

**BACCALAURÉAT PROFESSIONNEL  
SECTION EUROPÉENNE  
SESSION 2024**

**Commercialisation et Service en Restauration**

**Épreuve orale spécifique de langue vivante : ANGLAIS**

**Partie A – 10 minutes**

*(À partir du sujet ci-dessous)*

**Partie B – 10 minutes**

*(Entretien à partir des travaux et activités effectués pendant l'année de terminale dans la discipline non linguistique et ouverture européenne)*

**Durée de l'épreuve : 20 minutes**

**Préparation : 20 minutes**

**SUJET 1**

**Situation:**

You're a waiter(ress) for the summer in the Gaynor Bar in Leenane, Connemara. The specialities are traditional pub specials, and Irish classics.

M. Gaynor would like to open a section of the bar for Seafood and smoked fish specialities. He asks your advice.

**Tasks:**

**Use the documents and refer to your own professional experience.**

1. Advice M. Gaynor about this new offer by recommending the dishes with the local products. Describe the decor and atmosphere of this new area, with furnishings, crockery, glassware, linen choices etc...
2. Recommend some specialities you have in mind.  
He asks your advice with European wines, but also local drinks to please all customers.
3. Imagine a light long drink cocktail or a summer mocktail to enhance this new sales offer (seasonal fruits guide).



## DOCUMENT 1

# WELCOME TO KILLARY FJORD SHELLFISH

Bunowen, Connemara, Ireland

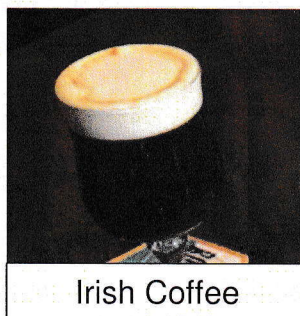
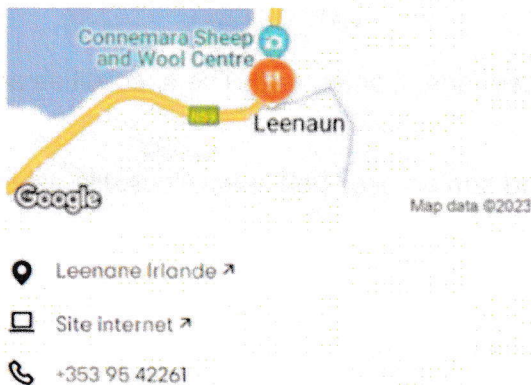


Killary Fjord Shellfish is a family run shellfish business based on Killary fjord. Simon has been growing mussels here since 1989 and he is considered one of the pioneers of mussel farming all those years ago.

At Killary Fjord Shellfish we farm blue-shell mussels also known as the common mussel on longlines submerged 8 meters under water. Killary is an ideal location for growing mussels thanks to the unique combination of fresh and sea water which gives the Killary mussel a distinctive sweet flavour. It is here on the Fjord that we grow, harvest, grade, depurate and debyss the mussels in our dispatch centre for local restaurants and wholesalers in the West of Ireland. Simon and his family live on the fjord flanking the mussel farm and it is this proximity to the farm that makes their mussels clearly the freshest mussels available locally.

© Copyright 2021 Killary Fjord Shellfish – All Rights Reserved

## DOCUMENT 2



Irish Coffee



SOURCE [www.tripadvisor.fr/Restaurant\\_Review-g212985-d11718268-Reviews-Gaynor\\_s\\_Bar-Leenane\\_County\\_Galway\\_](https://www.tripadvisor.fr/Restaurant_Review-g212985-d11718268-Reviews-Gaynor_s_Bar-Leenane_County_Galway_)



**DOCUMENT 3**

# Seasonal Fruits Guide

