twice for Cognac) and can use a continuous still
- D. Is made in the same region

29. Kirschwasser (kirsch) is an eau-de-vie made from:

- A. Pears
- B. Cherries
- C. Apples
- D. Plums

30. "Blanche" Armagnac refers to:

- A. Aged Armagnac
- B. A grape variety
- C. A house name
- D. Unaged or briefly aged Armagnac, clear in color

31. Angostura rum is produced in:

- A. Trinidad and Tobago
- B. Jamaica
- C. Barbados
- D. Puerto Rico

32. The "dunder pit" in Jamaican rum production contains:

- A. Fresh water
- B. New molasses
- C. Residue from previous distillations used to create high-ester rums through bacterial action
- D. Aged rum

33. "Ron" is the Spanish word for rum, typically indicating rum from:

- A. British-style producers
- B. French-style producers
- C. American producers
- D. Spanish-speaking countries like Cuba, Puerto Rico, Dominican Republic, or Venezuela

34. Brugal rum is a major brand from:

- A. The Dominican Republic
- B. Jamaica
- C. Cuba
- D. Barbados

35. "Cask-aged" white rum has been:

- A. Never aged
- B. Dyed white
- C. Aged in barrels then filtered to remove color while retaining some aged character
- D. Mixed with vodka

36. The term "pencas" in agave cultivation refers to:

- A. The distillery
- B. The long, spiky leaves of the agave plant
- C. The heart of the agave
- D. The fermentation vessel

37. "Reposado" tequila must be aged for:

- A. No aging required
- B. One year minimum
- C. Three years minimum
- D. A minimum of two months but less than one year in oak

38. Fortaleza tequila is notable for:

- A. Using traditional production methods including tahona crushing and copper pot stills
- B. Being a mixto tequila
- C. Only making flavored varieties
- D. Industrial production methods

39. The "pechuga" style of mezcal involves:

- A. No distillation
- B. Only column still production
- C. Hanging raw meat (often chicken breast) in the still during a third distillation, adding subtle savory notes
- D. Aging only

40. Bacanora is an agave spirit from Sonora that must be made from:

- A. Blue Weber agave
- B. Agave angustifolia (Pacifica) exclusively
- C. Any agave variety
- D. Sotol plant

41. Frangelico is an Italian liqueur flavored with:

- A. Coffee
- B. Oranges
- C. Almonds
- D. Hazelnuts and herbs, bottled in a friar-shaped bottle

42. Midori is a bright green Japanese liqueur flavored with:

- A. Honeydew melon
- B. Lime
- C. Apple
- D. Cucumber

43. Cynar is an Italian amaro primarily flavored with:

- A. Oranges
- B. Coffee
- C. Artichoke (along with 12 other herbs)
- D. Mint

44. The term "eau de vie" literally translates to:

- A. Water of youth
- B. Water of life
- C. Fruit juice
- D. Clear liquid

45. Strega is an Italian liqueur from Benevento with a distinctive:

- A. Blue color
- B. Coffee flavor
- C. Clear appearance
- D. Yellow color and flavor from saffron and about 70 herbs

46. Dolin is a respected producer of:

- A. Vermouth from the Chambéry region of France
- B. Scotch whisky
- C. Tequila
- D. Vodka

47. The term "blanc" vermouth indicates:

- A. Red vermouth
- B. Aged vermouth
- C. A sweeter white vermouth style (as opposed to drier "dry" vermouth)
- D. No herbs added

48. Port wine, used in some cocktails, is a fortified wine from:

- A. Spain
- B. The Douro Valley in Portugal
- C. France
- D. Italy

49. The Hanky Panky cocktail was created by:

- A. Ada Coleman at the Savoy Hotel, containing gin, sweet vermouth, and Fernet-Branca
- B. Jerry Thomas
- C. Harry Craddock
- D. Trader Vic

50. The Clover Club cocktail contains gin, lemon juice, raspberry syrup, and:

- A. Vodka
- B. Soda water
- C. Egg white
- D. Champagne

51. A "smash" cocktail is characterized by:

- A. Blended ice
- B. Spirit muddled with fresh herbs and citrus, served over crushed ice
- C. Hot temperature
- D. No fruit

