

Name:

Date:

PROFESSIONAL BARTENDERS SCHOOL

Match the term with its definition.

- | | |
|--------------------------|---|
| 1. Well liquor | a. A bartender's training wheels |
| 2. Call Liquor | b. Twice the percentage of alcohol |
| 3. Premium liquor | c. The highest quality alcohol available |
| 4. Soda Gun | d. A glass of mixer served with a glass of straight liquor |
| 5. Speed Rail | e. Used to smash fruit or herbs in the bottom of a glass |
| 6. Jigger | f. The lowest quality liquor available |
| 7. Strainer | g. Drink is made stronger by adding more liquor |
| 8. Muddle | h. Used to add soda and other mixers to drinks |
| 9. Rocks | i. A bigger glass to add more mixer |
| 10. Tall | j. Where all well liquor is kept |
| 11. Back | k. Used to pour a cold cocktail without ice |
| 12. Double | l. 2 drinks in one glass |
| 13. Double Tall | m. Ice |
| 14. Proof | n. Better than well brands |

Name:

Date:

**What are the Preparation
Techniques?**

1.

2.

Name 2 brands of each:

Vodka:

3.

Gin:

4.

Rum:

5.

Whiskey:

6.

Tequila:

7.

Scotch:

Name:

Date:

Circle one: 1-5pm or 6-10pm

1. List the bottles in the speed rail:

2. List the fruits in the fruit tray:

3. What is in the 3 compartment sinks, in order:

4. What are the measurements of each side of the jigger?

5. If someone orders a “strong” drink, what would you suggest?

6. What is the Hi-5 of Bartending?

1.

2.

3.

4.

5.

7. When someone orders a martini, what 3 things do you ask?

Name:

Date:

Circle one: 1-5pm or 6-10pm

8. What does it taste like and where is it from?

Amaretto

Bailey's

Chambord

Frangelico

Kahlua

Midori

Goldschlager

Rumpleminze

Jagermeister

9. Name and describe the 4 categories of tequila:

10. What are the quality grades of cognac in order:

11. What are the 4 ingredients in beer?

12. What color bottle best protects beer from becoming "skunky"?

13. Name 3 styles of Ales (not brand names):

14. Name 3 styles of lagers (not brand names):

15. Name an example of an IPA:

16. Name an example of a Brown Ale:

Name:

Date:

Circle one: 1-5pm or 6-10pm

17. Name a beer from each country

Japan

Mexico

Canada

18. Name 2 San Diego Breweries:

19. What are the 3 V's?

20. Name 2 White Wine varieties and 2 Red Wine varieties:

21. What temperature do you serve:

Red Wine:

White Wine:

Sparkling White Wine:

22. Where is it made?

Champagne:

Bourbon:

Cognac:

Scotch:

Tequila:

Guinness:

23. What are 4 Intoxication Rate Factors? Describe:

24. What are 4 behavioral cues that help determine if someone is intoxicated?

25. What are 3 "Reasonable Efforts" you can do to prevent alcohol related crimes in your bar:

Name:

Date:

Circle one: 1-5pm or 6-10pm

LIST THE GLASSWARE, TECHNIQUE,
INGREDIENTS (with counts)
AND GARNISH (IF ANY):

SCREWDRIVER

PRESBYTERIAN (PRESS)

CAPE COD

LEMON DROP

GREYHOUND

APPLE MARTINI

MADRAS

COSMOPOLITAN

SEABREEZE

LONG ISLAND ICED TEA

BAYBREEZE

ADIOS M.F.

FUZZY NAVEL

WHITE RUSSIAN

Name:

Date:

Circle one: 1-5pm or 6-10pm

COLORADO BULLDOG

JOLLY RANCHER

FRENCH CONNECTION

MIND ERASER

MAI TAI

CHOCOLATE CAKE

MARGARITA

WASHINGTON APPLE

CADILLAC MARGARITA

THREE WISE MEN

TOM COLLINS

IRISH CAR BOMB

KAMIKAZI

RED-HEADED SLUT

ALABAMA SLAMMER

SURFER ON ACID

PURPLE HOOTER

BUTTERY NIPPLE

Name:

Date:

Circle one: 1-5pm or 6-10pm

OATMEAL COOKIE

STRAWBERRY MARGARITA

BLOW JOB

MIMOSA

SCOOBY SNACK

KIR ROYAL

B-52 COFFEE

IRISH COFFEE

PINA COLADA

B-52 COFFEE

MUDSLIDE

NUTTY IRISHMAN

STRAWBERRY DAQUIRI