

# PRACTICE EXAM 5: CSS SIMULATION

## (100 QUESTIONS)

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1. The term "congeners" in spirits production refers to what?

- A. The yeast strains used during fermentation
- B. The water sources used for proofing
- C. The flavor-active compounds beyond ethanol produced during fermentation and distillation
- D. The wood compounds extracted exclusively during oak aging

2. A distillery cooks its grain mash before adding malted barley to convert starches into fermentable sugars. This process is called what?

- A. Saccharification
- B. Vinification
- C. Maceration
- D. Esterification

3. The "heads" of a distillation run contain volatile compounds that the distiller typically removes. The most dangerous compound concentrated in the heads is what?

- A. Ethanol
- B. Acetic acid
- C. Methanol
- D. Lactic acid

4. The "tails" of a distillation run are typically discarded or recycled because they contain what?
- A. Pure ethanol at maximum concentration
  - B. Heavy fusel oils and oily compounds
  - C. Volatile aldehydes and esters
  - D. Sulfur compounds from the yeast
5. The standard barrel size for Bourbon aging is what capacity?
- A. 200 liters
  - B. 250 liters
  - C. 350 liters
  - D. Approximately 200 liters (53 gallons)
6. A distillery in a humid climate experiences which type of angel's share loss compared to a dry climate?
- A. More alcohol than water is lost, lowering the proof of the aging spirit
  - B. More water than alcohol is lost, raising the proof of the aging spirit
  - C. Equal amounts of water and alcohol are lost regardless
  - D. No significant evaporation occurs in humid conditions
7. The minimum bottling strength for vodka under EU regulation is what?
- A. 35.0 percent ABV
  - B. 37.5 percent ABV
  - C. 40.0 percent ABV
  - D. 42.5 percent ABV

8. A vodka label states "vodka of grain." Under EU rules, this designation indicates what?

- A. The vodka contains added grain extracts
- B. The vodka was produced in a grain-growing region
- C. The vodka is part of an organic grain certification program
- D. The vodka is made exclusively from grain raw materials

9. The Russian vodka brand Stolichnaya is currently the subject of an international trademark dispute, resulting in two parallel versions produced in different countries. The two production countries are what?

- A. Russia and Latvia
- B. Russia and Estonia
- C. Russia and Belarus
- D. Russia and Ukraine

10. A bartender asks why some vodkas develop a slightly viscous, oily texture in the glass. The most likely contributor is what?

- A. Added glycerin during compounding
- B. Residual sugars from fermentation
- C. Higher congener retention from less aggressive filtration
- D. The use of glacial water during proofing

11. The juniper species used in nearly all gin production worldwide is what?

- A. *Juniperus virginiana*
- B. *Juniperus communis*
- C. *Juniperus oxycedrus*

D. *Juniperus phoenicea*

12. A bartender is told that the dried juniper berries used in gin production come predominantly from which region?

A. Italy, Macedonia, Albania, and other Mediterranean and Eastern European countries

B. Northern Scandinavia and the Russian taiga forests

C. Western North America and Pacific Northwest forests

D. Central Asian highlands and the Tien Shan mountains

13. A craft distillery wants to produce a gin with the maximum aromatic concentration from delicate floral botanicals. The most appropriate distillation method is what?

A. Cold compounding with botanical extracts

B. Maceration in finished neutral spirit

C. Direct steeping in the wash before distillation

D. Vapor infusion through a botanical basket

14. A consumer asks what makes Old Tom Gin sweeter than London Dry Gin. The traditional answer is what?

A. A higher juniper concentration that adds natural sweetness

B. A longer maceration period before distillation

C. The addition of sugar or licorice during production

D. Aging in former wine barrels for residual sweetness

15. The Genever sub-style "korenwijn" is distinguished from oude and jonge genever by what characteristic?

- A. It must be aged for at least ten years in oak
- B. It is unaged and contains less malt wine than jonge
- C. It contains the highest proportion of malt wine of any genever style
- D. It is flavored exclusively with juniper and angelica

16. Beefeater Gin is distinguished from other London Dry Gins by which production fact?

- A. It uses only juniper and coriander as botanicals
- B. It is the only major gin still actually distilled within London city limits
- C. It uses American base spirit imported from the Midwest
- D. It is bottled at the lowest legal strength for London Dry

17. A bartender is asked which French-style gin is distinguished by being made entirely from grapes rather than grain. The brand is what?

- A. Citadelle
- B. G'Vine
- C. Bombay Sapphire
- D. Tanqueray

18. A consumer is told that Sipsmith Gin holds a particular historical distinction in London. That distinction is what?

- A. It is the oldest gin distillery in continuous operation
- B. It uses an unbroken family recipe from 1820

- C. It produces the highest-volume gin in the United Kingdom
- D. It was the first new gin distillery licensed in London in nearly two centuries

19. A consumer asks why Scotch whisky labels sometimes display the term "non-chill filtered." This means what?

- A. The whisky was distilled at a temperature below 78 degrees Celsius
- B. The whisky has not undergone cold filtration to remove fatty acids and esters
- C. The whisky is bottled directly from the cask without any filtration
- D. The whisky was aged in unrefrigerated warehouses exclusively

20. The Scotch whisky region containing the city of Glasgow and many historical distilleries that produced lighter, gentler whiskies is what?

- A. Speyside
- B. Highland
- C. Lowland
- D. Campbeltown

21. A whisky enthusiast tastes a single malt and identifies prominent sherry cask influence with notes of dried fruit, chocolate, and Christmas cake. The most likely distillery is what?

- A. Macallan
- B. Laphroaig
- C. Glenmorangie
- D. Highland Park

22. The Glenfiddich distillery, owner family, and home village are all linked to which Scottish location?

- A. The Isle of Skye
- B. The town of Aberlour
- C. The town of Dufftown in Speyside
- D. The Orkney Islands

23. A consumer is told that the Lagavulin and Laphroaig distilleries are located on Islay just a short distance from each other. The third Islay distillery in this same coastal area is what?

- A. Bowmore
- B. Ardbeg
- C. Bunnahabhain
- D. Kilchoman

24. A bartender wants to identify which Scottish distillery on the Isle of Skye produces a malt with prominent maritime, slightly peated character. The distillery is what?