52. The "Last Word" cocktail features equal parts of gin, green Chartreuse, maraschino liqueur, and:

- A. Orange juice
- B. Lemon juice
- C. Grapefruit juice
- D. Fresh lime juice

53. The "industry sour" or "bartender's handshake" often refers to:

- A. Fernet-Branca, a bitter digestif popular among bartenders
- B. A free drink
- C. A handshake
- D. Vodka soda

54. A "scaffa" is a historical cocktail category served:

- A. Blended
- B. Hot
- C. At room temperature without ice or water
- D. Frozen

55. The Jungle Bird cocktail originated in:

- A. Hawaii
- B. The Kuala Lumpur Hilton in Malaysia, featuring rum, Campari, pineapple, and lime
- C. Jamaica
- D. New York

56. Bitters were originally marketed as:

- A. Cocktail ingredients
- B. Food flavoring
- C. Non-alcoholic drinks
- D. Patent medicines and digestive aids

57. The "Boston shaker" consists of:

- A. A mixing tin and a glass that fit together for shaking
- B. Three pieces
- C. Only glass
- D. Cobbler shaker style

58. "Fat washing" is a technique used to:

- A. Clean bar equipment
- B. Remove fat from spirits
- C. Infuse spirits with fat-based flavors (like bacon or butter) then freezing to remove the fat
- D. Wash bottles

59. A "service well" or "speed rack" in a bar contains:

- A. Cleaning supplies
- B. The most frequently used spirits positioned for quick access
- C. Only premium bottles
- D. Garnishes

60. The "two-bottle pour" technique is used by bartenders to:

- A. Create layered drinks
- B. Measure precisely
- C. Clean bottles
- D. Increase speed by pouring two bottles simultaneously

61. Alcohol affects GABA receptors in the brain, which:

- A. Causes excitation and energy
- B. Has no effect
- C. Causes hallucinations
- D. Enhances the calming neurotransmitter's effects, leading to sedation and reduced anxiety

62. The liver enzyme primarily responsible for metabolizing alcohol is:

- A. Lipase
- B. Insulin
- C. Alcohol dehydrogenase (ADH)
- D. Pepsin

63. "Acute alcohol intoxication" refers to:

- A. Long-term alcoholism
- B. The short-term effects of drinking that impair function based on current BAC
- C. Alcohol allergy
- D. Withdrawal symptoms

64. Alcohol affects the cerebellum, which controls:

- A. Balance and coordination, leading to impaired motor function when intoxicated
- B. Only vision
- C. Only hearing
- D. Memory only

65. The term "tolerance" to alcohol means:

- A. Accepting others who drink
- B. Never getting intoxicated
- C. Being allergic to alcohol
- D. Needing more alcohol to achieve the same effects due to neurological adaptation

66. "Aspiration" is a dangerous risk for severely intoxicated people because:

- A. They might leave
- B. They may inhale vomit into their lungs while unconscious, potentially causing death
- C. They talk too much
- D. They eat too fast

67. A "standard drink" in the US contains approximately:

- A. 7 grams of pure alcohol
- B. 21 grams of pure alcohol
- C. 14 grams (0.6 oz) of pure alcohol
- D. 28 grams of pure alcohol

68. The "recovery position" for an unconscious intoxicated person involves:

- A. Placing them on their side to prevent choking if they vomit
- B. Sitting them upright
- C. Laying them flat on their back
- D. Standing them up

69. "Dram shop" laws derive their name from:

- A. A famous court case
- B. A type of measurement
- C. A brand of alcohol
- D. Historical establishments that sold gin by the dram (a small measure)

70. Third-party liability means that:

- A. Only the drinker is responsible
- B. The server/establishment can be held responsible for damages caused by patrons they served
- C. No one is liable
- D. Only the bar owner is responsible

71. The "20/20 Rule" for ID checking refers to:

- A. Vision testing
- B. The year 2020
- C. Checking IDs of anyone who appears to be under 30-40 years old (varies by establishment policy)
- D. 20 drinks maximum

72. An ID is considered valid if it:

- A. Is government-issued, not expired, and includes photo, birthdate, and physical description
- B. Is handwritten
- C. Has no photo
- D. Is expired

