

# Minnesota School of Bartending Practice Exam (Sample)

## Study Guide



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**SAMPLE**

## **Questions**

- 1. What role does fresh ingredients play in bartending?**
  - A. They have no effect on the taste**
  - B. They decrease the freshness and quality**
  - C. They enhance the flavor and quality of cocktails**
  - D. They are often more costly and less available**
- 2. What does "mis en place" mean in a bartending context?**
  - A. Serving drinks on demand**
  - B. Organizing glassware**
  - C. Everything in its place; preparation and organization**
  - D. Cocktail mixing techniques**
- 3. Which ingredient is NOT included in a Flavored Kamikaze?**
  - A. Vodka**
  - B. Raspberry Schnapps**
  - C. Sweet Sour**
  - D. 7up**
- 4. What is used to garnish a Shirley Temple cocktail?**
  - A. Lemon wedge**
  - B. Cherries and orange slice**
  - C. Mint leaves**
  - D. Olive**
- 5. Which spirit is used in a Raspberry Martini?**
  - A. Absolut Citron Vodka**
  - B. Dark Creme de Cacao**
  - C. Raspberry Schnapps**
  - D. Jagermeister**
- 6. Which ingredient is NOT a part of the Tom Collins recipe?**
  - A. Swett Sour**
  - B. Cuba lime**
  - C. Club soda**
  - D. Grenadine**

- 7. Which cocktail includes pineapple juice as an ingredient?**
- A. Washington Apple**
  - B. Scooby Snack**
  - C. Strawberry Margarita**
  - D. Flavored Kamikaze**
- 8. How many shots of vodka are included in a Black Russian cocktail?**
- A. 1 shot**
  - B. 1 and 1/2 shots**
  - C. 2 shots**
  - D. 3/4 shot**
- 9. What fruit is traditionally used to garnish a gin and tonic?**
- A. Lemon**
  - B. Cherry**
  - C. Orange**
  - D. Lime**
- 10. In which cocktail is Rumple Minze Schnapps used?**
- A. Scooby Snack**
  - B. Flavored Kamikaze**
  - C. Dead Nazi**
  - D. Water Moccasin**

## **Answers**

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

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## **Explanations**

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## 1. What role does fresh ingredients play in bartending?

- A. They have no effect on the taste
- B. They decrease the freshness and quality
- C. They enhance the flavor and quality of cocktails**
- D. They are often more costly and less available

Fresh ingredients play a crucial role in bartending because they significantly enhance the flavor and quality of cocktails. Using fresh fruits, herbs, and other elements allows bartenders to create cocktails that have vibrant flavors, distinct aromas, and appealing appearances. Fresh ingredients can elevate a drink from being merely good to exceptional, as they contribute to the overall sensory experience that patrons enjoy. For instance, fresh herbs like basil or mint can add aromatic elements that dried or bottled alternatives cannot provide. Similarly, fresh-squeezed juices offer a brightness and acidity that can balance out cocktails far better than pre-packaged options. The visual appeal of utilizing fresh ingredients, such as vibrant fruits or herbs as garnishes, also positively affects a customer's perception of the drink, drawing them in before they even take a sip. In summary, the use of fresh ingredients in bartending is essential for crafting high-quality cocktails that are not only flavorful but also visually appealing to customers, enhancing the overall drinking experience.

## 2. What does "mis en place" mean in a bartending context?

- A. Serving drinks on demand
- B. Organizing glassware
- C. Everything in its place; preparation and organization**
- D. Cocktail mixing techniques

In the context of bartending, "mis en place" translates to "everything in its place" and refers to the principle of preparation and organization. This concept is essential for bartenders, as it emphasizes the importance of having all necessary ingredients, tools, and equipment organized and ready before service begins. By ensuring that everything is readily accessible, bartenders can work efficiently, respond quickly to orders, and maintain a smooth workflow during busy periods. This practice enhances not only the speed of service but also the quality of drinks being made, as it allows bartenders to focus on the craft without being distracted by searching for items or ingredients. Overall, "mis en place" embodies the essence of preparation that is critical to success in a fast-paced bartending environment.

