

**BACCALAURÉAT PROFESSIONNEL
SECTIONS EUROPÉENNES
SESSION 2022**

Cuisine

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° 1

SITUATION:

You work as a sous-chef in one of the restaurants owned by George Blanc Group. Mr. Blanc has been contacted by "Cadbury", a British chocolate company. As a result of reduced sales in Britain following Brexit, this company wants to extend its market to France.

YOUR TASKS:

1. Describe two traditional English desserts, explain the recipes, the ingredients and the equipment used to prepare them.
2. Explain two French traditional specialties (savoury or sweet) with chocolate. Explain the different types of chocolate that exist.
3. Invent a new dessert, or a variety plate ("café gourmand") that uses Cadbury chocolate.