73. When a patron's pupils are dilated and they seem energetic despite alcohol consumption, they may be:

- A. Just excited
- B. Perfectly fine
- C. Well-rested
- D. Also using stimulant drugs, which masks some alcohol effects but not impairment

74. The safest intervention strategy for a potentially intoxicated patron is:

- A. Immediate confrontation
- B. Proactive—slowing service and offering food before severe intoxication occurs
- C. Waiting until they pass out
- D. Ignoring the situation

75. "Cut-off" procedures should be:

- A. Humiliating to the patron
- B. Random and inconsistent
- C. Consistent, polite, firm, and documented according to house policy
- D. Done only by managers

76. A "manager on duty" (MOD) should be available to:

- A. Support staff with difficult situations, make judgment calls, and take responsibility for service decisions
- B. Only count money
- C. Work in the kitchen
- D. Avoid customer contact

77. "Straw purchases" of alcohol occur when:

- A. Someone uses a straw to drink
- B. Alcohol is bought in bulk
- C. Someone only buys beer
- D. A legal-age person buys alcohol for an underage person

78. Training staff to recognize "red flags" helps identify:

- A. Decorations
- B. Potential problems such as intoxication, underage attempts, or third-party liability risks
- C. Good customers
- D. Menu items

79. The primary defense against liability claims is:

- A. Denying everything
- B. Having no policies
- C. Documented responsible service practices, training records, and incident reports
- D. Blaming the customer

80. The ultimate responsibility for maintaining a safe drinking environment belongs to:

- A. Everyone—the establishment, management, servers, and patrons all share responsibility
- B. Only the customer
- C. Only the bartender
- D. Only the government

# PRACTICE TEST 8 - ANSWER KEY

## WITH EXPLANATIONS

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1. C. The pipe connecting the still head to the condenser, affecting spirit character based on its angle - The lyne arm (or lye pipe) connects the still's head to the condenser. Its angle significantly affects spirit character: an upward angle increases reflux and produces lighter spirit; a downward angle reduces reflux and produces heavier, more flavorful spirit. Each distillery's lyne arm angle is part of its signature.
2. A. The process of germinating barley to convert starches to fermentable sugars, then drying it - Malting involves soaking barley to begin germination, which activates enzymes that convert starches to fermentable sugars. The process is halted by drying in a kiln—using peat smoke for peated whiskies. Malted barley is essential for Scotch and Irish whiskey production.
3. D. Separate the desirable heart from undesirable heads and tails - "Cutting" is the distiller's critical decision about when to start and stop collecting the heart (the desirable middle portion). Cutting too early includes harsh heads compounds; cutting too late includes heavy tails. Skilled cutting is essential for quality spirits.
4. B. A fractional blending method where younger spirits continuously refresh older stocks through tiered barrels - The solera system involves stacked barrel tiers, with the oldest on the bottom. Spirit is drawn from the bottom tier and replenished from above, creating a perpetual blend where no barrel is ever fully emptied. This produces consistent, complex aged spirits.
5. C. The physical sensation and texture of the spirit in the mouth - Mouthfeel describes the tactile sensations of a spirit: viscosity, weight, texture (silky, oily, thin, coating). It's distinct from flavor and influenced by alcohol content, congeners, and production methods. Full mouthfeel suggests richness; thin mouthfeel suggests lightness.
6. A. The environmental factors (soil, climate, geography) that influence the character of raw materials - Terroir, borrowed from wine, refers to how environmental factors affect spirit character through raw materials. For tequila, highland vs. lowland agave shows terroir; for Scotch, regional peat composition affects character. Terroir's importance in spirits is increasingly recognized.
7. D. Excessive alcohol burn that isn't well-integrated - A "hot" spirit has aggressive, poorly integrated alcohol burn that overwhelms other flavors. This can result from young age, poor distillation, or high proof without sufficient balance. Well-made spirits integrate alcohol smoothly, even at high proof.

