



USBG Advanced Bartender Exam

Written or On-line Exam & Live Practical Evaluation

150 Questions – Practical Evaluation is worth 50% of the final score

A minimum of 75% grade to pass

Successfully passing BOTH of the advanced tests, written and practical will ensure that the candidate has a working knowledge of the craft of bartending, an advanced level of product knowledge, important aspects of management, running a successful bar program and that they have a strong understanding of the beverage industry overall. Candidates must pass a rigorous practical evaluation testing their professionalism behind the bar and proving their working knowledge of cocktails and Mixology. Each candidate will receive a random exam with questions regarding the following topics:

Vodka, Gin, Genever, Aquavit, Schnapps, Tequila, Mezcal, Rum, Cachaça, Whiskies of the World, Grape Brandies of the World, Pisco, Pomace Brandies of the World, Fruit Brandies of the World, Liqueurs,

Cordials and Bitters:

- Definition
- History
- Production areas
- Production and different practices
- Distillation
- States of production
- Denomination of Origin
- Labeling requirements and meanings
- Styles
- Blends and/or compounding if applicable
- Top brands in market
- Storage, service and connectivity to cocktails

Beer, Cider & Perry:

- Definition
- Raw materials
- Procedure
- Styles
- Production
- Beer by style
- Cider by country
- Perry by country
- Top Market brands
- Storage & service

Wine, Sparkling Wine & fortified wine:

- Definition
- History
- Wine making
- Fermentation
- MLF

- Aging
- Terroir
- Grape varieties
- Types of wines
- Major wine growing regions
- How to read a wine label
- Wine terminology
- Service and storage
- Glassware
- Food pairing

Sake

- Definition
- History
- Styles
- Brewing process
- Raw material
- Terroir
- Koji
- Yeast

Bartending & Mixology

- Detailed History of Mixology and the evolution of the cocktail by decade
- Owning the bar
- *Mise en place* and Garnish preparation
- Cocktail preparation according the USBG and IBA standards
- Detailed Bar cleanliness and sanitation
- Technique
- Free pour
- Advanced principals of molecular Mixology
- Proper bar vocabulary
- Tools of the trade
- Knowledge of products, surrounding areas, menu, food style and chef
- Classic & current cocktail recipes
- Responsible Beverage service

Developing a successful bar program

- Program definition
- Operations management
- Portion control cost, legalities, and quality assurance
- Specialty menus

Practical Exam:

- Working behind the bar

- Identifying the proper name and functions of each bar tool presented and challenged with practical applications of these tools.
- Blind tasting of all spirit categories and must be able to identify the properties listed with in each category and recite legal definition.
- Appearance, professional demeanor
- Practical intense service scenarios
- Working knowledge on how to balance a cocktail
- Working knowledge of classic and modern cocktails
- Three Random classic cocktails that must be executed properly
- How to modernize cocktails with integrity
- Opening Procedures
- Closing procedures