### 3. Which ingredient is NOT included in a Flavored Kamikaze?

- A. Vodka
- B. Raspberry Schnapps**
- C. Sweet Sour
- D. 7up

In a Flavored Kamikaze, the essential ingredients typically include vodka, sweet and sour mix, and a flavored schnapps, such as raspberry. The classic Kamikaze is known for its simplicity, usually consisting of vodka, triple sec, and lime juice. However, when it comes to flavored variants, a schnapps is often used to add a distinct fruit flavor, while the sweet and sour mix provides a balanced tartness. 7up, a lemon-lime soda, may sometimes be added to produce a lighter or more refreshing drink, but it is not a traditional or necessary component of a Flavored Kamikaze. The key in this context is to recognize that raspberry schnapps, or another flavored schnapps, is typically incorporated to create the flavored aspect of the cocktail. Therefore, raspberry schnapps is actually an expected ingredient, reinforcing the idea that it is an integral part of what makes a Kamikaze 'flavored.' In conclusion, the ingredient that does not belong in a Flavored Kamikaze is 7up, as it runs counter to the classic recipe—differentiating it from the standard components that define the cocktail.

### 4. What is used to garnish a Shirley Temple cocktail?

- A. Lemon wedge
- B. Cherries and orange slice**
- C. Mint leaves
- D. Olive

The garnish for a Shirley Temple cocktail is typically comprised of cherries and an orange slice. This combination not only adds a pop of color to the drink but also enhances its visual appeal, which is particularly important for cocktails served in a social setting. The cherries usually float on top, while the orange slice can be placed on the rim of the glass or within the drink itself. This choice also aligns with the classic presentation of the Shirley Temple, a non-alcoholic beverage popular among both children and adults. The sweetness of the cherries complements the drink's flavor, while the orange slice brings a hint of citrus that contrasts nicely with the sweetness of the ginger ale or lemon-lime soda typically used in the cocktail. In terms of mixology, garnishes serve not just for decoration but also to provide aroma and an additional flavor profile, making the experience of enjoying the drink more complete.

**5. Which spirit is used in a Raspberry Martini?**

- A. Absolut Citron Vodka**
- B. Dark Creme de Cacao**
- C. Raspberry Schnapps**
- D. Jagermeister**

The Raspberry Martini prominently features raspberry flavor, and Raspberry Schnapps serves as the ideal spirit to achieve this. Schnapps are sweet, strong alcoholic beverages that are often infused with fruit flavors, making them a perfect choice for cocktails that highlight specific tastes. In the case of the Raspberry Martini, using Raspberry Schnapps infuses the drink with a vibrant raspberry essence, enhancing its flavor profile. Other options do not align with the traditional composition of a Raspberry Martini. For example, Absolut Citron Vodka is more suited for citrus-flavored cocktails, Dark Creme de Cacao is primarily a chocolate-flavored liqueur, and Jagermeister has a complex herbal flavor that does not complement the fresh, fruity taste typically associated with a Raspberry Martini. Thus, Raspberry Schnapps is the correct spirit to use for this drink, as it directly contributes the desired raspberry flavor essential to the cocktail.

**6. Which ingredient is NOT a part of the Tom Collins recipe?**

- A. Swett Sour**
- B. Cuba lime**
- C. Club soda**
- D. Grenadine**

The Tom Collins is a classic cocktail that typically includes specific ingredients necessary for its preparation. The key components of a Tom Collins are gin, sweet and sour mix (often referred to as sweet and sour or sour mix), club soda, and sometimes a garnish like a cherry or a lemon slice. In this context, the correct choice identifies that "Cuba lime" is not an ingredient in the Tom Collins recipe. Instead, the cocktail relies on the balanced sourness from the sweet and sour mix along with the refreshing effervescence from the club soda. The use of grenadine is not characteristic of a Tom Collins either, as it would introduce sweetness and color that are not typical in this drink. Choosing the correct ingredient that does not belong in the Tom Collins highlights the understanding of traditional cocktail recipes and ensures clarity in drink preparation, as the integrity of the cocktail's taste is dependent on including the right ingredients.