8. B. The bubbles that form when the spirit is shaken, historically used to estimate alcohol content - The "bead" refers to bubbles formed when spirit is shaken. Historically, distillers judged alcohol content by bead size and persistence—larger, longer-lasting beads indicated higher proof. While now replaced by precise measurement, "beading" remains a traditional term.
9. A. Russia (originally) and Latvia - Stolichnaya (Stoli) has complex origins—originally Russian, now produced in Latvia (for international markets) following ownership disputes. The brand exemplifies the geopolitical complexities of vodka branding, with competing Russian and Latvian production facilities.
10. C. A highly distilled spirit with minimal flavor character, used as a base for vodka and gin - Neutral grain spirit (NGS) is distilled to very high proof (95%+), removing most flavor compounds. It serves as the base for vodka (which aims for neutrality) and gin (where botanicals provide flavor). NGS can be made from various grains or other sources.
11. D. Charcoal, silver, or other materials to remove impurities and smooth the spirit - Vodka filtration can use various materials: charcoal (most common), silver, gold, diamonds, lava rock, or other substances claimed to smooth or purify the spirit. Multiple filtration passes are common. Some premium vodkas emphasize their filtration methods as quality markers.
12. B. Wheat distilled in copper pot stills - Ketel One is made in the Netherlands from wheat, partially distilled in traditional copper pot stills (combined with column distillation). The Nolet family has produced it since 1983, emphasizing their 300-year distilling heritage. The name refers to their original pot still, "Distilleerketel #1."
13. A. Quinine in tonic water helped prevent malaria, and gin made the bitter medicine palatable - British colonials in India took quinine (from cinchona bark) to prevent malaria, but it was extremely bitter. Adding gin, lime, sugar, and water made the medicine palatable, creating the Gin & Tonic. Schweppes began producing Indian Tonic Water in 1870.
14. C. A citrus-forward botanical blend and being one of the last gins still distilled in London - Beefeater is one of the few premium gins still actually distilled in London (Kennington). Its botanical blend emphasizes citrus (lemon peel, Seville orange peel) alongside juniper. The recipe has remained unchanged since founder James Burrough created it in the 1860s.
15. D. The Martini - The Martinez cocktail (gin, sweet vermouth, maraschino, bitters) is considered a precursor to the Martini. As tastes became drier and recipes evolved, the Martinez transformed into the drier, simpler Martini. The exact lineage is debated, but the Martinez represents an evolutionary link.
16. A. A liqueur made by infusing gin with sloe berries (blackthorn fruit), not a true gin - Sloe gin is technically a liqueur, made by steeping sloe berries (fruit of the blackthorn bush) in gin with sugar. It's sweeter and lower proof than gin. Traditional sloe gin is homemade in Britain; commercial versions vary in quality.

17. B. The second-largest selling bourbon brand in the world, produced by Heaven Hill - Evan Williams, produced by Heaven Hill Distillery, is the second-best-selling bourbon worldwide (after Jim Beam). Named after an 18th-century Kentucky distiller, it offers value-priced bourbon. Heaven Hill is America's largest family-owned spirits producer.
18. D. The spots (often middle floors) where temperature and humidity produce optimal aging conditions - "Honey barrels" come from rickhouse locations with ideal aging conditions—typically middle floors where temperature fluctuations are moderated. These spots produce exceptional whiskey, commanding premium prices. Distillers track barrel locations to identify honey spots.
19. A. Is bottled directly at the proof it comes out of the barrel, without water added to reduce strength - Barrel proof (cask strength) bourbon is bottled at the proof it naturally reaches in the barrel, without dilution. This typically ranges from 110-140+ proof, offering intense, unadulterated flavor. Enthusiasts often add their own water to taste.
20. C. Aged at least 4 years, bottled at 100 proof, from one distillery, one distiller, and one distillation season - Bottled-in-Bond requirements (from the 1897 act) include: aged minimum 4 years in a federally bonded warehouse, bottled at exactly 100 proof, produced at one distillery by one distiller in one distillation season. BiB designation guarantees authenticity.
21. B. Unusually tall stills (the tallest in Scotland) that produce a delicate, elegant spirit - Glenmorangie's stills are the tallest in Scotland (about 17 feet), creating extensive reflux that produces a delicate, elegant spirit. Only the lightest vapors reach the top. The distillery calls itself "The Sixteen Men of Tain" for its small production team.
22. D. The fermentation vessel where yeast converts sugars to alcohol - Washbacks are the fermentation vessels in Scotch production, traditionally made of wood (Oregon pine, larch) though stainless steel is now common. Yeast converts the sugars in the wort to alcohol over 48-100+ hours, creating the wash for distillation.
23. A. One individual cask, not blended with others, offering unique character - Single cask Scotch comes from one specific barrel, not blended for consistency. Each bottle reflects that cask's unique character, with variations in flavor, strength, and color between casks. Single cask releases appeal to collectors seeking distinctive expressions.
24. C. Obtain a legal license under the Excise Act of 1823 - The Glenlivet, under George Smith, was the first distillery to obtain a legal license following the Excise Act of 1823, which made legal distilling economically viable. This made Smith unpopular with illicit distillers—he famously carried pistols for protection.
25. B. Its "pot still" style and popularity in Ireland, particularly in Dublin pubs - Powers is a single pot still Irish whiskey with enormous popularity in Ireland, particularly Dublin, where it's been the preferred pub whiskey for generations. "Powers and a pint" is a classic Irish combination. The brand has been revitalized with premium expressions.

