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# ENTREE AWARDS 2019



**Round one**  
Knowledge & Understanding  
Theory Exam

# BEST BARTENDER 2019 KNOWLEDGE & UNDERSTANDING

## THEORY EXAM

25 MULTIPLE CHOICE QUESTIONS

Name: \_\_\_\_\_

1. **Why is some genever called 'jonge (young) jenever'?**
  - a. this style is aged for less time in barrels so not as 'old'.
  - b. this style is distilled with less juniper berries and invented to attract a 'younger' consumer.
  - c. **this style is the newer 'younger' recipe which uses less malt spirit (moutwijn).**
  - d. this style is not made with botanical maceration so it lacks a brown colour which makes it look 'young' instead of 'old'.
  
2. **What is the minimum ageing for a tequila to be called 'reposado'?**
  - a. no minimum
  - b. **two months**
  - c. six months
  - d. one year
  
3. **What statement is not true about bourbon?**
  - a. it has to be aged in new, charred oak barrels
  - b. it has to be made of 51% minimum corn
  - c. **it has to be aged for a minimum of 4 years**
  - d. it has to be distilled to no more than 160 proof.
  
4. **Activated charcoal saw a lot of controversy the last years as an ingredient in cocktails. Why is it debated if it should be used in cocktails?**
  - a. it is expensive and adds no taste
  - b. it is toxic in high doses
  - c. **it makes medicine ineffective, such as birth control and pill other treatment**
  - d. it was first seen as a prohibitive for the effects of alcohol, but was later revealed that was untrue
  
5. **In a single-varietal grappa, what is the minimum percentage of that specific grape type?**
  - a. 51%
  - b. 75%
  - c. **85%**
  - d. 100%

**6. A Pisco with the term Acholado, Puro, or Most Verde would indicate the Pisco originates from:**

- a. Argentina
- b. Chile
- c. Peru
- d. a blend of Pisco from Chile and Peru

**7. According to the Jamaican Rum Geographical Indication, rums labels as “Jamaican Rum” must:**

- a. be made from sugarcane product, 100% fermented and distilled on the island, fermented from commercial yeast or natural fermentation, distilled in copper pot or column stills and an age statement must be the age of the youngest rum in the blend.
- b. be made from sugarcane or sugar beet, 90% fermented and distilled on the island, fermented from commercial yeast or natural fermentation, distilled in copper pot or column stills and an age statement must be the age of the youngest rum in the blend.
- c. be made from sugarcane product, 100% fermented and distilled on the island, fermented from commercial yeast only, distilled in copper pot or column stills and an age statement must be the age of the youngest rum in the blend.
- d. be made from sugarcane product, 100% fermented and distilled on the island, fermented from natural fermentation only, distilled in copper pot or column stills and an age statement must be the age of the youngest rum in the blend.

**8. The Bartender Julio Bermejo is wildly credited with creating which drink?**

- a. The Margarita
- b. The Tequila Sunrise
- c. The Piña Colada
- d. Tommy’s Margarita

**9. Chartreuse is a botanical liqueur produced:**

- a. exclusively by members of the French Foreign Legion.
- b. by a silent order of Chartreusian Monks.
- c. by a loud and obnoxious group of Super Yacht owners based in Antibes.
- d. by a branch of the Flat Earth Society, based in France.

**10. When a distillate comes off a still, it’s colour is:**

- a. always clear.
- b. dark until it is charcoal filtered.
- c. clear, unless it has been distilled in a copper pot still in which case its gold in colour.
- d. clear or dark, depending on whether the wash was based on grain or sugarcane.

**11. Which Mexican beverage is technically not made from agave?**

- a. Pulque
- b. Sotol
- c. Bacanora
- d. Raicilla

**12. Which famous American bartender and cocktail blogger wrote 'The Bar Book; Elements of Cocktail Technique'?**

- a. Jim Meehan
- b. Dave Arnold
- c. Dale DeGroff
- d. Jeffrey Morgenthaler

**13. In what NYC based cocktail bar were the Penicillin (2005) and Paper Plane (2007) invented?**

- a. Milk & Honey
- b. Death & Co
- c. PDT
- d. Angel's Share

**14. Chablis wines are made exclusively from the following grape variety:**

- a. Chardonnay
- b. Viognier
- c. Chenin Blanc
- d. Sémillon

**15. What is the world's most consumed spirit category?**

- a. Whisk(e)y
- b. Soju
- c. Baijiu
- d. Vodka

**16. Brix (Bx) is the degree of a sugar content in a aqueous solution. How much is one Brix?**

- a. 1 gram of sucrose in 100 grams of solution
- b. 10 grams of sucrose in 100 grams of solution
- c. 100 grams of sucrose in 1000 grams of solution
- d. 5 grams of sucrose in 28 grams of solution

**17. How much points deduction do I get during the Speed & Efficiency Round - when not shaking hard, fast and long enough?**

- a. 5 points
- b. 10 points
- c. 15 points
- d. 20 points

**18. Which bar holds the No.1 position in thje World's 50 Best Bars 2019-list**

- a. Connaught Bar, London, United Klingdom
- b. Atlas Bar, Singapore
- c. Dandelyan, London, United Kingdom
- d. Dante, New York, USA

**19. Who invented the following cocktails: Bramble, Gin Basil Smash, Breakfast Martini**

- a. Charles Schumann, Peter Dorelli, Danil Nevsky
- b. Audry Saunders, Jeffrey Morgentaler, Salvatore Calabrese
- c. Dick Bradsell, Joerg Meyer, Salvatore Calabrese
- d. Ago Perrone, Myriam Hendrickx, Salvatore Calabrese

**20. Who was crowned International Bartender of The Year 2019 at this years' Spirited Awards (@ Tales of the Cocktail)?**

- a. Alex Kratena
- b. Monica Berg
- c. Niels van Horssen
- d. Ryan Chetiyawardana

**21. Who invented the infamous Hanky Panky-cocktail?**

- a. Ada Coleman
- b. Jerry Thomas
- c. Harry Craddock
- d. Ernest Hemmingway

**22. Gin, Green Chartreuse, Maraschino, Lime. Make a .... Cocktail.**

- a. Cariño
- b. Corpse Reviver #2
- c. Penecillin
- d. The Last Word

**23. Maker's Mark, Rutte Paradyswyn, Muyu, Dom Perignon, Don Q**

- a. Scotch whisky, London Dry Gin, Vermouth, Champagne, Rum
- b. Rye whiskey, Genever, Liqueur, Champagne, Rhum Agricole
- c. Bourbon, Genever, Liqueur, Champagne, Rum
- d. Bourbon, Genever, Rosolio di Bergamotto, Champagne, Brandy

**24. Know your Dutch bars. Where are they located?**

**Flying Dutchmen Cocktails, Behind Bars, Bricks Hooch & Brew, Noah, The Stockroom, Tales & Spirits**

- a. Amsterdam, Utrecht, Rotterdam, Groningen, The Hague, Amsterdam
- b. Amsterdam, The Hague, Utrecht, Maastricht, Groningen, Amsterdam
- c. Rotterdam, Amsterdam, Utrecht, The Hague, Groningen, Amsterdam
- d. Amsterdam, Utrecht, The Hague, Rotterdam, Groningen, Amsterdam

**25. What is the minimum percentage of alcohol for a genever?**

- a. 35% ABV
- b. 37,5% ABV
- c. 40% ABV
- d. 0.0% ABV