

BACCALAURÉAT PROFESSIONNEL SECTION EUROPÉENNE SESSION 2024

Cuisine

Partie A – 10 minutes

Se référer au 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 work at the restaurant Chez Marcel, in Lyon. You are the chef, and today, the 29th September, is the International day **of awareness of food loss*** and waste. On this occasion you create a « Zero waste » menu.

* *sensibilisation aux pertes alimentaires.*

MENU

Zero waste

Vegetable nachos peelings and green salad

Pot au feu

Maple pudding cake

Tasks:

Use the document on page 2, and refer to your own professional experience:

1. Explain why you created this zero waste menu.
2. Propose a vegetarian alternative for the main course.
3. Suggest three tips to avoid wasting food in the kitchen every day.

Document 1: «Say no to food waste»

SAY NO TO FOOD WASTE: A GUIDE TO REDUCE HOUSEHOLD FOOD WASTE

1.1

Introduction to Food Waste

Food waste is all the food thrown away that could have been good to eat. If something spoils in your fridge because you have not eaten it in time; if you have served too much on your plate and throw away your leftovers instead of eating them later... this is food waste.

It is important to stop wasting food as wasting food means wasting money, labor and resources such as energy, land and water that go into producing the food. Wasting food also increases greenhouse gas emissions and contributes to climate change.¹



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Figure 1.1: Reasons why food is wasted

Food waste is when we:

- Buy more than we need
- Store food incorrectly
- Throw away leftovers
- Cook too much

Source: Reporter relying on information from WRAP, 2014

Document 2: *Pot au feu* ingredients



source : «pleins feux sur le pot-au-feu»

Document 3 : *Maple pudding*



source : cookingclassy.com