

European Bartender School Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

Copyright © 2026 by Examzify - A Kaluba Technologies Inc. product.

ALL RIGHTS RESERVED.

No part of this book may be reproduced or transferred in any form or by any means, graphic, electronic, or mechanical, including photocopying, recording, web distribution, taping, or by any information storage retrieval system, without the written permission of the author.

Notice: Examzify makes every reasonable effort to obtain accurate, complete, and timely information about this product from reliable sources.

SAMPLE

Table of Contents

Copyright	1
Table of Contents	2
Introduction	3
How to Use This Guide	4
Questions	5
Answers	8
Explanations	10
Next Steps	15

SAMPLE

Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

SAMPLE

- 1. Which garnish is used on an Americano?**
 - A. Lemon zest**
 - B. Lime wheel**
 - C. Orange zest**
 - D. Olive**

- 2. Which bitters are included in a Martinez?**
 - A. Angostura**
 - B. Peychaud's**
 - C. Chocolate**
 - D. Orange bitters**

- 3. Which components are used in equal parts for the Mimosa?**
 - A. Champagne 1 part; Orange juice 1 part**
 - B. Orange juice 1 part; Champagne 1 part**
 - C. Prosecco 60; Aperol 40**
 - D. Orange juice 1 part; Soda 20**

- 4. Which cocktail is served on the rocks with cubed ice, includes bourbon, lemon juice, sugar syrup, aromatic bitters, foamer, and is garnished with orange zest and cherry?**
 - A. Whiskey Sour**
 - B. Clover Club**
 - C. Paloma**
 - D. Long Island Iced Tea**

- 5. Which cocktail is built with gin and tonic in a highball, typically served with a lime wedge garnish?**
 - A. Cuba Libre**
 - B. Moscow Mule**
 - C. Rusty Nail**
 - D. Gin and Tonic**

- 6. Which spirit is used in a Caipirinha?**
- A. Rum**
 - B. Cachaca**
 - C. Vodka**
 - D. Tequila**
- 7. What glass, ice, and preparation method are specified for the White Lady?**
- A. Chilled martini/coupe; None; Shake & fine strain**
 - B. Rocks; Cubed; Stir and julep strain**
 - C. Highball; Cubed; Build in order**
 - D. Champagne flute; None; Build**
- 8. What glass is used for a Classic Champagne Cocktail?**
- A. Flask glass**
 - B. Champagne flute**
 - C. Martini glass**
 - D. Coupe**
- 9. Which cocktail includes grapefruit juice as an ingredient?**
- A. Hemingway Daiquiri**
 - B. Old Fashioned**
 - C. Negroni**
 - D. Bloody Mary**
- 10. Which cocktail features egg white and raspberry puree as key ingredients, along with gin and fresh lemon juice, and is served in a chilled martini or coupe?**
- A. Amaretto Sour**
 - B. Whiskey Sour**
 - C. Clover Club**
 - D. Paloma**

Answers

SAMPLE

1. C
2. D
3. B
4. A
5. D
6. B
7. A
8. B
9. A
10. C

SAMPLE

Explanations

SAMPLE

1. Which garnish is used on an Americano?

- A. Lemon zest
- B. Lime wheel
- C. Orange zest**
- D. Olive

An Americano is built with Campari, sweet vermouth, and soda water, and its aroma is traditionally brightened by orange. The oils from orange zest release just enough citrus to lift the bitterness of Campari and the sweetness of the vermouth without overpowering the drink. Lemon zest would introduce a sharper citrus that can clash with Campari's orange notes, lime wheel adds a different tart citrus that doesn't fit the classic profile, and an olive is more associated with martinis and would taste out of place here. Orange zest is the traditional, complementary finish.

2. Which bitters are included in a Martinez?

- A. Angostura
- B. Peychaud's
- C. Chocolate
- D. Orange bitters**

The Martinez is built on gin, sweet vermouth, and a cherry liqueur, and it relies on a citrus touch to pull all the flavors together. Orange bitters add a bright citrus aroma and a subtle bitterness that balance the sweetness from the vermouth and the maraschino, while aligning with the drink's botanical gin notes. That orange lift keeps the cocktail from tasting too syrupy and helps the flavors stay clean and integrated. Using other bitters would push the profile in different directions—Angostura adds heavier spices, Peychaud's brings anise and sharper herbal notes, and chocolate bitters introduce a chocolatey character that doesn't fit the traditional balance. So orange bitters are the best match for this cocktail.

3. Which components are used in equal parts for the Mimosa?

- A. Champagne 1 part; Orange juice 1 part
- B. Orange juice 1 part; Champagne 1 part**
- C. Prosecco 60; Aperol 40
- D. Orange juice 1 part; Soda 20

The key idea is that a Mimosa is made with equal parts of sparkling wine and orange juice. This 1:1 balance keeps the drink light and refreshing, letting both the citrus and the bubbly wine shine without one dominating the other. The best answer communicates this equal-parts ratio clearly by listing orange juice and champagne in the same amount. The order doesn't change the ratio, but putting orange juice first mirrors common practice and makes the 1:1 relationship easy to see. Other choices introduce an unequal ratio or include ingredients that aren't typically part of a classic Mimosa, so they don't fit the standard presentation.

4. Which cocktail is served on the rocks with cubed ice, includes bourbon, lemon juice, sugar syrup, aromatic bitters, foamer, and is garnished with orange zest and cherry?

