

Exemples de sujets ES section européenne

Sujet 1

Bac Pro Epreuve spécifique d'anglais Section Européenne (2004)

Restauration Option : Organisation et production culinaire

Task : you're working as a head chef and you have to explain to your English brigade the preparations and cooking methods of the following menu items.

MENU

Scallops in a white wine sauce served with oyster raviolis

Stuffed lambs saddle garnished with cherry tomatoes tatin and croquette potatoes

Frozen Nougat

Exemple 2

Session 2009

SUJET N°1

SITUATION :

You work in the “Highland Castle Hotel” in Inverness, Scotland. A marriage with 250 guests is

planned for Sunday. You’re going to prepare Scottish salmon.

YOUR TASK :

- Explain your apprentice how to store salmon.
- What are the different ways of preparing and serving salmon ?
- Which one would you choose for the wedding ?
- Explain the recipe and suggest a garnish.

Sujet 3

SUGGESTING A MEAL FOR A BIRTHDAY

Situation

You are a chef at “Chez Gérard”, a famous French restaurant in Dallas, Texas, USA. You are meeting Mr Harrys, who wishes to organize a meal for his wife’s birthday.

You advise him on the menu and the drinks, taking into account the customer’s demands.

Role play

- Introduce yourself,
- Ask him questions to know more about his order (number of guests, number and type of dishes, alcohol,...),
- Eventually suggest a special entertainment and decoration,
- Explain you will send the proposition of price for this lunch,
- End the conversation politely.

Enclosures

- Documents : Menus



Dinner Menu

Les Soups

GRATINÉE À L'OIGNON 4.95
Left Bank French Onion Soup

POTAGE du JOUR 4.95
Soup of the Day

Les Salades

SALADE VERTE 3.95
Mixed Green Salad

SALADE de PANISSE 7.95
Tomatoes and Goat Cheese Salad

**CÉASAR SALADE aux
LANGOUSTINES 7.95**
Ceasar Salad with Langoustinos

TERRINE du CHEF 6.95
Chef Terrine

SAUMON FUMÉ de 'ECOSSE 9.95
Smoked Scottish Salmon

Les Hors d'Oeuvres

**TULIPE de FRUITS de MER aux
AVOCATS 8.95**
Mixed Seafood with Avocado and Lime

**ESCARGOTS EN CROUTE
BOURGUIGNONNE 7.95**
Snails In Garlic Butter with Pastry
Crock

**MOULES et PALOURDES
RAVIGOTE 8.95**
Mussels and Clams in White Wine and
Tarragon Suace

**COQUILLES SAINT-JACQUES au
PISTOU 9.95**
Sea Scallops in Cilantro and Pistou

**FRICASSÉE du CUISSÉS de
GRENOUILLES PERSILLÉES 8.95**
Sautéed Frog Legs with Garlic Butter
and Parsley

**TARTARE de FLÉTAN au CAVIAR de
SAUMON 9.95**
Halibut Tartar with Salmon Caviar

Les Poissons

FILET DE SOLE MEUNIÈRE OU GRENOBLOISE 18.95

Filet of Sole in Lemon Butter or Capers Lemon Sauce

DAURADE du PACIFIQUE GRIBICHE 19.95

Grilled Snapper with Capers, Parsley and Thyme

BOURRIDE au SAFRAN 22.95

Provençale Mixed Seafood with Saffron Broth

LA SOLE de DOUVRES 34.95

Dover Sole Meunière, Grenobloise, Almandine or Grilled

TRICORNE PERIGOURDINE de GAMBAS

ASPERGES et TROMPETTES de la MORT 22.95

Fresh Water Shrimp with Asparagus and Wild Mushroom
Served in a Pastry Shell

TRUITE VENDÉENNE aux CEPES 19.95

Sautéed Trout with Cepes Mushrooms and Tomatoes

TILAPIA GRILLE FINANCIÈRE aux CALAMARS 19.95

Grilled Tilapia with Calamari Sauce

ESPADON GRILLE ESCABECHE NIÇOISE 21.95

Grilled Swordfish

Les Viandes

TOURNEDOS FELIX FAURE 24.95

Tenderloin with Cracked Black Pepper, Mushrooms, Cognac and Cream Cheese

MEDAILLONS de VEAU FRANC-COMTOISE 24.95

Veal Medallions Sautéed with Wild Mushrooms and Fine Herbs
in Port Wine Cream Sauce

