

# Minnesota School of Bartending Practice Exam (Sample)

## Study Guide



**Everything you need from our exam experts!**

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# 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

- 1. What type of glass is used to serve a Flavored Kamikaze?**
  - A. Nervous glass**
  - B. Fiesta glass**
  - C. Highball glass**
  - D. Martini glass**
- 2. What type of drink is traditionally shaken with ice in a cocktail shaker?**
  - A. Neat wines**
  - B. Spirits served straight**
  - C. Cocktails that require dilution and chilling**
  - D. All cocktails**
- 3. How many different liqueurs are used in a B-52?**
  - A. One**
  - B. Two**
  - C. Three**
  - D. Four**
- 4. What does a "shotgun" beer mean?**
  - A. A beer served with a cocktail**
  - B. A beer that is consumed quickly using a technique to puncture the can**
  - C. A beer mixed with spirits**
  - D. A beer that is brewed twice**
- 5. What is used to top off a Colorado Bulldog cocktail?**
  - A. Club soda**
  - B. Coke**
  - C. Sprite**
  - D. 7up**

- 6. What is a common characteristic of a Black Russian and a White Russian?**
- A. Both contain vodka**
  - B. Both are served in a tall glass**
  - C. Both do not contain cream**
  - D. Both use rum as a primary ingredient**
- 7. What type of glass is typically used for a regular Shot of Tequila?**
- A. Lowball Glass**
  - B. Nervous Glass**
  - C. Tall Cooler Glass**
  - D. Highball Glass**
- 8. What is the splash of soda used in a Flavored Kamikaze?**
- A. Splash of tonic water**
  - B. Splash of club soda**
  - C. Splash of Sprite**
  - D. Splash of 7up**
- 9. What type of drink is a Mint Julep classified as?**
- A. Hot drink**
  - B. Highball drink**
  - C. Cocktail**
  - D. Lowball drink**
- 10. What is a "call drink"?**
- A. A drink made with a special mixer**
  - B. A drink made with any liquor available**
  - C. A drink made with a specific brand of liquor requested by the customer**
  - D. A drink served in a specific glass**



## **Answers**

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

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## **Explanations**

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**1. What type of glass is used to serve a Flavored Kamikaze?**

**A. Nervous glass**

**B. Fiesta glass**

**C. Highball glass**

**D. Martini glass**

The Flavored Kamikaze is typically served in a specific type of glass that enhances the presentation and enjoyment of the drink. The correct glass for this cocktail is a martini glass. The shape of a martini glass, with its wide bowl and tapered rim, allows for optimal cooling of the drink and showcases the vibrant colors of flavored variations, making it visually appealing. Using a martini glass also aligns with the traditional style of serving cocktails that are shaken or stirred with ice and then strained, as is the case with the Kamikaze. The wide bowl allows for ample aroma to reach the nose, enhancing the overall tasting experience. This cocktail is often served as a shot or in a small portion, and while it could technically be served in other glasses, the martini glass is the most standard and recognized vessel for such drinks.

**2. What type of drink is traditionally shaken with ice in a cocktail shaker?**

**A. Neat wines**

**B. Spirits served straight**

**C. Cocktails that require dilution and chilling**

**D. All cocktails**

The correct choice is based on the practice of mixology where cocktails are typically shaken with ice to achieve a specific texture and temperature. Shaking cocktails with ice not only chills the drink but also causes dilution as the ice melts slightly, which helps balance the flavors in the cocktail. This process is particularly essential for cocktails that contain juices, syrups, or other non-alcoholic mixers, as the shaking action combines the ingredients more thoroughly, leading to a smoother and more enjoyable drink. In contrast, other options do not apply to the same category of drinks. Neat wines are served at room temperature without any chilling or dilution, while spirits served straight are poured directly from the bottle into the glass without additional ingredients or ice. There's also a distinction since not all cocktails require shaking; some may just be stirred or served in a different manner depending on their composition. Thus, the choice focusing on cocktails that need dilution and chilling captures the essence of why certain drinks are shaken.

### 3. How many different liqueurs are used in a B-52?

- A. One
- B. Two
- C. Three**
- D. Four

A B-52 is a layered shot that traditionally consists of three distinct liqueurs, which contribute to its unique flavor profile and visual presentation. The liqueurs commonly used are Kahlúa (coffee liqueur), Baileys Irish Cream (cream liqueur), and Grand Marnier (orange-flavored liqueur). Each layer is poured carefully to create a striking appearance, with Kahlúa at the bottom, followed by Baileys, and finished with Grand Marnier on top. The use of these three different liqueurs not only enhances the drink's complexity but also showcases the bartender's skill in layering, which is an important technique in cocktail preparation. This is why the answer indicating three different liqueurs is correct. The drink embodies a balance of flavors from the coffee, cream, and citrus notes that come from the three ingredients.

### 4. What does a "shotgun" beer mean?

- A. A beer served with a cocktail
- B. A beer that is consumed quickly using a technique to puncture the can**
- C. A beer mixed with spirits
- D. A beer that is brewed twice

A "shotgun" beer refers to a technique used primarily with canned beer, where a hole is punctured into the side of the can to allow for rapid consumption. This method facilitates drinking the beer quickly, as it creates a pathway for air to flow into the can while the liquid is being poured into the drinker's mouth. This technique is often associated with party or casual drinking scenarios and is popular for its speed and ease. The other choices do not accurately describe what constitutes a "shotgun" beer. Serving a beer with a cocktail, mixing it with spirits, or brewing beer twice relates to entirely different processes and concepts within bartending and brewing. This highlights the specific nature of the term "shotgun" in the context of beer consumption.