A. Whiskey Sour

B. Clover Club

C. Paloma

D. Long Island Iced Tea

Recognizing a whiskey sour from its recipe and presentation. The mix of bourbon with lemon juice and sugar syrup creates the tart-sweet backbone of this drink, while aromatic bitters adds depth and complexity. The foamer indicates the use of an egg white (or similar foaming agent), which gives that silky, frothy top the whiskey sour is known for. The orange zest and cherry garnish are classic finishes for this cocktail, reinforcing its identity. Serving on the rocks with cubed ice is a common, traditional way to present a whiskey sour, keeping it refreshingly chilled without diluting too quickly. The other options don't fit this combination: Clover Club centers on gin with raspberry elements and is typically served up, not on the rocks; the Paloma uses tequila and grapefruit soda; Long Island Iced Tea blends multiple spirits and cola. So, the drink described is the whiskey sour.

5. Which cocktail is built with gin and tonic in a highball, typically served with a lime wedge garnish?

A. Cuba Libre

B. Moscow Mule

C. Rusty Nail

D. Gin and Tonic

The main idea here is matching a gin-based long drink that's built in a tall glass with tonic as the mixer and a lime wedge as garnish. That description points to gin and tonic: gin mixed with tonic water, served over ice in a highball glass, and typically garnished with a lime wedge. The other options don't fit this combination: a Cuba Libre is rum with cola and lime; a Moscow Mule is vodka with ginger beer and lime, usually in a copper mug; a Rusty Nail is scotch with Drambuie. So the drink that exactly matches gin plus tonic in a highball with a lime garnish is the gin and tonic.

6. Which spirit is used in a Caipirinha?

A. Rum

B. Cachaca

C. Vodka

D. Tequila

Caipirinha centers on cachaça, a Brazilian sugarcane spirit. This quick, bright base is what gives the drink its characteristic bite and tang when muddled lime and sugar are muddled with ice. Cachaça is distinct from rum, vodka, and tequila: rum is typically made from molasses and can carry richer notes, vodka is a neutral spirit with little flavor, and tequila comes from agave with its own distinct profile. In the classic recipe, cachaça is the base, making it the correct choice.

7. What glass, ice, and preparation method are specified for the White Lady?

- A. Chilled martini/coupe; None; Shake & fine strain**
- B. Rocks; Cubed; Stir and julep strain**
- C. Highball; Cubed; Build in order**
- D. Champagne flute; None; Build**

The White Lady is a gin-based sour served straight up, so the drink should be chilled and poured into a stemmed glass without ice in the final presentation. That's why a chilled martini or coupe glass is the right choice and the option specifies no ice in the glass. The cocktail is made by shaking with ice to chill and dilute it evenly, then finishing with a fine strain to remove ice shards and any pulp, yielding a smooth, clean texture. Building in a glass or stirring would change the drink's balance and texture, and using a rocks or highball glass alters the presentation and dilution; a champagne flute isn't typical for this style. So the correct method—shake and fine strain into a chilled martini or coupe, with no ice in the serving glass—best matches the White Lady.

8. What glass is used for a Classic Champagne Cocktail?

- A. Flask glass**
- B. Champagne flute**
- C. Martini glass**
- D. Coupe**

Glassware choice affects how fizz, temperature, and aroma behave in a sparkling cocktail. For a Classic Champagne Cocktail, the champagne flute is the best pick. Its tall, slender bowl minimizes surface area, so the bubbles stay lively longer and the drink stays cooler. The narrow opening helps concentrate the champagne's aroma as you sip, enhancing the experience. The stem lets you hold the glass without warming the liquid. Other shapes—like a coupe—expose more surface area, causing fizz to fade faster and the drink to warm sooner, while a martini glass isn't suited to sparkling wine and a flask glass isn't standard for this cocktail.

9. Which cocktail includes grapefruit juice as an ingredient?

- A. Hemingway Daiquiri**
- B. Old Fashioned**
- C. Negroni**
- D. Bloody Mary**

Grapefruit juice is a hallmark ingredient in the Hemingway Daiquiri. This cocktail typically blends white rum with lime juice, grapefruit juice, and a dash of maraschino liqueur, creating a bright, tart citrus profile that sets it apart from the others. The Old Fashioned is built on whiskey with sugar and bitters; the Negroni uses gin, Campari, and sweet vermouth; the Bloody Mary centers on vodka with tomato juice and savory spices. So among these, the Hemingway Daiquiri is the one that includes grapefruit juice.

10. Which cocktail features egg white and raspberry puree as key ingredients, along with gin and fresh lemon juice, and is served in a chilled martini or coupe?

A. Amaretto Sour

B. Whiskey Sour

C. Clover Club

D. Paloma

This cocktail is a classic gin-based sour that uses both an egg white for a silky froth and raspberry as the fruit element, with fresh lemon juice to balance the sweetness. The Clover Club fits perfectly because it centers on gin, lemon juice, and raspberry (often as puree or cordial) and includes egg white to create that smooth, foamy texture. It's traditionally served up in a chilled cocktail glass, such as a martini or a coupe. The other options don't match this combination: they either use a different base spirit (like whiskey or tequila) or omit the raspberry element, so they wouldn't deliver the same fruity, froth-forward profile.

SAMPLE

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://europeanbartendersch.examzify.com>

We wish you the very best on your exam journey. You've got this!