ENTRECÔTE au BALSAMIC 23.95

Sautéed Ribeye with Balsamic Vinegar, Walnuts and Roquefort Fondant

COQUELET GRILLÉ au CITRON VERT 18.95

Grilled Spring Chicken with Lemon and Coriander

LES RIZ de VEAU PROVENÇALE 19.95

Sautéed Veal Sweetbreads with Garlic and Tomatoes

FOIE DE VEAU GASCONNAISE 17.95

Veal Liver with Raisins, Shallots and Port Wine Sauce

CARRE d' AGNEAU PRINTANIÈRE

DUXELLE de CHAMPIGNONS 24.95

Rack of Lamb with Mushroom Duxelle

Les Desserts
Desserts

Homemade Desserts

Order your Soufflé and Apple Tart in Advance, Merci

LES SOUFFLÉS ASSORTIS 7.50

Chocolate, Grand Marnier or Praline Soufflé

TARTE aux POMMES CHAUDES 7.50

Warm, Thin Apple Tart

TARTE BRULÉE 7.50

Tart with Caramelized Cream with Raspberry Sauce

PROFITERROLLES au CHOCOLAT 6.95

Ice Cream Puffs with Chocolate Sauce

CAPPUCINO MOUSSE 6.95

Chocolate Mousse

CRÈME CARAMEL 6.95

Caramel Custard

BOOKING A TABLE BY PHONE.

Situation:

You are working as the food and beverage manager at the Thai Fountain, a restaurant located in Glasgow. Today, you will receive a phone call from a future customer who would like to book a table for him and his group.

Role play:

First, you will introduce yourself and describe the restaurant. Then you will collect all the details about the booking (number of people, type of meals, date and time of arrival...) If needed say how to get there. Say in a polite manner what you can suggest for lunch, explain your choices. As it is for a group, try to agree about the menu so that the client knows approximately how much it will cost him/her. You may be asked to explain a few dishes, since the client cannot see the menu. Make the reservation, end the call.

Enclosures:

Annexe1: Description of the restaurant

Annexe2: Lunch menu

Annexe3: Table d'hôte

Annexe4: Map view.

WELCOME TO THE THAI FOUNTAIN

The Spirit of Thai Cuisine

Welcome to the superb Thai restaurant. Glasgow's original purveyor of authentic Thai cuisine. Here you can indulge your taste buds and memories in a feast of culinary delights. Our delicious meals are made from the best ingredients, freshest of produce and our hand picked spices arrive daily to ensure the cuisine is the finest available.

The preparation of food is a natural talent amongst all Thais, from hot and spicy to sweet and mild. Thai cooking is strongly influenced by the Chinese, the presentation, texture and taste vary from region to region. Simplicity is the key, with fresh and natural ingredients cooked with a touch of creativity. Thai cuisine is fit for the King's table.

The interior consists of two dining halls and a cocktail bar, where you can soak up the ambiance while waiting for your guests. A fifty seat suite is available for business conferences or private functions. The staff will be happy to guide you through their exotic menu filled with unique flavours from their unique country : Thailand.

ENJOY !!!

Annexe 2

LUNCH MENU

2 course meal : £ 7.80

Soup or Starters

- Chicken noodle soup
- Chicken and sweet corn soup
- Bean curd soup (vegetarian)*
- Rice soup (with pork)
- Vegetable soup
- Tom Yam Kai soup (spicy with chicken)
- Tomkha Kai soup (chicken and coconut)
- Tom Yam Kum soup (spicy prawn)
- Chicken wings (£1 extra)

Entrée

- Tender beef Thai style (sweet and spicy)
- Sauteed twin fillet (chicken and beef)
- Sauteed pork with mixed vegetable
- Duck with lime sauce (£1 extra)
- Chu chu beef or chicken (with garlic, onion, mushroom)
- Pad King chicken or beef (with ginger sauce)
- Prawn with coconut milk (sweet)
- Chicken in nuts
- King prawn with chilli and basil
- Rice or fried noodles

Dessert

- Daily selection
- Tea or coffee

Table D'Hote

Chef's Recommendation

Thai Banquet

Menu A (For Two Persons) £26.00 per person

Starters

Chicken and Prawn Satay

Marinated chicken and prawn with mouth watering sauce of red curry, peanut and coconut

