



BARTENDER OF THE YEAR | 20 25

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VANGUARD

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This exam will determine the Top 6 and contributes to your final mark, should you make the Top 3.

There are 54 questions, worth a total of 84 marks — every question is worth one mark (unless otherwise stated in the question).

The exam counts for 30% of your overall mark.

You have 1 hour to complete the exam.

It is designed to be challenging so don't fret if you find the questions tough! Answer every question the best you can for your chance to make the Top 6.

Name _____

Mobile _____

Venue _____



Question	Points
1 For a spirit to legally be called a rum in Australia, it must be aged for wood for a minimum of how long?	/1
2 Which pioneering mixography compilation book did Harry Lawson Craddock write in 1930?	/1
3 Which bar opened in Sydney this year in a building set to be demolished? By which hospitality group?	/1.5
4 What are typical ABVs for beer, wine, and spirits?	/1.5
5 Define fermentation and name two required ingredients.	/2
6 Name three of Australia's leading female distillers.	/3
7 Which gin brand has a resident tortoise?	/1
8 What is the key bittering botanical in Vermouth?	/1
	<hr/> /12

Question	Points
1 The first Australian cocktail to become a global classic, originated in Melbourne in 1984. What is the cocktail?	/1
2 The late Wayne Collins created the world's first white negroni. What are its specs and garnish?	/3
3 What are the specs in a red hook?	/1
4 What's the difference between swizzle and shimmy?	/2
5 To build a negroni, you (circle one): a) Build all ingredients in a highball over ice; b) Build all ingredients in a shaker then pour into a Nick & Nora c) Build all ingredients in an Old Fashioned glass, then add ice.	/1
6 Who created the hanky panky? Bonus points for where and when?	/3
7 What is the foundational drink of modern mixology and the first mixed drink to gain global popularity?	/1
8 Name the traditional garnishes for: a) Bloody Mary b) Pina Colada c) Penicillin	/3
	/15

Question	Points
1 Four Pillars was founded in 2013 and launched with its Rare Dry Gin. Which winery was it distilling from?	/1
2 How many Australians have been inducted into the World's Best Gin Hall of Fame?	/1
3 Who is the master distiller at Four Pillars?	/1
4 What are the 10 botanicals used in Four Pillars Rare Dry Gin?	/5
5 Which distillery was crowned Champion Australian Gin in this year's Australian International Spirits Awards? And with which gin?	/2
6 Name three traditional botanicals (besides juniper) commonly used in London Dry Gin.	/3
7 What is the main difference between London Dry Gin and Distilled Gin?	/2
8 What are the specs for a French 75 and what was it named after? Bonus point: why was it named that?	/2
	/17

Question	Points
1 Four Roses Bourbon was allowed to be sold during prohibition in America. This is because Paul Jones Company purchased which distilling company?	/1
2 What are the specs for an Old Fashioned and how is it garnished.	/1
3 What countries produce bourbon (circle one)? a) The US b) The US and Canada c) The US and Cuba	/1
4 True or false: to be classified as bourbon, its mash bill must be a minimum of 51 per cent corn.	/1
5 Who is the master distiller at Four Roses?	/1
6 Where is most bourbon made? Bonus point – what percentage made there? a) Tennessee b) Alabama c) Kentucky	/2
7 What is in a Kentucky Buck?	/1
8 What are the five rules for a spirit to be classified as bourbon?	/5
	/13

Question

Points

1 What year was Lark Distillery founded, paving the way for Australian craft distilleries around the country?

/1

2 Which distillery won best Australian single malt whisky in this year's Australian International Spirits Awards?

/1

3 Which whisky malt master was in Australia earlier this year – their name and the whisky label.

/2

/4

Question	Points
1 For an Agave spirit to be called tequila, it must be made in specific regions of Mexico. Name the five states?	/5
2 Name two differences between mezcal and tequila?	/2
3 Who introduced the steam-fired oven method of cooking agave hearts?	/1
4 What is the difference between a Margarita and a Tommy's Margarita? Bonus point: Who created it?	/2
	/10

Question	Points
1 What is the difference between Shochu and Sake?	/1
2 What is Rakia made from?	/1
3 How many herbs, spices and roots are in Fernet-Branca? Name three of them.	/3
4 What is fat washing and why do you do it?	/1
	/6

Question

Points

1 What is sugar requirement in grams per litre, for a Cassis to be classified as a Crème in the EU?

/1

2 The International Bartenders Association keeps a list of “official” cocktails – what are the three categories?

/3

3 What is an example of a cocktail in each of those categories?

/3

/7