

BACCALAURÉAT PROFESSIONNEL
SECTION EUROPÉENNE
SESSION 2013

Spécialité : Organisation et production culinaire

Épreuve orale spécifique de langue vivante : ANGLAIS

Durée de l'épreuve : 20 minutes

Entretien : Partie A – 10 minutes

Préparation : 20 minutes

Partie B – 10 minutes

SUJET N°1

Le jury tiendra le rôle du client anglais puis du commis.

SITUATION : You're a head chef at the MercurePalais des Congrès hotel in Strasbourg. An English customer working at the European Parliament has booked The Europa Space (see doc 1) for 100 guests for dinner. The delegation is made up of MEP'S from different EU member states.

Your tasks:

- The English customer asks you to suggest a European menu. Don't forget to justify your choice.
(Have a look at doc 2 for help)
- Explain to your English commis the cooking techniques for the dishes you've chosen.

DOC 1



Mercure Strasbourg Palais des Congrès **hotel for business trips or leisure**

Strasbourg meeting room booking, seminar & congress

The Europa space offers a total floor area of 6275 sq. ft. (583 m²) and can accommodate up to 500 people for meetings or cocktails, and 300 people for formal dinners. Located on the ground floor, it consists of 7 fully modular rooms with natural light. All of our seminar packages have been designed to cater for your needs (work day, residential seminar).

<http://www.accorhotels.com/fr/hotel-8818-mercure-strasbourg-palais-des-congres/>

DOC 2