Thai Spring Roll

Our own recipe

Chilli Spare Ribs

Tender pork spare ribs sauteed with hot pepper and chilli paste

Spicy Fish Cake

Ground white fish meat made into a cake. Wok fried and served with our sauce dip

Chicken Parcels

Marinated chicken cooked in a traditional Thai style and wrapped with the "Toey" leaf

Soup

Tom Yam Kung

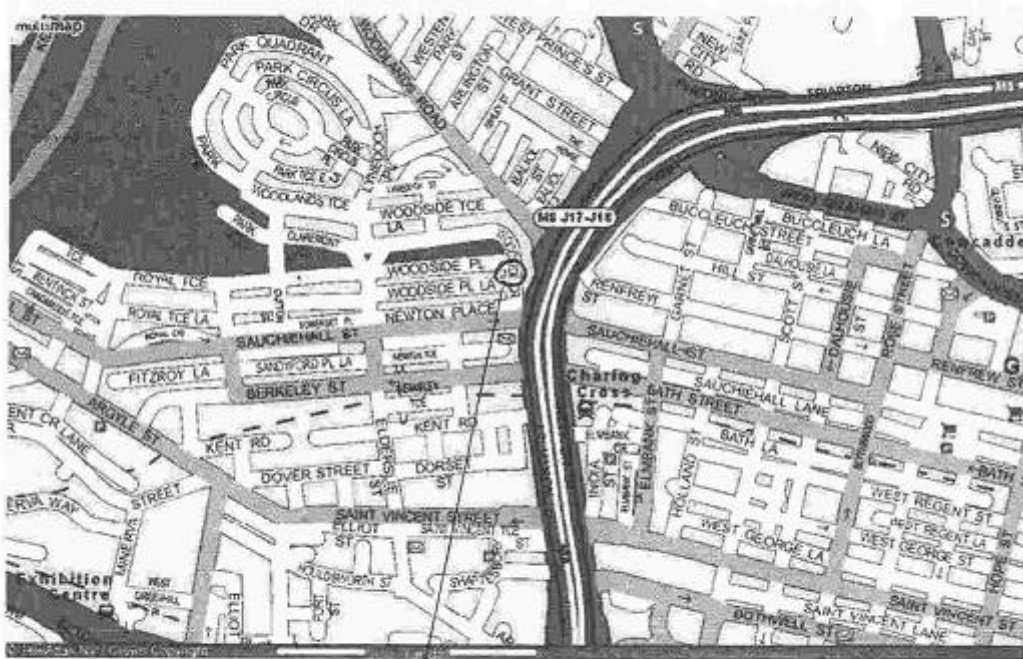
Popular soup in Thailand, a clear broth with spiced prawn
or
Sorbet

Main Dishes

Pattaya Chicken

Sweet and spicy taste

Map view



We are here.

Sujet 5


PEAR FINE TART

SITUATION:

You are a pastry chef working in Örebro in Sweden.

You have to explain to two English trainees how to make a **Pear fine tart**.

1. Use the document on page 2 to give instructions to your commis to tell them how to make this dessert.
2. When the tart is ready, how can you dish-up the plates and decorate them?
3. What can you serve with this dessert? Give examples.

| PEAR FINE TART | | | For 8 portions |
|---|-------|--|----------------|
| Rolled out piece of puff pastry topped with almond custard and thin slices of poached pears | |  | |
| INGREDIENTS | Unit | Quantity | METHOD |
| <u>A) PUFF PASTRY</u> | | | |
| Puff pastry | Oz | 24 | |
| Butter | Oz | 1.5 | |
| <u>B) ALMOND CUSTARD</u> | | | |
| Unsalted Butter | Oz | 3 | |
| Sugar | Oz | 3 | |
| Almond Powder | Oz | 3 | |
| Eggs | | 2 | |
| Vanilla Extract | | | |
| Rum | | | |
| <u>C) PEARS</u> | | | |
| Williams Pears | Oz | 18 | |
| Lemon | | 1 | |
| Sugar | Oz | 6 | |
| Vanilla Pod | | 1 | |
| Water | Pints | 2 | |
| <u>EQUIPMENT :</u> | | <u>PLATE SETTING :</u> | |
| <ul style="list-style-type: none"> - Scales - Bowls - A Whisk - A big sauce-pan - A peeler and a knife - 2 Baking sheets and an oven - A rolling pin | | | |