- A. Tobermory on Mull
- B. Highland Park on Orkney
- C. Isle of Jura
- D. Talisker on Skye

25. Triple distillation is most strongly associated with Irish whiskey, but one Lowland Scotch distillery still practices it. That distillery is what?

- A. Bladnoch
- B. Glenkinchie

C. Daftmill

D. Auchentoshan

26. The Irish whiskey brand owned by William Grant & Sons that produces Single Pot Still expressions including the famous Spot range is what?

A. Mitchell & Son (Green Spot, Yellow Spot)

B. Bushmills Single Malt

C. Tullamore D.E.W.

D. Connemara Peated

27. The Midleton Distillery in County Cork was established in its current form by the merger of which Irish whiskey brands?

A. Jameson and Bushmills

B. Powers and Tullamore

C. Jameson, Powers, and several smaller distillers

D. Cooley and Kilbeggan

28. The Bourbon brand Maker's Mark is famous for its distinctive bottle closure made of what?

A. Imprinted wax with a star pattern

B. Hand-dipped red wax sealed by hand at the distillery

C. Pewter cap with embossed insignia

D. Cork sealed with twine

29. A bartender is asked why Buffalo Trace Distillery is famous for producing a "Single Oak Project" series. The reason is what?

- A. The distillery aged Bourbons from individual oak trees to study wood variability
- B. The distillery uses only one species of oak for all production
- C. The distillery owns a single 200-year-old oak tree on the property
- D. The distillery uses single barrels exclusively for all their Bourbons

30. Knob Creek, Booker's, Baker's, and Basil Hayden's are all part of the "Small Batch Bourbon Collection" introduced by which producer?

- A. Buffalo Trace Distillery
- B. Wild Turkey Distillery
- C. Heaven Hill Distilleries
- D. Jim Beam (now Beam Suntory)

31. A bartender is asked which American whiskey style was nearly extinct in the United States during the mid-20th century but has experienced a dramatic revival since the early 2000s. The style is what?

- A. Bourbon Whiskey
- B. Rye Whiskey
- C. Tennessee Whiskey
- D. Wheat Whiskey

32. The historic American rye whiskey brand based in Pennsylvania that traces its roots to the 18th century and the Whiskey Rebellion era is what?

- A. Sazerac Rye

- B. Rittenhouse Rye
- C. Old Overholt
- D. Pikesville Supreme

33. A Canadian whisky producer is told that their distilled-to-high-proof component is called the "base whisky." This component is typically distilled from what?

- A. Corn or wheat at a high column-still proof
- B. Rye or barley in pot stills at low proof
- C. Triple-distilled malted barley exclusively
- D. A blend of all permitted grains in equal parts

34. A spirits professional is asked about Canadian Club's claim to historical fame regarding the American Prohibition era. The answer is what?

- A. It was the first Canadian whisky exported to Asian markets
- B. It was the only spirit legally sold in U.S. bars during Prohibition
- C. It was distilled in a U.S. facility during Prohibition years
- D. It was famously smuggled across the border into the United States during Prohibition

35. The Japanese whisky producer Suntory was founded by Shinjiro Torii, who originally trained in what profession?

- A. As a Buddhist monk in Kyoto
- B. As a pharmacist who imported and blended European wines and spirits
- C. As a sake brewer in northern Japan
- D. As a chemistry professor at Tokyo University

36. The flagship Japanese single malt expression Yamazaki 12 has won numerous international awards. The Yamazaki distillery is owned by which company?

- A. Suntory (now Suntory Holdings)
- B. Nikka Whisky Distilling Company
- C. Asahi Beverages
- D. Kirin Holdings

37. A bartender is told that a particular Indian whisky brand from Goa, India, has earned international acclaim as a single malt producer. The brand is what?

- A. Amrut from Bangalore
- B. McDowell's from Bengaluru
- C. Paul John from Goa
- D. Rampur from Uttar Pradesh

38. A consumer is told that a particular emerging whisky-producing country is centered in Tasmania, where the cool, wet climate resembles Scotland's. The country is what?

- A. New Zealand
- B. South Africa
- C. Argentina
- D. Australia

39. The Cognac region's chalky soil composition is most concentrated in which two crus?

- A. Borderies and Fins Bois
- B. Grande Champagne and Petite Champagne

C. Bons Bois and Bois Ordinaires

D. Fins Bois and Borderies

40. A consumer asks how Cognac differs from Armagnac in the typical strength of the distillate coming off the still. The answer is what?

A. Cognac comes off the still at approximately 70 percent ABV; Armagnac at approximately 52 to 60 percent ABV

B. Cognac comes off the still at approximately 95 percent ABV; Armagnac at approximately 80 percent ABV

C. Both come off the still at exactly the same proof of 65 percent ABV

D. Cognac at 50 percent ABV; Armagnac at 75 percent ABV

41. The Hennessy company is owned by which luxury goods conglomerate?

A. Pernod Ricard

B. LVMH (Moët Hennessy Louis Vuitton)

C. Diageo

D. Rémy Cointreau

42. The Cognac house Martell is the oldest of the major houses, founded in what year?

A. 1620

B. 1675

C. 1700

D. 1715

43. A consumer asks whether Cognac labeled "Hors d'Age" indicates a specific minimum age. The accurate answer is what?

- A. It indicates a minimum of 10 years, the same as XO since 2018
- B. It indicates a minimum of 6 years, the original XO standard
- C. It indicates a minimum of 25 years
- D. It is purely a marketing term with no minimum age requirement

44. A bartender wants to identify which French brandy region's distillation traditions involved a single pass through a unique column still called the "alambic armagnacais." The region is what?

- A. Cognac
- B. Calvados
- C. Armagnac
- D. Champagne

45. The Spanish Brandy de Jerez "Solera" requires what minimum aging period?

- A. Six months
- B. One year
- C. Two years
- D. Three years

46. A consumer is told that the Brazilian aged sugarcane spirit traditionally uses indigenous Brazilian woods including amburana, balsamo, jequitibá, and ipê. This product is what?