### 5. What is used to top off a Colorado Bulldog cocktail?

- A. Club soda
- B. Coke**
- C. Sprite
- D. 7up

The Colorado Bulldog cocktail is a delightful mix that often combines ingredients like vodka, coffee liqueur, cream, and uses Coke as a top-off. The addition of Coke not only complements the flavors of the other ingredients but also adds a slight sweetness and fizz, making the cocktail more refreshing and enjoyable. It's important to distinguish that while club soda, Sprite, and 7up all add carbonation, they do not provide the same flavor profile that Coke delivers for this particular cocktail. Sprite and 7up are lemon-lime sodas and would alter the taste significantly, while club soda is unflavored and would not enhance the cocktail in the way that Coke does. Therefore, Coke is the appropriate choice for topping off a Colorado Bulldog, maintaining both the authenticity and balance of the drink.

**6. What is a common characteristic of a Black Russian and a White Russian?**

- A. Both contain vodka**
- B. Both are served in a tall glass**
- C. Both do not contain cream**
- D. Both use rum as a primary ingredient**

A common characteristic of both a Black Russian and a White Russian is that they contain vodka. The Black Russian is a simple cocktail made with vodka and coffee liqueur, typically served in a lowball glass. The White Russian expands upon this by adding cream or milk to the vodka and coffee liqueur mixture, creating a richer and smoother texture. Therefore, the fact that both cocktails include vodka highlights this essential ingredient that links them together. The other options don't hold true: while presentation can vary, they are not specifically served in tall glasses, nor do both cocktails share the characteristic of not containing cream since the White Russian does include cream. Additionally, neither of these cocktails features rum as a primary ingredient; they are primarily vodka-based drinks.

**7. What type of glass is typically used for a regular Shot of Tequila?**

- A. Lowball Glass**
- B. Nervous Glass**
- C. Tall Cooler Glass**
- D. Highball Glass**

The correct glass type commonly used for serving a regular shot of tequila is not a Nervous Glass, as this is not a recognized terminology in bartending. Instead, tequila shots are typically served in a shot glass, which is not listed in the options provided, but is distinct from lowball or highball glasses typically associated with cocktails or mixed drinks. The purpose of a shot glass is to allow for a single standard serving of spirits, such as tequila, and it is designed to facilitate quick consumption. It holds approximately 1.5 ounces of liquor and is typically made of glass or sometimes ceramic. For optimal serving of tequila, it's also common to serve it alongside salt and lime, enhancing the tasting experience. While some might stringently adhere to specific glass types based on regional practices or contexts (e.g. tequila served in a caballito in some places), the shot glass remains the conventional choice. In contrast, the alternative glasses mentioned like lowball, tall cooler, and highball have wider dimensions and are intended for different styles of drinks which require more space for ice, mixers, or garnishes, thus would not be appropriate for serving straight tequila shots.

**8. What is the splash of soda used in a Flavored Kamikaze?**

- A. Splash of tonic water**
- B. Splash of club soda**
- C. Splash of Sprite**
- D. Splash of 7up**

In a Flavored Kamikaze, the inclusion of a splash of soda typically refers to adding a lemon-lime soda, which enhances the drink's flavor profile with sweetness and a citrusy zing. The most common choices for this type of soda are Sprite or 7up, both of which provide a light, bubbly base that complements the other ingredients in the cocktail. While Sprite and 7up serve similar functions, 7up is often chosen because it has a slightly different flavor profile that some bartenders prefer for this particular drink. This mixture helps balance the stronger flavors of the vodka and any flavored schnapps used, creating a harmonious blend that is refreshing and easy to drink. The other options, such as tonic water or club soda, would not be the ideal choices for this drink, as tonic water has a distinct bitterness that can clash with the sweetness of the flavored schnapps, while club soda is a more neutral mixer that lacks the sweet and citrusy elements that enhance the Flavored Kamikaze's overall taste.

**9. What type of drink is a Mint Julep classified as?**

- A. Hot drink**
- B. Highball drink**
- C. Cocktail**
- D. Lowball drink**

A Mint Julep is classified as a cocktail due to its combination of various ingredients mixed together to create a distinct flavor profile. It typically includes bourbon, fresh mint, sugar, and crushed ice, which are all integral components of what defines a cocktail. The process of muddling mint with sugar and blending it with bourbon showcases the cocktail's complexity and character. Cocktails often have multiple layers of flavor, which is precisely what a Mint Julep achieves with its refreshing mint and the rich notes of bourbon. This drink is particularly known for being associated with the Kentucky Derby and is served in a distinctly chilled manner, further aligning it with classic cocktail preparation and presentation.

## 10. What is a "call drink"?

- A. A drink made with a special mixer
- B. A drink made with any liquor available
- C. A drink made with a specific brand of liquor requested by the customer**
- D. A drink served in a specific glass

A "call drink" refers to a beverage in which the customer specifies the exact brand of liquor they want included. This type of drink allows patrons to customize their order based on their preferences, and bartenders are expected to use the requested brand rather than a generic or well brand. For example, if a customer orders a vodka tonic and requests "Grey Goose," that drink is classified as a call drink because it includes a specific brand of vodka. Understanding this term is crucial in bartending, as it reflects the importance of customer service and knowledge of various liquor brands. Being able to recognize and respond to a call drink order showcases a bartender's attentiveness and ability to cater to customers' tastes, which can enhance their overall experience. While there are other types of drinks like well drinks and specialty cocktails, a call drink specifically emphasizes the customer's choice of brand, making it a key aspect of the bartending vocabulary.



## 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](mailto:hello@examzify.com).**

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

**<https://minnesotaschoolofbartending.examzify.com>**

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