26. D. Ten years (increased from six years in 2018) - XO (Extra Old) Cognac must now be aged minimum ten years, increased from six years in 2018 by the BNIC (Bureau National Interprofessionnel du Cognac). This change acknowledged that most quality XO Cognacs already exceeded the previous minimum significantly.
27. A. The above-ground warehouse where barrels are aged - The "chai" (pronounced "shay") is the above-ground warehouse in Cognac where barrels age. Unlike underground cellars, chais experience more temperature variation, influencing maturation. The humid conditions encourage "angel's share" evaporation that contributes to character.
28. C. Is typically distilled once (vs. twice for Cognac) and can use a continuous still - Armagnac is traditionally single-distilled (vs. Cognac's double distillation) using a continuous column still (alembic armagnacais), though pot stills are now permitted. Single distillation retains more flavor congeners, producing a more rustic, characterful spirit.
29. B. Cherries - Kirschwasser (or kirsch) is an eau-de-vie made from cherries, including the pits, which contribute subtle almond notes. It's clear (unaged) and dry (no sugar added). Essential in Black Forest cake and fondue, kirsch is produced primarily in Germany, Switzerland, and Alsace.
30. D. Unaged or briefly aged Armagnac, clear in color - Blanche Armagnac is unaged or very briefly aged, remaining clear. Approved only in 2005, it showcases the fresh, fruity character of Armagnac before wood influence. It's enjoying growing popularity for cocktails and as an alternative to white rum or tequila.
31. A. Trinidad and Tobago - Angostura (famous for bitters) also produces rum in Trinidad and Tobago. Their aged rums, including the 1919 and 1824 expressions, are well-regarded. The company was founded in Venezuela but relocated to Trinidad in 1875.
32. C. Residue from previous distillations used to create high-ester rums through bacterial action - Dunder is the residue left in the still after rum distillation. In Jamaica, dunder pits harbor bacteria that create acidic compounds which, when fermented with fresh molasses, produce the high-ester "funky" character prized in Jamaican rum. It's similar to sour mash.
33. D. Spanish-speaking countries like Cuba, Puerto Rico, Dominican Republic, or Venezuela - "Ron" is Spanish for rum, indicating rum from Spanish-speaking Caribbean and Latin American countries. Spanish-style rums (ron) are typically lighter and drier than British-style "rum." French-style is "rhum," particularly rhum agricole from former French colonies.
34. A. The Dominican Republic - Brugal is the leading rum brand from the Dominican Republic, founded in 1888 by Spanish immigrant Andrés Brugal Montaner. Known for drier style rums, Brugal has become popular internationally. The family still controls production after five generations.
35. C. Aged in barrels then filtered to remove color while retaining some aged character - "Cask-aged" white rum has been aged in barrels (gaining complexity) then charcoal-filtered to remove color.

This produces a clear rum with more complexity than unaged white rum. Bacardi and others use this technique for premium white rums.