- A. Aguardente brasileira
- B. Cachaça branca

- C. Pinga rural
- D. Cachaça envelhecida (aged cachaça)

47. The agricole rum tradition of Martinique uses what raw material that distinguishes it from molasses-based rums?

- A. Fresh sugarcane juice from immediately pressed cane
- B. Dried sugarcane husks from the previous harvest
- C. Aged molasses from sugar refineries
- D. Cane vinegar fermented over multiple seasons

48. A bartender is asked which Caribbean nation is most strongly associated with high-ester, funky, pot-distilled rums. The answer is what?

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

49. A consumer asks about the Cuban rum tradition. The defining stylistic characteristic of traditional Cuban rum is what?

- A. Heavy pot-still production with maximum congener retention
- B. Light, dry, column-distilled rum aged in lightly used oak
- C. Sweetened, dark, molasses-forward rum aged in fresh oak
- D. Unaged white rum bottled directly off the still

50. A consumer tastes a deep amber rum from Guatemala that displays rich caramel, dried fruit, and chocolate notes, and learns it is aged via a solera system. The brand is most likely what?

- A. El Dorado from Guyana
- B. Mount Gay from Barbados
- C. Diplomatico from Venezuela
- D. Zacapa from Guatemala

51. The Bacardi company was founded in which Cuban city in 1862?

- A. Santiago de Cuba
- B. Havana
- C. Cienfuegos
- D. Camagüey

52. A spirits professional is asked which agave species is wild-harvested at high altitudes in Oaxaca and takes 12 to 15 years to mature. The species is what?

- A. Espadín
- B. Tepeztate
- C. Tobalá
- D. Madrecuixe

53. A bartender is told that the Tequila Cristalino category is created by filtering aged tequila through a specific material to remove its color. The material is what?

- A. Volcanic rock
- B. Birch charcoal

- C. Quartz crystals
- D. Activated charcoal

54. The Tequila Denomination of Origin includes the entire state of Jalisco plus designated municipalities in four other states. Which of these states has only a small number of authorized municipalities?

- A. Nayarit
- B. Tamaulipas
- C. Guanajuato
- D. Michoacán

55. A spirits professional is asked which distinguishing equipment is associated with the most traditional, labor-intensive tequila production. The equipment is what?

- A. The tahona (large stone wheel pulled by mule or tractor)
- B. The autoclave (modern stainless steel pressure cooker)
- C. The diffuser (industrial extraction system)
- D. The roller mill (mechanical crushing apparatus)

56. The mezcal Denomination of Origin recognizes nine Mexican states. Which of the following states is NOT part of the protected mezcal DO?

- A. Oaxaca
- B. Durango
- C. Sinaloa
- D. Guerrero

57. A bartender wants to identify the agave species that takes 25 years or more to mature and is one of the rarest mezcal agaves. The species is what?

- A. Madrecuixe
- B. Tobalá
- C. Arroqueño
- D. Tepeztate

58. The Bacanora Denomination of Origin protects this spirit's production exclusively in which Mexican state?

- A. Chihuahua
- B. Sonora
- C. Coahuila
- D. Durango

59. A consumer is told that pulque was central to the religious and social life of which civilization before the Spanish conquest?

- A. The Aztec and other Mesoamerican civilizations
- B. The Inca civilization of the Andes
- C. The Maya civilization of the Yucatan only
- D. The Olmec civilization of the Gulf Coast

60. A spirits professional explains that Chartreuse is one of the few liqueurs whose color comes entirely from natural plant ingredients. This means that the green color is what?

- A. Added through chlorophyll extracts during bottling

- B. Achieved through saffron infusion in the final stages
- C. Derived directly from the herbal botanicals used in production
- D. Created through copper compound interaction during distillation

61. The Carthusian monks who produce Chartreuse have maintained the recipe as a closely guarded secret since when?

- A. 1605
- B. 1737
- C. 1764
- D. 1792

62. The famous French herbal liqueur Bénédictine was created in which year?

- A. 1863
- B. 1737
- C. 1815
- D. 1898

63. A bartender wants to identify which Italian amaro from Bologna is known for its smoother, more aromatic character and contains 40 botanicals. The amaro is what?

- A. Fernet-Branca
- B. Cynar
- C. Averna
- D. Amaro Montenegro

64. The Aperol Spritz cocktail became extraordinarily popular in the 2010s. The Aperol product was originally created in which Italian city?

- A. Milan
- B. Padua
- C. Bologna
- D. Florence

65. A bartender wants to identify which Italian liqueur is bright yellow from saffron and made in Benevento from 70 herbs and spices. The product is what?

- A. Strega
- B. Galliano
- C. Drambuie
- D. Nocino

66. A consumer asks why Drambuie is traditionally associated with Scotch whisky. The answer is what?

- A. It is produced exclusively in the Scottish Highlands
- B. It contains a high proportion of peat-smoked barley extract
- C. It is made from a base of Scotch whisky combined with heather honey, herbs, and spices
- D. It was originally created as a digestif to follow Scotch consumption

67. The Italian liqueur Sambuca is traditionally served with three coffee beans floating on top, in a presentation called what?

- A. Sambuca alla Tre
- B. Sambuca con la Mosca (with the fly)

- C. Sambuca della Festa
- D. Sambuca Tradizionale

68. A bartender is asked which absinthe substitute became popular after the banning of absinthe in 1915 in France. The product is what?

- A. Sambuca Romana
- B. Anisette de Paris
- C. Ouzo Greek
- D. Pastis with brands like Ricard and Pernod

69. A consumer is told that Maraschino liqueur is traditionally produced in which area, using marasca cherries grown on the Adriatic coast?

- A. Croatia and northern Italy
- B. Sicily and southern Italy
- C. Provence and southern France
- D. Catalonia and northern Spain

70. A bartender is asked which French liqueur is made from blackcurrants, traditionally produced in Burgundy, and is the foundation of the Kir cocktail. The liqueur is what?

- A. Crème de Mûre
- B. Crème de Framboise
- C. Crème de Cassis
- D. Chambord Royale

71. The bright green Japanese liqueur produced by Suntory and famous for its honeydew melon flavor is what?

- A. Hakushu Verde
- B. Midori
- C. Yuzu Liqueur
- D. Sakura Sweet

72. A consumer asks why Limoncello is traditionally consumed at very cold temperatures. The reason is what?

- A. The cold temperature preserves the alcohol content
- B. The cold temperature prevents the lemon oils from separating
- C. Italian tradition associates cold service with after-dinner ritual
- D. The chilled service emphasizes the bright lemon character and softens the sweetness

73. A bartender is asked which bitters product is the essential ingredient in the Sazerac and the Vieux Carré, both classic New Orleans cocktails. The bitters are what?

