



Bartender of the Year 2013 Written Exam

AUSTRALIAN
Bartender
THE VOICE OF BAR PROFESSIONALS

Bartender of the Year 2013



This exam will determine the Top 20 and contributes to your final mark, should you make the Top 10.

Please use black or blue pen only.

There are 71 questions, all worth 1 mark each.

You have 1 hour to complete the exam.

It is designed to be challenging so don't fret if you find the questions tough! Answer every question the best you can for your chance to make the Top 20.

Name:
Venue:

Mobile Number:



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Section 1: General Alcohol & Bar Knowledge

1. Circle the best answer below. "Dunder" is:
 - a) a place in the Highlands in Scotland
 - b) The process, otherwise known as freeze-distillation, in which alcohol is brought under zero degrees to increase its alcoholic strength.
 - c) sour tasting and stinky fermented mash leftover from previous distillations and used in new distillations
 - d) the name applied to barrel char #3, popular with rum producers

2. Fill in the blanks: Hemingway once wrote that he "got tight on _____ last night and did knife tricks".

3. Who was the bartender who famously served Hemingway, F. Scott Fitzgerald and others of the Lost Generation through the 1930s at the Ritz in Paris, and wrote *The Artistry of Mixing Drinks*?

4. Circle the best answer below. It is believed that the cocktail, Between the Sheets, was invented at Harry MacElhone's bar in the 1920's. That bar was called
 - a) Harry's Bar Venice
 - b) Harry's New York Bar Paris
 - c) Harry's Cafe de Wheels
 - d) Harry's Bar Rome
 - e) Harry's New York Bar New York

5. In regards to barrel making, what is Char #4 also referred to as?

6. Circle the best answer below. Which wood typically imparts a greater vanillin character to a spirit?
 - a) American white oak
 - b) French oak
 - c) American walnut
 - d) French barriques



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7. What is the latin name for American white oak?
8. If you are classed as a 'supertaster' what does that mean?
9. Circle the best answer below. Which of the following spirits have the highest sugar content straight from the still?
- a) Rum
 - b) Vodka
 - c) Tequila
 - d) French absinthe
 - e) None of the above
10. TRUE OR FALSE: Brandy is to Cognac what Tequila is to Mezcal?
11. What is the new name of the NYC bar that was the subject of legal action by the Pusser's Rum brand, and why did it have to change its name?

Section 2: Classic Cocktails & Bartending Skills

12. What is the Salvatore Calabrese drink considered to be a modern classic that contains marmalade?
13. Name the ingredients in a Sbagliato.
14. What are the ingredients in a New York Sour?
15. When juice is added to oleo-saccharum, you get sherbet. When alcohol is added to sherbet, what do you get?



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16. What are the ingredients in a classic Pina Colada?
17. What are the ingredients in the 12 Mile Limit?
18. What is the base spirit of Swedish Punsch?
19. In the drink Rock & Rye, what does the "Rock" refer to?
20. What are the ingredients in the Ernest Hemingway drink, Death in the Afternoon?
21. In which venue, in which city, was the Tommy's Margarita created? Who created it?
22. A classic drink from Trinidad contains rum, bitters, lime, mint and sugar syrup. What is it called?
23. What type of drink required the use of a loggerhead in Boston in the 1600's?
24. The Princeton cocktail calls for Old Tom Gin, bitters and which other ingredient?

Section 3: Juniper-based Spirits

25. Circle the best answer below. Juniper berries are at their optimum flavour when they are which colour?
- a) green
 - b) blue
 - c) black
 - d) dark purple



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26. TRUE OR FALSE: The aroma compound pinene is found in both coriander seed and fennel seeds, but not in lemon.
27. Circle the best answer below. What is the maximum amount of sugar permitted in the London Dry Gin style?
- a) 1g/L
 - b) 0.1g/L
 - c) 0.01g/L
 - d) none of the above
28. Circle the best answer below. Which of the following locations is the London Dry style of gin allowed to be made in and labelled as such?
- a) City of London
 - b) Plymouth
 - c) Tamborine Mountain
 - d) All of the above
29. What is the difference in style between jonge genever and oude genever?
30. Name 3 base materials that traditional genever is distilled from?