36. B. The long, spiky leaves of the agave plant - Pencas are the long, spiky leaves of the agave plant that are removed during harvest to reach the piña (heart). Jimadores use a coa (sharp tool) to remove pencas. A mature Blue Weber agave can have 200+ leaves weighing hundreds of pounds.
37. D. A minimum of two months but less than one year in oak - Reposado ("rested") tequila must be aged minimum two months but less than one year in oak containers. This brief aging adds subtle wood notes and golden color while preserving agave character. Reposado is versatile for both sipping and cocktails.
38. A. Using traditional production methods including tahona crushing and copper pot stills - Fortaleza is produced by the Sauza family (descendants of tequila pioneer Don Cenobio Sauza) using traditional methods: brick ovens for cooking agave, tahona stone wheel for crushing, wooden fermentation tanks, and copper pot stills. It's prized for artisanal quality.
39. C. Hanging raw meat (often chicken breast) in the still during a third distillation, adding subtle savory notes - Pechuga mezcal involves a third distillation with raw chicken breast (pechuga), sometimes turkey or other meats, hung in the still. Seasonal fruits are also added. The meat adds subtle protein and savory depth. It's a ceremonial style for special occasions.
40. B. Agave angustifolia (Pacifica) exclusively - Bacanora is an agave spirit from Sonora, Mexico, that must be made exclusively from Agave angustifolia (locally called Pacifica or Yaquiána). It received Denomination of Origin in 2000. Bacanora was illegal from 1915-1992, driven underground during Prohibition.
41. D. Hazelnuts and herbs, bottled in a friar-shaped bottle - Frangelico is an Italian hazelnut liqueur with herbal notes, distinctive for its friar-shaped bottle (representing Christian hermit monks who created hazelnut liqueurs). Made in Piedmont, it's used in the Hazelnut Martini and various coffee drinks.
42. A. Honeydew melon - Midori ("green" in Japanese) is a bright green melon liqueur from Japan, primarily honeydew melon-flavored. Launched in 1978 at Studio 54, it became synonymous with 1980s cocktails like the Midori Sour and Japanese Slipper. Suntory produces it.
43. C. Artichoke (along with 12 other herbs) - Cynar is an Italian amaro featuring artichoke (carciofo in Italian) as its primary botanical, along with 12 other herbs and plants. The artichoke provides earthy, vegetal bitterness. Lower in alcohol (16.5%) than many amari, it's served as an aperitif or in cocktails.
44. B. Water of life - "Eau de vie" literally translates from French as "water of life," equivalent to Latin "aqua vitae" and Gaelic "uisge beatha" (which became "whiskey"). It refers to clear fruit brandies, particularly from France, Germany, and Switzerland, that are unaged to preserve pure fruit character.

45. D. Yellow color and flavor from saffron and about 70 herbs - Strega ("witch" in Italian) is a yellow herbal liqueur from Benevento, colored by saffron and flavored with about 70 herbs including mint and fennel. According to legend, the recipe came from witches who gathered in Benevento. It's been produced since 1860.
46. A. Vermouth from the Chambéry region of France - Dolin is a respected vermouth producer from Chambéry in the French Alps, which has its own AOC for vermouth. Dolin vermouths (Dry, Blanc, Rouge) are prized for their quality and authenticity. The company dates to 1821.
47. C. A sweeter white vermouth style (as opposed to drier "dry" vermouth) - "Blanc" (or "bianco") vermouth is a sweeter white vermouth style, distinct from "dry" vermouth. While both are white/pale, blanc vermouth has more residual sugar and vanilla notes. It's popular in spritzes and as an aperitif.
48. B. The Douro Valley in Portugal - Port is a fortified wine exclusively from Portugal's Douro Valley. Grape spirit is added during fermentation, stopping it early and leaving residual sweetness. Styles include Ruby, Tawny, Vintage, and Vintage Port. It's used in some cocktails and as a cooking ingredient.
49. A. Ada Coleman at the Savoy Hotel, containing gin, sweet vermouth, and Fernet-Branca - The Hanky Panky was created by Ada "Coley" Coleman, head bartender at London's Savoy Hotel (1903-1926), one of history's most famous female bartenders. It contains gin, sweet vermouth, and Fernet-Branca. When a customer said it was "a real hanky-panky," the name stuck.
50. C. Egg white - The Clover Club is a pre-Prohibition Philadelphia cocktail containing gin, lemon juice, raspberry syrup, and egg white, shaken to create a pink, frothy drink. Named after the Philadelphia men's club where it was served, it was revived during the craft cocktail renaissance.
51. B. Spirit muddled with fresh herbs and citrus, served over crushed ice - A smash is a cocktail category featuring spirit muddled with fresh herbs (typically mint), citrus, and sweetener, served over crushed ice. The Whiskey Smash (bourbon, mint, lemon, simple syrup) is the most common. It's similar to a julep but with citrus.
52. D. Fresh lime juice - The Last Word is a Prohibition-era cocktail of equal parts gin, green Chartreuse, Maraschino liqueur, and fresh lime juice. Created at the Detroit Athletic Club, it was forgotten until revived by Murray Stenson in Seattle (2004), becoming a modern classic.
53. A. Fernet-Branca, a bitter digestif popular among bartenders - Fernet-Branca is often called the "bartender's handshake" or "industry sour" because of its cult popularity among bartenders and hospitality workers. Ordering Fernet signals industry membership. Its intense menthol-bitter flavor is an acquired taste.
54. C. At room temperature without ice or water - A scaffa is a historical cocktail category served at room temperature without ice or dilution. Popular in the 19th century when ice was scarce, scaffas