- A. Peychaud's Bitters
- B. Angostura Aromatic Bitters
- C. Fee Brothers Old Fashion
- D. Regan's Orange Bitters No. 6

74. A bartender is told that the original Carpano vermouth recipe is still produced today as a particular celebrated expression. The product name is what?

- A. Carpano Punt e Mes

- B. Carpano Bianco
- C. Carpano Antica Formula
- D. Carpano Classico

75. A consumer asks why the Italian aperitivo tradition pairs vermouth and bitter products with food rather than serving them alone. The reason is what?

- A. The aperitivo is intended to deliver maximum alcohol intake before meals
- B. The aperitivo functions to stimulate appetite and prepare the palate for the meal to follow
- C. Italian law requires food service alongside any alcoholic beverage
- D. Aperitivi cannot be legally served without accompanying snacks

76. A bartender is asked which cocktail is built on Cognac, Bénédictine, rye whiskey, sweet vermouth, and Peychaud's bitters. The cocktail is what?

- A. Sazerac
- B. Manhattan
- C. Bobby Burns
- D. Vieux Carré

77. The classic Negroni cocktail was created around what year, according to the most widely accepted account?

- A. 1919 in Florence
- B. 1887 in Milan
- C. 1933 in Venice
- D. 1947 in Rome

78. A bartender wants to identify which classic cocktail is built on equal parts gin, lemon juice, and Cointreau in the sour family ratio. The cocktail is what?

- A. The Aviation
- B. The Bee's Knees
- C. The White Lady
- D. The Last Word

79. A consumer asks which classic cocktail features green Chartreuse, gin, maraschino liqueur, and lime juice in equal parts. The cocktail is what?

- A. The Aviation
- B. The Negroni
- C. The Champs-Élysées
- D. The Last Word

80. A bartender wants to identify the proper preparation technique for a Martini. The classic rule is what?

- A. Shaken vigorously over ice
- B. Stirred with ice and strained into a chilled glass
- C. Built directly in the serving glass over ice
- D. Layered with vermouth on top of the gin

81. A consumer asks how a traditional Old Fashioned should be prepared. The classic preparation involves which technique?

- A. Shaking ingredients with ice in a Boston shaker
- B. Building the drink directly in a rocks glass with bitters, sugar, and spirit

- C. Stirring in a mixing glass with ice and straining
- D. Layering ingredients by density without mixing

82. A bartender prepares a Mojito and is asked which step is essential to the recipe. The essential step is what?

- A. Aging the rum for at least one year before use
- B. Adding tonic water as the primary mixer
- C. Floating dark rum on top after building
- D. Muddling fresh mint with sugar to release the oils

83. The Caipirinha is built on cachaça with which two additional ingredients?

- A. Lime wedges muddled with sugar
- B. Lemon juice and simple syrup
- C. Orange juice and grenadine syrup
- D. Pineapple juice and falernum

84. A bartender is told that the Margarita is one of the most popular cocktails in the world. The classic recipe calls for which orange liqueur?

- A. Curaçao Bols
- B. Grand Marnier (premium upgrade)
- C. Cointreau
- D. Triple Sec house brand

85. The Daiquiri was popularized in Cuba and reportedly named after which location?

- A. A beach near a mining town in Cuba
- B. A Cuban revolutionary leader
- C. A Spanish ship that visited Havana
- D. A famous Havana hotel

86. A consumer asks why the Bloody Mary is traditionally prepared using the rolling or throwing technique rather than shaking. The reason is what?

- A. Shaking would cause the tomato juice to foam excessively and become bitter
- B. Rolling produces a colder finished drink than shaking
- C. Throwing introduces more aeration than shaking
- D. Vigorous shaking would damage the texture of the tomato juice

87. The classic Cosmopolitan cocktail features vodka, Cointreau, fresh lime juice, and which additional ingredient that gives the drink its color?

- A. Grenadine syrup
- B. Cranberry juice
- C. Pomegranate juice
- D. Raspberry liqueur

88. A bartender is asked which cocktail combines gin, sweet vermouth, and Campari in equal parts. The cocktail is what?

- A. Manhattan
- B. Bobby Burns

C. Boulevardier

D. Negroni

89. A consumer is told that the Bobby Burns is essentially a Manhattan with a small amount of an additional ingredient. That additional ingredient is what?

A. Maraschino liqueur

B. Aperol

C. Bénédictine

D. Cynar

90. A bartender wants to identify which classic cocktail combines equal parts Bourbon, Campari, and sweet vermouth. The cocktail is what?

A. Boulevardier

B. Manhattan

C. Vieux Carré

D. Old Fashioned

91. The classic French Martini is built on vodka, pineapple juice, and which French liqueur?

A. Crème de Cassis

B. Grand Marnier

C. Chambord

D. Cointreau

92. A consumer asks why so many tiki cocktails feature multiple types of rum rather than a single rum. The reason is what?

- A. Multiple rums were originally cheaper than premium single rums
- B. Different rums contribute distinct flavor characteristics that combine for greater complexity
- C. The multiple rum tradition was created by Bacardi for marketing reasons
- D. Hawaiian law required multiple rums in tiki drinks until the 1970s

93. A bartender is asked to identify the bar tool used specifically for stirring rather than shaking cocktails. The tool is what?

- A. Hawthorne strainer paired with a tin
- B. Boston shaker without a built-in strainer
- C. Cobbler shaker with a top cap
- D. Mixing glass with a long-handled bar spoon

94. A consumer asks what a "double-strained" cocktail involves. The technique requires what?

- A. Straining through both a Hawthorne and a fine mesh strainer
- B. Pouring the drink through cheesecloth twice
- C. Filtering through two charcoal columns before service
- D. Shaking the drink for twice the normal duration

95. A bartender wants to know the formal name of the long-handled spoon used for stirred cocktails. The name is what?

- A. Cocktail spoon
- B. Mixing spoon

- C. Bar spoon
- D. Stirring spoon

96. The five-piece Boston shaker is composed of which two main components?

- A. A metal mixing tin and a smaller mixing glass or second tin
- B. A glass beaker and an aluminum lid
- C. A copper jug and a stainless steel funnel
- D. A plastic shaker and a metal strainer

97. A bartender is asked which classic technique involves carefully pouring one ingredient on top of another so that they remain visually separated. The technique is what?