Section 8: Vodka

31. What does the Russian notion of pomoch describe?
32. Name the single farming estate from which the grain used to make ELYX is grown?
33. What is the grain used to make ELYX?
34. What is the name of the distillation column used to 'rectify' the raw spirit for ELYX?



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35. What is the philosophy that guides the production of ABSOLUT vodka?
36. Who was called the Swedish 'King of Vodka' during the 1880's and became the inspiration for the modern ABSOLUT brand?
37. What year was ABSOLUT launched in the US?
38. What element is used excessively in the production of ELYX?

Section 4: Liqueurs, Vermouths, Bitters, Others

39. Cited by many as the event that spurred on the prohibition of absinthe across Europe, Jean Lan-fray murdered his family in:
- a) 1912
 - b) 1905
 - c) 1893
 - d) 1913
40. What are the 'holy trinity' of absinthe ingredients?
41. Name one example of a red wine-based quinquina.
42. What is the flavour predominantly associated with aquavit?
43. Circle the best answer below. How far back do we know of the use of wormwood in drinks?
- a) 1786
 - b) 1862
 - c) Ancient Greeks
 - d) Ancient Rome
44. What was the name of the product that the English Reverend Richard Stoughton made that was once very popular?



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Section 5: Agave Spirits

45. Indicate each of the following statements that are correct:
- All tequilas are mezcals.
 - All mezcals are tequilas.
 - All mezcals are from Oaxaca.
 - All bacanoras are mezcals.
 - Bacanoras, tequilas, and sotols are all geographic-based classifications of mezcal.
46. Pechuga mezcals are defined by what aspect of their distillation?
47. Circle the best answer below. The Extra Anejo classification for tequila has been around since:
- a) 2010
 - b) 2006
 - c) 2005
 - d) 2011
48. TRUE OR FALSE: The shape of the classic Weber BBQ (a texan invention) is inspired by the shape of the weber agave.
49. TRUE OR FALSE: An agave that grows in Los Altos is more likely to have a higher level of sugars than an agave grown in the lowlands.

Section 6: Sugar-based Spirits

50. In rum agricole production, what is the French term for the sugar cane juice that is fermented?
51. What is considered the national drink of Haiti?
52. What is one term that high-ester Jamaican rums are commonly known as?
53. July 31 1970 is known as what?
54. What do they call the full flavoured spirit used to create the bases for Havana Club rums?



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55. What kind of wood (origin and type) is used to age Havana Club rums?
56. In what year was Havana Club founded?
57. Who is the head Maestro Ronero for Havana Club?
58. TRUE OR FALSE: Havana Club uses a very slow acting yeast to build the foundations of it's aromatic character.
59. What was the name given to the new light, aromatic rums coming from Cuba during the 1860's and beyond?
60. TRUE OR FALSE: Havana Club is made from Cuban sugar cane juice.

Section 7: Whisk(e)y

61. Choose the most correct answer. Blended Scotch whisky was first legally allowed in:
- a) the 1920's
 - b) the 1960's
 - c) the 1860's
 - d) the 1850's
 - e) the 1820's
62. What invention, first designed by Robert Stein but since improved upon, lead to the advent of blended Scotch?
63. What word was used in the first written reference to whisky in 1495 ?
- a) aquae vitae
 - b) usige beatha
 - c) usice beatha
 - d) weeski
64. How many years must Scotch whisky be aged to be labelled as whisky?



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Section 9: Beer, Wine, Cider

65. The blue cheese note in some Bordeaux red wines is commonly a result of what?
66. How many categories are cider apples divided into?
67. What are they?
68. What is the yeast that grows on top of wine in a sherry barrel called?
69. What are the three grape varieties permitted for sherry production in Spain?
70. Champagne is a cold region, and compared with other grape-growing regions the grapes there ripen later and less fully. What is this likely to mean for the resulting wine?
71. The champagne style most popular during the early to mid 1800's was:
- a) zero-dosage champagne
 - b) sweetened champagne
 - c) brut styles of champagne
 - d) still light wines made from Pinot Noir