



Bartender of the Year 2015 Written Exam



This exam will determine the Top 16 and contributes to your final mark, should you make the Top 8.

There are 70 questions, worth a total of 70 marks. The exam counts for 30% of your overall mark.

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 16.

Name:
Venue:

Mobile Number:





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Section 1: General Alcohol & Bar Knowledge

1. (1 MARK) Which New Orleans bar is famous for their Frozen Irish Coffee?
2. (1 MARK) Which of the following is a now defunct product that is used in the Savoy Cocktail Book?
 - a) Chambord
 - b) Stoughton's Bitters
 - c) Hercules
 - d) crème d'yvette
3. (1 MARK) The Corpse Reviver Number Blue is a drink invented by whom?
4. (1 MARK) What is the name of the Parisian bar that stocks exclusively French spirits and liqueurs?
5. (1 MARK) Which of the below is the name of Japanese oak?
 - a) Quercus alba
 - b) Quercus robur
 - c) Quercus miyagi
 - d) Quercus mongolica
6. (1 MARK) Where did Hemingway famously drink his Daiquiris?
 - a) Bar La Florida
 - b) Hotel Nacional
 - c) La Bodeguita del Medio
 - d) Sloppy Joe's
7. (1 MARK) Which Sydney bar played an integral role in the craft cocktail movement in Australia by driving the caipiroska serve at the turn of the 21st century?
8. (1 MARK) Harry Craddock is responsible for which 1930 cocktail book?
9. (1 MARK) Who is credited with creating the Bamboo cocktail?
10. (1 MARK) Joseph Santini is credited with creating which classic drink — that contains lemon juice — in New Orleans?
11. (1 MARK) Who created the Espresso Martini, and by which other name is it famously known?



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12. (1 MARK) Which New Zealand bar invented the Falling Water (42Below, cucumber, Chi water)?

13. (1 MARK) TRUE OR FALSE: Constantin Ribalguita Vert created the Daiquiri.

14. (1 MARK) Which fruit is grenadine traditionally made from?

15. (1 MARK) What is the primary flavour of orgeat?

Section 2: Classic Cocktails & Bartending Skills

In this section you will be asked about ingredients in classic cocktails. There are no marks for ice or dilution, these are assumed.

16. (1 MARK) What are the ingredients in the Chrysanthemum Cocktail?

17. (1 MARK) Which classic cocktail involves a dash or two of absinthe, and equal parts gin, lemon juice, triple sec, Lillet?

18. (1 MARK) What is in an Improved Gin Cocktail?

19. (1 MARK) True or false: the Harvard cocktail is a mix of brandy, sweet vermouth, and bitters.

20. (1 MARK) Which Manhattan variation includes Amer Picon in its recipe?

21. (1 MARK) Name the famous tequila drink that includes crème de mure:

22. (1 MARK) Give the measurements and ingredients in a Last Word cocktail:

23. (1 MARK) When you mix apricot brandy, lime and sloe gin together in equal measure, which classic cocktail do you get?

24. (1 MARK) Which element of the New York Sour sets it apart from other Sours?



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Section 3: Juniper spirits

25. (1 MARK) Name three agricultural materials that are commonly distilled to make genever:
26. (1 MARK) In 1700's England during the gin craze, just how much gin were they said to be drinking?
- a) 3 litres per person per year
 - b) 6 litres per person per year
 - c) 30 litres per person per year
 - d) 60 litres per person per year
 - e) 600 litres per person per year
27. (1 MARK) Which style of gin has a EU Geographical designation?
28. (1 MARK) True or false: cold compounded gin can carry the London Dry Gin statement
29. (1 MARK) Which of the following botanicals contribute a citrus note to gin? Choose one.
- a) Bitter Almond
 - b) Cubeb Berries
 - c) Orris Root
 - d) Cassia Bark
 - e) Coriander Seed
30. (1 MARK) What is the type of still called that is used for vapour infusion of botanicals?

Section 4: Vodka

31. (1 MARK) True or False: vodka is tasteless and odourless?
32. (1 MARK) What is a "Monty"
- a) Not turning up to work because you have drunk too much 42 below vodka
 - b) A shot of 42 below vodka to celebrate a win
 - c) Geoff Ross's cat
 - d) The original name of 42 below vodka



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33. (1 MARK) Which country does the feijoa fruit — used for one of 42Below's flavours — originally come from?
- a) New Zealand
 - b) Brazil
 - c) Vanuatu
 - d) Fiji

34. (1 MARK) Who was the first brand ambassador for 42 Below vodka?

35. (1 MARK) What does the name 42Below make reference to?
- a) The position of the South Island below the North Island in New Zealand
 - b) The number of times the spirit is filtered
 - c) The number of degrees below the equator, where Wellington is
 - d) The alcohol percentage at which the spirit is distilled

36. (1 MARK) Who invented 42BELOW Vodka?