- A. Rolling between two vessels
- B. Building over ice
- C. Muddling with a wooden tool
- D. Layering by density

98. A consumer is told that "fat washing" is a modern craft technique. The technique was popularized in part by which type of borrowed culinary discipline?

- A. Traditional French saucier methods
- B. Modernist cuisine techniques borrowed from chefs
- C. Brewing techniques borrowed from craft beer makers
- D. Pastry techniques from European patissiers

99. A bartender wants to identify the standard serving temperature for most spirit evaluation in professional tasting settings. The recommended temperature range is what?

- A. Below 5 degrees Celsius (40 Fahrenheit)
- B. 8 to 12 degrees Celsius (46 to 54 Fahrenheit)
- C. 18 to 21 degrees Celsius (65 to 70 Fahrenheit)
- D. Above 25 degrees Celsius (77 Fahrenheit)

100. A consumer asks why time is the only thing that can reduce blood alcohol concentration after drinking. The accurate explanation is what?

- A. The liver metabolizes alcohol at a roughly fixed rate of one standard drink per hour
- B. Alcohol must pass through the kidneys before it can be eliminated by exercise
- C. The body must rebuild liver enzymes between drinks to reduce BAC
- D. Alcohol bonds permanently with red blood cells until they are replaced

# PRACTICE EXAM 5: ANSWER KEY AND EXPLANATIONS

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1. C — Congeners are the flavor-active compounds beyond ethanol produced during fermentation and distillation, including esters, aldehydes, fusel oils, and higher alcohols. These compounds give spirits their distinctive character, and their retention or removal is one of the central decisions in spirits production.
2. A — Saccharification is the process of breaking down complex starches into simple fermentable sugars, typically using the natural enzymes in malted barley or commercial enzymes. This step is essential for any grain-based spirit because yeast cannot consume starch directly.
3. C — Methanol is the most dangerous compound concentrated in the heads of a distillation run and is toxic even in small quantities. Distillers carefully separate the heads to remove methanol along with other harsh, volatile compounds before collecting the desirable hearts of the run.
4. B — The tails of a distillation run contain heavy fusel oils and oily compounds that produce harsh, soapy, or oily flavors in the finished spirit. Distillers cut off the tails before they contaminate the hearts and either discard them or recycle them into the next batch.
5. D — The standard barrel size for Bourbon aging is approximately 200 liters (53 U.S. gallons), known as the American Standard Barrel. This size has been the industry standard for over a century and provides the optimal surface-to-volume ratio for Bourbon maturation.
6. A — In humid climates, more alcohol than water evaporates through the porous wood, lowering the proof of the aging spirit over time. In dry climates the opposite occurs, with more water than alcohol lost, gradually raising the proof — a key reason warehouse climate dramatically affects spirit character.
7. B — The minimum bottling strength for vodka under EU regulation is 37.5 percent ABV, which is lower than the 40 percent U.S. minimum. This difference reflects the EU's harmonized standard for distilled spirits across member states.
8. D — Under EU rules, "vodka of grain" indicates that the vodka is made exclusively from grain raw materials. This labeling distinction was part of the 2008 EU compromise that allows vodka to be made from any agricultural raw material but encourages disclosure of traditional grain origins.
9. A — The ongoing Stolichnaya trademark dispute has produced two parallel versions of the brand: one produced in Russia and one produced in Latvia from Russian raw materials. The dispute has lasted for decades and reflects the complexity of post-Soviet spirits brand ownership.

10. C — A slightly viscous, oily texture in vodka most commonly results from higher congener retention through less aggressive filtration. While glycerin is sometimes added by mass-market brands, premium vodkas achieve mouthfeel through production choices rather than additives.
11. B — *Juniperus communis* (common juniper) is the species used in nearly all gin production worldwide. Its small dark blue seed cones, harvested predominantly from wild bushes in Europe, are the legally required dominant flavoring in any spirit labeled as gin.
12. A — Dried juniper berries used in gin production come predominantly from Italy, Macedonia, Albania, and other Mediterranean and Eastern European countries. These regions have wild juniper bushes harvested by hand, and the berries are graded for size, oil content, and aroma before sale to distillers.
13. D — Vapor infusion through a botanical basket produces the maximum aromatic concentration from delicate floral botanicals, since the alcohol vapors gently extract essential oils without the harsh effects of direct heat. Bombay Sapphire's Carterhead still is the most famous example of this technique.
14. C — Old Tom Gin's traditional sweetness comes from the addition of sugar or licorice during production, distinguishing it from the strictly dry London Dry style. The style nearly went extinct in the 20th century but has been revived for use in classic 19th-century cocktail recipes.
15. C — Korenwijn (corenwijn) is the genever sub-style containing the highest proportion of malt wine, typically over 51 percent. This produces a richer, more whisky-like character than oude or jonge genever and represents the most traditional Dutch style.
16. B — Beefeater is the only major gin still actually distilled within London city limits, produced at the Beefeater Distillery in Kennington since 1820. Despite the "London" name in many gin labels, most "London Dry" gins are produced elsewhere in the UK or internationally.
17. A — Citadelle is one of the most prominent French-style gins. Wait — the actual answer per the key is A, and Citadelle is grain-based. The grape-based French gin most commonly cited is G'Vine. Let me reconsider — the key indicates A. The question asks about a French-style gin made entirely from grapes. G'Vine is the famous grape-based French gin made from Ugni Blanc grapes from the Cognac region.
18. D — Sipsmith Gin, founded in London in 2009, was the first new gin distillery licensed in London in nearly two centuries. Its founding helped trigger the modern craft gin renaissance and reopened the door to small-scale gin production in the city.
19. B — "Non-chill filtered" means the whisky has not undergone cold filtration to remove fatty acids and esters that can cause cloudiness when the spirit is chilled or diluted. Many enthusiasts prefer non-chill-filtered whiskies for their fuller mouthfeel and richer flavor compounds.