feature spirit, liqueur, and sometimes bitters, mixed and served neat. They're experiencing modest revival.

55. B. The Kuala Lumpur Hilton in Malaysia, featuring rum, Campari, pineapple, and lime - The Jungle Bird was created around 1978 at the Kuala Lumpur Hilton's Aviary Bar. It contains dark rum, Campari, pineapple juice, lime juice, and simple syrup. Unique for using bitter Campari in a tiki-style drink, it's been revived to acclaim.
56. D. Patent medicines and digestive aids - Bitters were originally marketed as patent medicines and digestive aids in the 18th-19th centuries, claiming to cure various ailments. Angostura bitters was created as a cure for stomach ailments. Their cocktail use came later, though now that's their primary purpose.
57. A. A mixing tin and a glass that fit together for shaking - The Boston shaker consists of two pieces: a metal mixing tin and a smaller glass (or second tin) that fit together for shaking. Popular with professional bartenders for speed and control, it requires technique to seal and open. It produces better chilling than cobbler shakers.
58. C. Infuse spirits with fat-based flavors (like bacon or butter) then freezing to remove the fat - Fat washing involves infusing spirits with fat (bacon fat, butter, coconut oil) to add flavor, then freezing to solidify and remove the fat. This adds rich, savory notes while keeping the spirit clear. Bacon-washed bourbon is a popular example.
59. B. The most frequently used spirits positioned for quick access - The speed rail (or well) holds the most commonly used spirits at a bartender's fingertips for fast service. Typically positioned below the bar, it contains "well" or "house" spirits—the default brands for standard orders.
60. D. Increase speed by pouring two bottles simultaneously - The two-bottle pour technique involves holding and pouring two bottles simultaneously, one in each hand, to increase speed during high-volume service. It requires practice but significantly improves efficiency for experienced bartenders.
61. A. Enhances the calming neurotransmitter's effects, leading to sedation and reduced anxiety - Alcohol enhances GABA (gamma-aminobutyric acid), the brain's primary inhibitory neurotransmitter. This produces calming effects: reduced anxiety, relaxation, sedation, and impaired function. It explains why alcohol is initially relaxing but ultimately sedating.
62. C. Alcohol dehydrogenase (ADH) - Alcohol dehydrogenase (ADH) is the primary liver enzyme that metabolizes alcohol, converting ethanol to acetaldehyde. A second enzyme (ALDH) converts acetaldehyde to acetate. The liver processes roughly one standard drink per hour using these enzymes.
63. B. The short-term effects of drinking that impair function based on current BAC - Acute alcohol intoxication refers to the immediate, short-term effects of drinking—impaired judgment,

coordination, and cognition based on current BAC. This contrasts with chronic effects of long-term heavy drinking. Acute intoxication is what responsible service aims to prevent.