Section 5: Liqueurs, Vermouths, Bitters, Others

37. (1 MARK) Which fruit is used for crème de mure liqueurs?

38. (1 MARK) What is the specific name of oranges grown on Curacao island that is at the heart of De Kuyper blue Curacao.
- a) Lahara
 - b) Dutch Apple
 - c) Navel
 - d) Amelia

39. (1 MARK) Select all that apply: Which of the following processes are used to create all De Kuyper liqueurs?
- a) Maceration
 - b) Vapour Infusion
 - c) Spherification
 - d) Pressefication
 - e) Distillation

40. (1 MARK) True or false: Floc de Gascogne is a mistelle, and all mistelles are made with apple juice and spirit.

41. (1 MARK) When was the De Kuyper business established?



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42. (1 MARK) Which of the liqueurs below have a flavour profile driven by benzaldehyde
- a) Malibu
 - b) Dissarono Amaretto
 - c) De Kuyper apricot brandy
 - d) Luxardo maraschino
43. (1 MARK) What spirit did De Kuyper produce before the launch of their liqueurs in the 1920's?
44. (1 MARK) True or false: De Kuyper Marasquin is made from Marasca distillate and sweetened with rose.
- Section 6: Agave Spirits**
45. (1 MARK) What is the minimum and maximum length of time that reposado tequila must be aged for?
46. (1 MARK) Extra Anejo tequila must be aged in barrels no bigger than:
- a) 300L
 - b) 150L
 - c) 600L
 - d) 900L
47. (1 MARK) True or false: both tequila and mezcal are produced in the state of Guanajuato.
48. (1 MARK) True or false: the diffusor method is more efficient at extracting sugars in tequila production than the tahona.
49. (1 MARK) True or false: tobala is a type of agave that is difficult to cultivate, and is most often harvested from the wild.



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Section 7: Sugar-based Spirits

50. (1 MARK) According to Mark Ridgwell, a fermented drink made from sugar — the earliest rum style of drink — goes back how far? Choose the best answer below:
- a) to the 18th century in Haiti
 - b) to 1600's era Jamaica
 - c) to Egypt circa 600AD
 - d) thousands of years in Malay culture
51. (1 MARK) What's the scientific name for the sugarcane used to make rum?
52. (1 MARK) What is the base material used to make agricole rum?
53. (1 MARK) What happened in France in the second half of the 1800's that allowed the French Caribbean island of Martinique to boost its production of rum?

Section 8: Whisk(e)y

54. (1 MARK) True or false: Bourbon is, like champagne, a protected designation of origin which means it can only be produced in the home of bourbon, in Bourbon Kentucky.
55. (1 MARK) To be labelled a rye whiskey in the USA, what is the minimum percentage of rye that must go into the mashbill?
56. (1 MARK) In making unaged whiskey, which material is most likely to impart a spicy character to the final product?
57. (1 MARK) What is the minimum period of time that Scotch whisky needs to be aged for to be labelled as such?
58. (1 MARK) TRUE OR FALSE: Single malt whisky is the product of one distillery, made from only malted barley and distilled using Coffey stills.
59. (1 MARK) In bourbon production, what char level is "alligator char"?



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60. (1 MARK) True or False: Single Pot Still Whiskey is made from malted barley as well as unmalted barley.

Section 9: Beer, Wine, Cider

61. (1 MARK) The Reinheitsgebot — or Bavarian Purity Law — of 1516 states that beer can only be made from which three ingredients?
62. (1 MARK) What does the wine taint TCA smell like?
63. (1 MARK) Which is a sweeter wine: kabinett riesling or auslese riesling?
64. (1 MARK) In champagne production, the combination of wine, yeast and sugar that is added to kickstart secondary fermentation is known as what?
65. (1 MARK) True or false: the liqueur d'expedition is what determines the final sugar levels in champagne.
66. (1 MARK) Weissbier beer was a favourite of Bavarian dukes back in the day and it is distinguished by which ingredient?
67. (1 MARK) TRUE OR FALSE: rieslings with a low ABV are generally sweeter than rieslings with a higher ABV.
68. (1 MARK) The French appellation of Pouilly-Fume is best known for producing a white wine from which grape variety?
- a) Chardonnay
 - b) Riesling
 - c) Sauvignon Blanc
 - d) Marsanne
 - e) Viognier

Section 10: Grape-based spirits

69. (1 MARK) TRUE OR FALSE: generally speaking Australian brandy employs the exact same grapes as they do in the making of cognac.
70. (1 MARK) What is the French term for pomace brandy from Burgundy, France?

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Total:

End Exam