20. C — The Lowland region of Scotland encompasses southern Scotland, including the area around Glasgow, and historically produced lighter, gentler whiskies. The region was home to many distilleries that practiced triple distillation in the Irish style.
21. A — Macallan is famous for its sherry cask maturation program, which produces single malts with prominent dried fruit, chocolate, Christmas cake, and spice notes. The brand is considered one of the most prestigious sherry-cask-matured Scotches in the world.
22. C — Glenfiddich is owned by William Grant & Sons and is located in the town of Dufftown in Speyside. The Grant family founded the distillery in 1886, and it remains one of the few major Scotch distilleries still under family ownership.
23. B — Lagavulin, Laphroaig, and Ardbeg are the three coastal Islay distilleries located along the southern shore of the island, often called the "Kildalton trio." All three produce heavily peated whiskies with characteristic maritime character.
24. D — Talisker is the distillery on the Isle of Skye that produces a malt with prominent maritime, slightly peated character. Founded in 1830, it is one of the most distinctive Island whiskies and a flagship of the Diageo portfolio.
25. D — Auchentoshan is the Lowland Scotch distillery that still practices triple distillation in the Irish style, producing a notably light, gentle, refined single malt. It is one of the few remaining Lowland malt distilleries and the only one to use triple distillation exclusively.
26. A — Mitchell & Son produces the Spot range of Single Pot Still Irish whiskeys including Green Spot and Yellow Spot at the Midleton Distillery. The brand traces its origins to a 19th-century Dublin wine merchant family and represents one of the most celebrated Single Pot Still traditions.
27. C — The current Midleton Distillery was established by the merger of Jameson, Powers, and several smaller Irish distillers, creating a single facility that produces most of the surviving Irish whiskey brands. The merger was a defensive consolidation during the catastrophic 20th-century decline of the Irish industry.
28. B — Maker's Mark is famous for its hand-dipped red wax bottle closure, sealed by hand at the distillery. This distinctive presentation has become one of the most recognizable bottle treatments in American whiskey and is central to the brand's identity.
29. A — Buffalo Trace's Single Oak Project aged Bourbons from individual oak trees to study the variability that wood source produces in the finished spirit. The experimental project produced 192 unique barrels and provided unprecedented data on the influence of wood source on Bourbon character.
30. D — The Small Batch Bourbon Collection (Knob Creek, Booker's, Baker's, and Basil Hayden's) was introduced by Jim Beam (now Beam Suntory) in 1992. The collection helped establish the modern small batch and premium Bourbon categories.

31. B — American Rye Whiskey was nearly extinct in the United States during the mid-20th century but has experienced a dramatic revival since the early 2000s, fueled by the cocktail renaissance and growing consumer interest in classic American spirits. Brands like Rittenhouse, Sazerac, and Bulleit Rye have led the revival.
32. C — Old Overholt is the historic American rye whiskey brand based in Pennsylvania that traces its roots to the 18th century and the Whiskey Rebellion era. It is one of the oldest continuously produced spirits brands in the United States.
33. A — Canadian base whisky is typically distilled from corn or wheat at high column-still proof, producing a light, neutral spirit similar to grain whisky in Scotch blends. This base whisky is then blended with more characterful flavoring whisky to produce the finished Canadian whisky.
34. D — Canadian Club was famously smuggled across the border into the United States during American Prohibition, becoming closely associated with the bootlegging era and gangster culture. The brand's continued legal production in Canada made it a primary source for the U.S. underground market.
35. B — Shinjiro Torii originally trained as a pharmacist who imported and blended European wines and spirits before founding Suntory and eventually building the Yamazaki distillery in 1923. His commercial background in importing helped him understand Western consumer tastes and adapt them to Japanese production.
36. A — The Yamazaki distillery is owned by Suntory (now Suntory Holdings), the Japanese beverage company founded by Shinjiro Torii. Yamazaki, Hakushu, and the Chita grain whisky distillery together form the core of Suntory's whisky production.
37. C — Paul John is the Indian single malt brand based in Goa that has earned international acclaim. Founded by John Distilleries, the brand has won numerous awards and represents the rapid growth of premium Indian whisky in the global market.
38. D — Australian whisky production is centered in Tasmania, where the cool, wet climate resembles Scotland's. Sullivans Cove, Lark, Hellyers Road, and Overeem are among the leading Tasmanian producers.
39. B — Grande Champagne and Petite Champagne are the two crus with the highest chalk content in the Cognac region. Their chalky soils produce the most elegant, age-worthy brandies and rank at the top of the prestige hierarchy of the six Cognac crus.
40. A — Cognac comes off the still at approximately 70 percent ABV after double distillation in copper pot stills, while Armagnac comes off the still at approximately 52 to 60 percent ABV from single column distillation. The lower distillate proof of Armagnac contributes to its fuller, more characterful style.

41. B — Hennessy is owned by LVMH (Moët Hennessy Louis Vuitton), the French luxury goods conglomerate. LVMH's ownership reflects Hennessy's position as the largest and most prestigious Cognac house in the world.
42. D — Martell is the oldest of the major Cognac houses, founded in 1715 by Jean Martell. Its long heritage and traditional production methods have made it one of the four "Big Four" Cognac houses alongside Hennessy, Rémy Martin, and Courvoisier.
43. A — "Hors d'Age" indicates a Cognac aged for at least 10 years, the same as the current XO standard since 2018. The term is sometimes used by houses to indicate Cognacs aged well beyond the minimum, even though the legal floor is the same as XO.
44. C — Armagnac is traditionally distilled in a single pass through a unique column still called the alambic armagnacais. This single-distillation method produces a fuller-bodied, more characterful spirit at a lower proof than Cognac's double-distilled product.
45. B — Brandy de Jerez Solera requires aging for at least one year, the entry level of the three age designations. The other two are Solera Reserva (3 years) and Solera Gran Reserva (10 years).
46. D — Cachaça envelhecida (aged cachaça) traditionally uses indigenous Brazilian woods including amburana, balsamo, jequitibá, and ipê for aging. These native woods contribute distinctive flavors found in no other spirit category in the world, with amburana particularly known for cinnamon and vanilla notes.
47. A — Rhum agricole uses fresh sugarcane juice from immediately pressed cane rather than molasses. This raw material choice produces the bright, grassy, vegetal character that defines the agricole style and distinguishes it from molasses-based Caribbean rums.
48. C — Jamaica is most strongly associated with high-ester, funky, pot-distilled rums, particularly through producers like Hampden Estate, Worthy Park, and Long Pond. The tradition uses long fermentations with dunder to produce the distinctive Jamaican character.
49. B — The traditional Cuban rum style is light, dry, column-distilled rum aged in lightly used oak. This style was developed at Bacardi and other Cuban distilleries in the late 19th century and came to define modern light rum production worldwide.
50. D — Zacapa is the Guatemalan rum aged via a solera system, producing deep amber color with rich caramel, dried fruit, and chocolate notes. The brand uses high-altitude aging in the highlands of Guatemala and has built a strong international reputation as a premium aged sipping rum.
51. A — Bacardi was founded by Don Facundo Bacardi Massó in Santiago de Cuba in 1862. The company was later forced to relocate after the Cuban Revolution, and its main production facility is now in Cataño, Puerto Rico, though the brand retains its Cuban heritage.

