



USBG Spirits Professional Exam
Written or On-line test
100 questions
A minimum of 75% grade to pass

Successfully passing this exam will qualify the candidate as a *USBG Spirits Professional*. This will ensure employers and colleagues that they are knowledgeable and well versed in all aspects of bartending. 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
- Storage, service and connectivity to cocktails

Beer, Cider & Perry:

- Definition
- Raw materials
- Procedure
- Styles
- Production
- Beer by style
- Cider by country
- Perry by country
- 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
- Principals of molecular Mixology
- Proper bar vocabulary
- Tools of the trade
- Knowledge of products, surrounding areas, menu, food style and chef
- Responsible Beverage service