

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° 2

I. Situation:

You have been working for a few months at the “White Bear”, an old and traditional pub, in Croydon (Surrey, South of England). The Chef would like to promote you as a “fish Chef”. So he asks you to complete the “Fish and Chips” technical form.

On this document you will find all the ingredients you need to prepare this dish but the method part isn't complete.

1. Explain what are the different steps to make the recipe.
2. Name utensils and equipment you need

II. “Fish and Chips” is a traditional English dish. Can you name and speak about one other dish (starter or meat or garnish or dessert)

FISH AND CHIPS			For 8 portions
A traditional English dish : breadcrumbed fish garnished with French fries. Served with different sauces or with tomato ketchup			
INGREDIENTS	UNIT	QUANTITY	METHOD
A) MAIN INGREDIENT			
FISH	Oz	1.600	
B) ENGLISH-STYLE BREADCRUMBS			
flour	Oz	0.100	
eggs	P	4	
breadcrumbs	Oz	0.300	
salt	Oz	0.010	
pepper	Oz	0.005	
C) GARNISH			
Potatoes	Oz	1.000	
oil	L	1	
UTENSILS/EQUIPMENT			