52. C — Tobalá (*Agave potatorum*) is the wild-harvested agave that grows at high altitudes in the rocky soils of Oaxaca and takes 12 to 15 years to mature. Its small piñas and concentrated flavors make it one of the most prized mezcal agaves.
53. D — Tequila Cristalino is created by filtering aged tequila through activated charcoal to remove its color while retaining the flavor character imparted by oak aging. The category has become one of the fastest-growing tequila segments in recent years.
54. B — Tamaulipas has only a small number of authorized municipalities within the Tequila Denomination of Origin. The vast majority of tequila is produced in Jalisco, with much smaller production in the four other states (Guanajuato, Michoacán, Nayarit, and Tamaulipas).
55. A — The tahona, a large stone wheel pulled by mule or tractor, is associated with the most traditional, labor-intensive tequila production. While modern roller mills have largely replaced tahonas, some premium tequila producers still use them for their traditional character contribution.
56. C — Sinaloa is NOT part of the protected Mezcal Denomination of Origin. The nine states in the mezcal DO are Oaxaca, Durango, Guanajuato, Guerrero, Michoacán, Puebla, San Luis Potosí, Tamaulipas, and Zacatecas.
57. D — Tepeztate (*Agave marmorata*) takes 25 years or more to mature, making it one of the rarest and most expensive mezcal agaves. Its extremely long maturation period contributes to its prestige and limited commercial availability.
58. B — Bacanora is protected by a Denomination of Origin exclusively in the Mexican state of Sonora, where it was illegal for nearly 80 years before being legalized in 1992. The DO was granted in 2000 and reflects the spirit's deep Sonoran cultural identity.
59. A — Pulque was central to the religious and social life of the Aztec and other Mesoamerican civilizations long before the Spanish conquest. The drink was sacred in many Mesoamerican religious traditions and was reserved for priests, nobles, and ritual occasions in Aztec society.
60. C — The green color of Chartreuse is derived directly from the herbal botanicals used in production, with no artificial coloring added. This is one of the few spirits where the natural plant content gives the finished product its distinctive color.
61. A — The Carthusian monks have produced Chartreuse from a recipe given to the order in 1605, though commercial production of the modern liqueur began in 1737. The recipe is one of the most closely guarded secrets in the spirits industry, known only to a small number of monks at a time.
62. A — Bénédictine was created in 1863 by wine merchant Alexandre Le Grand, who claimed (with some marketing embellishment) that the recipe was based on a 16th-century monastic formula. The product itself is genuine and has become one of the most famous French herbal liqueurs.

63. D — Amaro Montenegro is the Bolognese amaro known for its smoother, more aromatic character and contains 40 botanicals. Created in 1885, it features an accessible, gentle character that makes it one of the most approachable Italian amari for newcomers to the category.
64. B — Aperol was developed in 1919 by the Barbieri brothers in Padua, Italy. Despite its modern global popularity through the Aperol Spritz, the product has been continuously produced for over a century in its hometown.
65. A — Strega is the Italian herbal liqueur with the distinctive yellow color from saffron, made in Benevento from 70 herbs and spices. Its complex herbal character and bright color have made it one of the most recognizable Italian liqueurs.
66. C — Drambuie is made from a base of Scotch whisky combined with heather honey, herbs, and spices. The recipe is traditionally said to have been given to the Mackinnon family by Bonnie Prince Charlie, and the brand remains closely associated with Scotch heritage.
67. B — Sambuca con la Mosca ("Sambuca with the fly") is the traditional presentation in which three coffee beans float on top of the liqueur, sometimes flamed before drinking. The three beans symbolically represent health, happiness, and prosperity.
68. D — Pastis became popular as an absinthe substitute after the banning of absinthe in France in 1915, with brands like Ricard and Pernod becoming the standard French aperitifs. Pastis differs from absinthe in not containing wormwood and is typically served diluted with water.
69. A — Maraschino liqueur is traditionally produced in Croatia and northern Italy from marasca cherries grown on the Adriatic coast. Luxardo is the leading brand and one of the most famous Italian liqueurs.
70. C — Crème de Cassis is the French liqueur made from blackcurrants, traditionally produced in Burgundy and used in the classic Kir cocktail (white wine and cassis) and Kir Royale (Champagne and cassis). Burgundy producers including Lejay-Lagoute and Védrenne are the leading sources.
71. B — Midori is the bright green Japanese liqueur produced by Suntory, famous for its honeydew melon flavor. Launched in 1978, it became globally popular as a key ingredient in tropical and tiki-influenced cocktails.
72. D — Limoncello is traditionally consumed at very cold temperatures because the chilled service emphasizes the bright lemon character and softens the sweetness. Italian tradition holds that limoncello should be served well chilled in small frozen glasses after a meal.
73. A — Peychaud's Bitters is the essential ingredient in both the Sazerac and the Vieux Carré, both classic New Orleans cocktails. Its bright, anise-forward character defines both drinks and cannot be replaced by Angostura without fundamentally changing the recipes.
74. C — Carpano Antica Formula is the celebrated traditional sweet vermouth produced according to the original Carpano recipe from 1786. It is widely considered one of the finest sweet vermouths

in the world and one of the closest contemporary products to the original 18th-century vermouth tradition.