**7. Which cocktail includes pineapple juice as an ingredient?**

- A. Washington Apple
- B. Scooby Snack**
- C. Strawberry Margarita
- D. Flavored Kamikaze

The Scooby Snack is known for its tropical flavor profile, and it indeed includes pineapple juice as one of its key ingredients. This cocktail typically combines various flavors, often incorporating coconut rum, Midori (melon liqueur), and banana liqueur, along with pineapple juice and sometimes cream to create a smooth and fruity drink. The pineapple juice adds a refreshing sweetness that balances well with the other ingredients, making it a popular choice among cocktails that highlight fruity flavors. In contrast, the other cocktails listed do not include pineapple juice. The Washington Apple is primarily made with whiskey, sour apple schnapps, and cranberry juice. The Strawberry Margarita focuses on tequila, strawberry puree, lime juice, and often triple sec, featuring strawberries rather than any tropical juices. Similarly, the Flavored Kamikaze relies on vodka, triple sec, and lime juice, with flavor variations typically coming from fruit-flavored schnapps, but not pineapple juice. This understanding of ingredients can help you identify cocktails and their unique flavor profiles in bartending.

**8. How many shots of vodka are included in a Black Russian cocktail?**

- A. 1 shot
- B. 1 and 1/2 shots**
- C. 2 shots
- D. 3/4 shot

A Black Russian cocktail is traditionally made with two main ingredients: vodka and coffee liqueur, typically Kahlúa. The standard recipe calls for one and a half ounces of vodka and three-quarters of an ounce of coffee liqueur. This ratio blends the strong, clean taste of vodka with the sweet, rich flavor of coffee liqueur, creating a balanced cocktail. The correct answer reflects the standard measurement used in bartending for this particular drink. By using one and a half shots of vodka, you maintain the intended balance of flavors while ensuring the cocktail retains its potency. This makes it both enjoyable and true to its classic form, which is essential for bartenders to master.

**9. What fruit is traditionally used to garnish a gin and tonic?**

- A. Lemon
- B. Cherry
- C. Orange
- D. Lime**

The traditional garnish for a gin and tonic is lime. This choice complements the flavor profile of both the gin and the tonic water. Lime adds a refreshing acidity that balances the aromatic botanicals found in gin while enhancing the overall experience of the drink. The zesty, tangy notes of lime not only elevate the taste but also contribute to the drink's appearance, making it visually appealing. While other fruits like lemon, cherry, and orange can certainly be used in cocktails, they are not traditionally associated with a gin and tonic. Lemon is sometimes used but is less common, and cherry and orange may lend their flavors to different cocktails altogether. Thus, lime remains the classic and most accepted garnish for this drink.

**10. In which cocktail is Rumple Minze Schnapps used?**

- A. Scooby Snack**
- B. Flavored Kamikaze**
- C. Dead Nazi**
- D. Water Moccasin**

Rumple Minze Schnapps is a high-proof peppermint schnapps that adds a distinct minty flavor and a kick to cocktails. In the case of the Dead Nazi cocktail, this schnapps is an essential ingredient that contributes to the overall character of the drink. The Dead Nazi typically combines Rumple Minze with other spirits, such as Jägermeister, creating a blend that has herbal and minty notes. The high alcohol content of Rumple Minze also complements the other ingredients, making for a potent shot that's popular in party settings. The other cocktail options do not prominently feature Rumple Minze in their typical recipes. For example, the Scooby Snack usually includes ingredients like Midori and coconut cream, while the Flavored Kamikaze often has a mix of flavored vodkas and lime juice. The Water Moccasin is commonly made with peach schnapps and whiskey. Therefore, the unique characteristics and flavor profile of Rumple Minze Schnapps align specifically with the formulation of the Dead Nazi cocktail.