

SECTION EUROPÉENNE

BACCALAURÉAT PROFESSIONNEL RESTAURATION – dominante organisation et production culinaire

Épreuve orale spécifique de langue vivante : ANGLAIS

Entretien :

Partie A – 10 minutes
(à partir du sujet ci-dessous)

Partie B – 10 minutes
(travaux, activités effectués dans l'année terminale dans la discipline non linguistique et ouverture européenne)

Préparation : 20 minutes

Durée de l'épreuve : 20 minutes

SUJET n° 1

SITUATION :

You are a french cook working in a restaurant in Cork, South Ireland. Your Irish Chef asks you to make a traditional French dish "Boeuf Bourguignon" to match the French wines that have just been added to the wine list.

You open the cold room and you see these ingredients. (Annexe 1).

YOUR TASK:

- 1) Give the names of all the ingredients you can see on pages 2 and 3.**
- 2) List all the ingredients you need to make the "Bœuf Bourguignon"**
(You also have salt, pepper, spices, wine and stock which you can use according to your needs.)
- 3) Explain to your Irish chef how to make this meat dish ; give him the different steps to prepare this recipe.**
- 4) Which garnish can you serve with this dish ?**



































