



Bartender of the Year 2016 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 — every question is worth one mark. There are no half or quarter marks, so make every answer count!
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. Who is the following quote attributed to? “[Bartending is] a simple thing, not a question of skill; it’s a question of character.”
2. Two punters come to the bar — one wants 4 Mojitos, the other wants 2 beers. Which do you make first?
3. Who is responsible for creating the Nuclear Daiquiri?
4. List the five basic tastes:
5. Write the English words for the following French creme flavours:
 - a) cacao =
 - b) châtaigne =
 - c) Pomme Verte =
6. What is the name of the NYC bar that has popularised the Garibaldi?
7. Who are the two Australians running the place?
8. What is the name of the two new brands the De Kuyper family are now distributing in the Australian market this year?
9. What is Alex Kratena’s universal philosophy to hospitality? (It happens to be one shared by Ramblin’ Rascal Tavern).
 - a. Always push the boundaries for drinks and service
 - b. Read, experiment, share and participate
 - c. If you can’t take a photo of it, it’s not a real drink
 - d. Don’t be a dick
10. Which decade in the 20th century did the Bacardi business really start to prosper, and why?



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Section 2: Cocktail Knowledge & Bartending Skills

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

11. Featured in the Cafe Royal cocktail book, and employing vodka, white port, and bitters, is a cocktail by what name?
12. In which city was the Sazerac invented?
13. Gaining ground as a modern classic, The combination of tequila, Yellow Chartreuse, Jaegermeister, one whole egg, and sugar syrup has gained ground as a modern classic. What is it called, and who invented it?
14. List the ingredients in a Bramble:
15. The mix of Cola, salt rim, blanco tequila and lime juice is known as what in Mexico:
16. What is the most commonly-used garnish on top of a Flip?
17. What is the inspiration behind the Venceremos cocktail
18. List the ingredients in a Pegu Club cocktail:
19. List the ingredients in a Trinidad Sour:
20. Who was the Trinidad Sour invented by?
21. List the ingredients in a London Calling:
22. Who invented the Treacle and the Pharmaceutical Stimulant?
23. List the ingredients ingredients in The Last Word:
24. If you use rye whiskey as the spirit component of a Last Word, what drink does it become? Which NYC bartender lays claim to inventing it?



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25. List the ingredients in a Chilcano:

Section 3: Juniper spirits

26. Which country is most often credited with the Gin Tonic trend?

27. Choose the most correct definition of London dry gin:

- a) It must have less 0.1g of sugar per litre, contain no artificial flavours, and be distilled to greater than 70% ABV.
- b) It must have less than 1g of sugar per litre, contain no artificial colourings, and be distilled to greater than 90% ABV.
- c) It must have less than 0.1g of sugar per litre, contain no artificial colourings, and be distilled to greater than 65% ABV.
- d) It must have less than 1g of sugar per litre, contain no artificial flavours and be distilled to greater than 75% ABV.

28. The Gin Basil Smash is these days made by its creator with Rutte Gin. Who is credited with inventing this cocktail?

- a) Dale Degroff
- b) Jerry Thomas
- c) Joerg Meyer
- d) Jeffrey Morgenthaler

29. In what year was the first written recipe for gin — or at the least, a spirit that resembles gin — written?

30. Black Nazareth was the nickname given to which major distilling city in Holland?

31. In which year did the first written record of the spirit genever appear?

32. True or false: korenwijn was originally made from a corn distillate.

Section 5: Liqueurs, Vermouths, Bitters, Others

33. What are the two main spices that can be used in akvavit, according to the EU?



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34. In sherry production, what is flor, and what character does it impart on the finished wine?
35. According to EU regulations, a creme de cassis must contain a minimum of how much sugar per litre?
- a) 100g
 - b) 200g
 - c) 300g
 - d) 400g
36. Which of the following could not be considered as amari? Circle all that apply.
- a) Fernet Branca
 - b) Cynar
 - c) Suedois Dolin
 - d) Averna
 - e) Martini Rosso
 - f) Amaro di Angostura
 - g) Fernet-Vallet
37. Who invented the breakfast Martini, and which liqueur is employed in its recipe?
38. What does the heart and anchor logo represent for De Kuyper liqueurs?
39. What year did De Kuyper receive its royal title.
40. What is the base spirit for Mandarin Napoleon Liqueur?
- a) Armangac
 - b) Cognac
 - c) Neutral Spirit
 - d) Italian Grape Spirit
41. How many centuries has De Kuyper family been involved in the Dutch distilling industry?
42. In the production of Barolo Chinato, what is the primary spice that gives it its bitterness?



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Section 6: Agave Spirits

43. Select the most correct answer below. Agave syrup is made from:
- a) the agua miel, the sugary water that is derived from the cooking of crushed agaves;
 - b) the combination of excess tequila and sugar reduced down to a syrup;
 - c) the sugar of the agave before cooking and mixed with water;
 - d) the sap of the agave plant.
44. Multiple choice. What is the minimum number of distillations required for a spirit to be labelled as tequila?
- a) 1
 - b) 2
 - c) 3
 - d) 4
45. Both the traditional oven method and the autoclave method cook agaves with steam. What is the key difference between the two methods of cooking?
46. What is the maximum ABV that tequila can be bottled at to be labelled as tequila?
47. Give the minimum length of time that extra anejo tequila must be aged for to be labelled as such.

Section 7: Sugar-based Spirits

48. What is the latin name for sugarcane?
49. What is the average age scale of rums used to make Bacardi Carta Blanca and Oro rums in the Australian market
- a) 0 - 6 months
 - b) 18 – 24 months
 - c) 2 - 4 years
 - d) 4 – 6 years
50. What is the name of the special yeast Bacardi rum uses?
- a) La Mosto
 - b) La Levadura
 - c) Yaberbuena
 - d) La Maestra

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Total:

51. What are the two main types of distillates that create Bacardi Rums?



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52. What does the symbolism of El Coco mean to the Bacardi family?
53. True or false: rum agricole is set apart as the only rum style to employ fresh sugarcane juice as its base material.

Section 8: Whisk(e)y

54. True or false: By law, the Scots label it whisky, the Irish label it whiskey, the Americans label it as whiskey.
55. What is the predominant grain used in the mash bill for bourbon whiskey, and what is the minimum percentage of it permitted?
56. White Oak Distillery and Chita Distillery are both distilleries in which country?
57. True or false: Canadian whisky was called rye because it was traditionally made from rye.
58. Monongahela was what kind of spirit?

Section 9: Beer, Wine, Cider

59. True or false: the base wines for champagne are often flabby wines, perfect for carbonation.
60. Which of the below does not make red wine?
a) carménère
b) nero d'avola
c) barbera
d) negro modelo
e) carignan
61. Name the three primary grapes used in the production of champagne.
62. True or false: to be labelled as rose champagne, the base wine must not be a blend of red and white wines, but be a true rose-style wine prior to secondary fermentation.



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63. True or false: the optimal temperature for serving red wine is room temperature.

Section 10: Grape-based spirits

64. What is the chief reason cited give for the demise of brandy as a cocktail spirit in the latter part of the 1800's, and the rise of American whiskey it its place?

65. Grappa and marc are both examples of which kind of brandy?

66. What does the term 'acholado' mean when it comes to pisco produced in Peru?

67. What are the six crus of Cognac?

68. What are the three sub-regions of Armagnac production?

69. What is the age of the youngest spirit in cognac that is labelled as VSOP?

70. List the 8 grape varieties permitted in the production of Peruvian pisco: