

BACCALAURÉAT PROFESSIONNEL
SECTIONS EUROPÉENNES
SESSION 2013
MÉTIERS DE L'HOTELLERIE
Option : Organisation et Production culinaire

Épreuve orale spécifique de langue vivante : ANGLAIS

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

SUGGESTING A MEAL FOR A BIRTHDAY

Situation:

You are a chef at "LandMarc", a famous French restaurant in New York City, USA. You are meeting Mr Carlson, who wishes to organize a meal for his wife's birthday. You advise him on the menu. MR Carlson wants a "very French" Menu.

Your tasks:

- Introduce yourself to MR Carlson
- Suggest a three-course "**French menu**" (document number 1)
- Explain to your American commis the cooking techniques for the 3 dishes you have suggested

Enclosures

- Documents : Menus

Document 1:

L A N D M A R C

179 West Broadway (between Leonard and Worth Streets)
New York, NY 10013

DINNER

Appetizers

French Onion Soup □ **S12**

Lamb Meatballs □ **S14**

whipped ricotta & mint

Mushroom & Truffled Pecorino Flatbread □ **S16**

black trumpet, oyster & crimini mushrooms

Roasted Marrow Bones □ **S16**

onion marmalade & grilled country bread

Warm Goat Cheese Profiteroles □ **S12**

herb & roasted red pepper salad

Fried Calamari □ **S13**

spicy tomato sauce

Specials

Cassoulet □ **S29**

duck confit, boudin blanc & braised bacon

Grilled Calves Liver □ **S24**

sweet potato gratin & sautéed spinach
shallot bordelaise

Boeuf bourguignon □ **S30**

red wine braised short ribs
cippolini onions & roasted potatoes

Chicken Liver Cavatelli □ **S22**

caramelized onions & bacon

Steak Tartare □ **S21/31**

field greens & grilled country bread

Cheese Plate □ S20

- **shropshire** (cows milk, great Britain)
- **castelrosso** (cows milk, Italy)
- **fourme d'ambert** (cows milk, france)
- **humboldt** fog (goats milk, united states)
- **la tur** (cow, goat & sheeps milk, Italy)

DESSERTS

One Of Each □ S16

- Crème brulee
- Blueberry crumble
- Nutella éclair
- Lemon tart
- Tiramisu
- Chocolate mousse

Ice cream □

- vanilla
- coffee
- milk chocolate
- mint chocolate chip
- hazelnut

Sorbet □

- coconut
- apple
- lemon

Take Home A Box Of

Housemade Caramels □ S15

Our suggested 20 % gratuity will be added to parties of 6 or more.

<http://www.landmarc-restaurant.com>