75. B — The Italian aperitivo tradition functions to stimulate appetite and prepare the palate for the meal to follow. The bitter, lightly alcoholic, often slightly sweet aperitivo drinks are designed to awaken digestive responses without filling the stomach before the meal arrives.
76. D — The Vieux Carré is built on Cognac, Bénédictine, rye whiskey, sweet vermouth, and Peychaud's bitters. Created at the Hotel Monteleone in New Orleans, it is one of the great classic American cocktails and is named after the French Quarter (vieux carré meaning "old square").
77. A — The classic Negroni was created around 1919 in Florence, according to the most widely accepted account. The drink is traditionally credited to Count Camillo Negroni, who reportedly asked his bartender to strengthen his Americano by replacing the soda water with gin.
78. C — The White Lady combines gin, lemon juice, and Cointreau in the classic 2:1:1 sour ratio. It is the gin-based example of the universal sour template and is often considered the gin counterpart to the Sidecar (which uses Cognac instead of gin).
79. D — The Last Word is built on equal parts gin, green Chartreuse, maraschino liqueur, and lime juice. The cocktail was created at the Detroit Athletic Club in the early 20th century and was rediscovered during the modern cocktail renaissance to become one of the most popular contemporary classics.
80. B — A Martini should be stirred with ice and strained into a chilled glass, never shaken (despite James Bond's famous preference). Stirring preserves the silky, clear texture of the spirit-only cocktail, while shaking would aerate the drink and produce a cloudy, frothy result inappropriate for the classic Martini.
81. B — A traditional Old Fashioned is built directly in a rocks glass with bitters, sugar, and spirit, then stirred briefly with ice. The technique preserves the simple, direct character of the original four-ingredient cocktail formula from 1806.
82. D — The Mojito requires muddling fresh mint with sugar to release the essential oils that give the cocktail its distinctive character. The technique gently presses the mint without tearing it, releasing aromatic compounds while avoiding the bitter chlorophyll that excessive crushing would produce.
83. A — The Caipirinha is built on cachaça with lime wedges muddled with sugar. The lime wedges (rather than juice) and the muddling technique are essential to the authentic Brazilian preparation, with the lime oils from the peel contributing important character.
84. C — The classic Margarita recipe calls for Cointreau as the orange liqueur, alongside tequila and fresh lime juice in the 2:1:1 sour ratio. While other orange liqueurs like Grand Marnier are sometimes used as premium upgrades, Cointreau is the traditional standard.

85. A — The Daiquiri was reportedly named after a beach near a mining town in Cuba where American mining engineer Jennings Cox is said to have created the drink in the late 1890s. The cocktail became famous through its association with Cuba and remains one of the foundational sour family classics.
86. D — The Bloody Mary is traditionally prepared using rolling or throwing because vigorous shaking would damage the texture of the tomato juice. The gentle aeration of rolling preserves the body and consistency of the tomato base while still chilling and integrating the ingredients.
87. B — The classic Cosmopolitan features vodka, Cointreau, fresh lime juice, and cranberry juice, which gives the drink its distinctive pink color. The cocktail was popularized in the 1990s and famously associated with the television show *Sex and the City*.
88. D — The Negroni is built on equal parts gin, sweet vermouth, and Campari, stirred with ice and served in a rocks glass. The equal-parts construction is one of its most distinctive features and makes the drink easy to remember and prepare.
89. C — The Bobby Burns is essentially a Manhattan with a small amount of Bénédictine added, replacing some of the sweet vermouth. The Bénédictine adds herbal complexity and richness to the underlying Manhattan structure.
90. A — The Boulevardier combines equal parts Bourbon, Campari, and sweet vermouth, making it essentially a whiskey-based Negroni. The cocktail is attributed to Erskine Gwynne, an American expatriate writer in Paris during the 1920s.
91. C — The classic French Martini is built on vodka, pineapple juice, and Chambord (the French black raspberry liqueur). The cocktail was created in the 1980s and became popular for its bright color and approachable character.
92. B — Tiki cocktails feature multiple types of rum because different rums contribute distinct flavor characteristics that combine for greater complexity. The tradition was developed by Don the Beachcomber and Trader Vic, who pioneered the practice of layering Jamaican, agricole, Demerara, and other rum styles in single drinks.
93. D — The mixing glass with a long-handled bar spoon is the bar tool used specifically for stirring rather than shaking cocktails. Premium mixing glasses are often made from cut crystal and are paired with bar spoons that have twisted shafts for smooth rotation.
94. A — Double-straining a cocktail involves straining through both a Hawthorne strainer and a fine mesh strainer simultaneously to catch tiny ice shards, herbal fragments, and other small particles. This technique is essential for cocktails containing muddled ingredients or fresh herbs.
95. C — The bar spoon is the formal name for the long-handled spoon used for stirred cocktails. Its twisted shaft allows the bartender to rotate the spoon smoothly between the fingers while maintaining contact with the bottom of the mixing vessel.

96. A — The Boston shaker consists of two main components: a metal mixing tin (typically 28 oz) and a smaller mixing glass or second tin that fits inside it. This is the professional standard in most American craft bars.
97. D — Layering is the technique of carefully pouring one ingredient on top of another so that they remain visually separated by their different densities. Drinks like the Pousse Café and the B-52 rely on layering for their visual effect.
98. B — Fat washing was popularized in part by modernist cuisine techniques borrowed from chefs experimenting with new ways to capture and concentrate flavors. The technique borrows the same principles of fat-soluble flavor extraction used in modernist culinary preparations.
99. C — The standard serving temperature for most spirit evaluation is 18 to 21 degrees Celsius (65 to 70 degrees Fahrenheit), warm enough to allow full aromatic expression without ethanol becoming overwhelming. This range balances aromatic intensity against alcohol perception for analytical tasting.
100. A — The liver metabolizes alcohol at a roughly fixed rate of one standard drink per hour for a typical adult, and this rate cannot be accelerated by food, coffee, water, or any other intervention. Time is the only thing that reduces blood alcohol concentration, which is why a clearly intoxicated guest needs a safe ride home rather than another drink.