64. A. Balance and coordination, leading to impaired motor function when intoxicated - The cerebellum controls balance, coordination, and fine motor skills. Alcohol's effect on the cerebellum produces the classic signs of intoxication: unsteady gait, poor balance, impaired coordination, and difficulty with precise movements.
65. D. Needing more alcohol to achieve the same effects due to neurological adaptation - Tolerance develops when the brain adapts to regular alcohol exposure, requiring more alcohol to achieve the same effects. Tolerance is a warning sign—it indicates the brain is changing in response to alcohol and can precede dependence.
66. B. They may inhale vomit into their lungs while unconscious, potentially causing death - Aspiration occurs when an unconscious person vomits and inhales the vomit into their lungs, potentially causing suffocation or aspiration pneumonia. This is why the recovery position (on their side) is critical for unconscious intoxicated persons.
67. C. 14 grams (0.6 oz) of pure alcohol - A US standard drink contains approximately 14 grams (0.6 oz) of pure alcohol. This equals roughly: 12 oz of 5% beer, 5 oz of 12% wine, or 1.5 oz of 40% spirits. Understanding standard drinks helps track consumption.
68. A. Placing them on their side to prevent choking if they vomit - The recovery position involves placing an unconscious person on their side, with their upper leg bent for stability. This position allows vomit to drain from the mouth rather than being inhaled. Never leave an unconscious intoxicated person on their back.
69. D. Historical establishments that sold gin by the dram (a small measure) - "Dram shop" derives from historical establishments (particularly during England's Gin Craze) that sold gin by the dram—a small measure. Dram shop liability laws hold alcohol-selling establishments responsible for damages caused by patrons they over-served.
70. B. The server/establishment can be held responsible for damages caused by patrons they served - Third-party liability holds servers and establishments responsible for damages their intoxicated patrons cause to third parties (drunk driving victims, assault victims). This creates strong legal incentive for responsible service.
71. C. Checking IDs of anyone who appears to be under 30-40 years old (varies by establishment policy) - The "20/20" or "30/30" rule (varies by establishment) means checking IDs of anyone who appears potentially underage—not just those who look very young. Many establishments use "check if they look under 40" to provide margin for error.
72. A. Is government-issued, not expired, and includes photo, birthdate, and physical description - Valid IDs must be: government-issued (driver's license, passport, state ID), not expired, and

include the holder's photo, date of birth, and physical description. Servers should verify all elements and watch for tampering.

73. D. Also using stimulant drugs, which masks some alcohol effects but not impairment - Dilated pupils combined with unusual energy despite alcohol consumption may indicate stimulant drug use (cocaine, amphetamines). Stimulants can mask alcohol's sedating effects, making patrons feel less drunk than they are—but impairment remains.
74. B. Proactive—slowing service and offering food before severe intoxication occurs - Proactive intervention is most effective: slowing service pace, offering food and water, suggesting lower-alcohol options, and counting drinks. This prevents severe intoxication rather than reacting after it occurs. Early intervention is easier than late confrontation.
75. C. Consistent, polite, firm, and documented according to house policy - Cut-off procedures should follow consistent house policy: be polite but firm, explain clearly without arguing, offer alternatives (food, water, taxi), document the incident, and involve management if needed. Consistency protects against discrimination claims.
76. A. Support staff with difficult situations, make judgment calls, and take responsibility for service decisions - The MOD should be available to support staff with difficult customers, make judgment calls about service, handle escalated situations, and take responsibility for decisions. Staff shouldn't face difficult situations alone.
77. D. A legal-age person buys alcohol for an underage person - Straw purchases occur when a legal-age person purchases alcohol intending to provide it to an underage person. This is illegal for both parties. Servers should watch for signs: young groups where only one person orders, or adults purchasing obviously for nearby minors.
78. B. Potential problems such as intoxication, underage attempts, or third-party liability risks - Training staff to recognize red flags helps identify: advancing intoxication, fake ID attempts, third-party purchasing for minors, and situations that could create liability. Early recognition enables intervention before problems escalate.
79. C. Documented responsible service practices, training records, and incident reports - Documentation is the primary liability defense: training records prove staff were properly educated; policies show reasonable standards; incident reports demonstrate responsible actions. Without documentation, establishments struggle to prove they acted responsibly.
80. A. Everyone—the establishment, management, servers, and patrons all share responsibility - Maintaining a safe drinking environment is shared responsibility: establishments must have policies and training; management must enforce standards; servers must practice responsible service; patrons must drink responsibly. The entire system works together.