

**BACCALAURÉAT PROFESSIONNEL  
SECTIONS EUROPÉENNES  
SESSION 2024**

**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° 2**

**SITUATION:**

You are a chef in the "Anchor Inn", an eco-friendly restaurant in Worcester. King Charles III is planning a visit to the local authorities. Your restaurant is in charge of organizing the meal for 50 people.

**YOUR TASKS:**

**Use the documents as well as your own experience.**

1. Propose an eco-friendly menu for the event. Justify your choice. (see document 1).
2. Explain the recipe of the main course or the starter (ingredients, utensils and cooking steps).
3. Explain how you can respect the environment in your restaurant.



## Document 1

### **Eco-friendly restaurants: How to build a smart menu**

An eco-friendly menu is one of the most visible ways you can show your customers that you are committed to being more sustainable. Here are a few ideas:

#### **Favour local and seasonal ingredients**

Use more locally sourced produce, meat or fish and seasonal products: this reduces your restaurant's food miles and hence carbon footprint. Try cultivating partnerships with local producers and celebrate both the product and the producer on your website or menu. Many consumers like to know where their food comes from and your clients will likely feel good about engaging with and supporting the local farming community.

Source : <https://www.theforkmanager.com/blog/market-trends/eco-friendly-restaurants-how-build-smart-menu>

## Document 2

# 6 WAYS TO MAKE YOUR RESTAURANT ECO FRIENDLY

Going 'green' isn't just good for the environment; it's also good for business!



#### **UPGRADE YOUR EQUIPMENT**

Buying more energy efficient appliances can help the environment...and your electric bill!



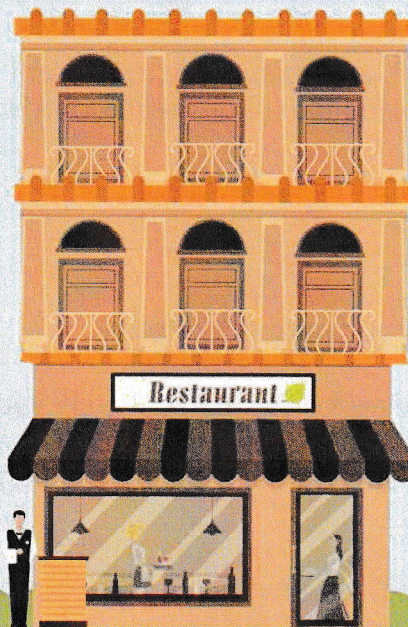
#### **STOP WASTING WATER**

Consider putting flow restrictors on your faucets to reduce wasted water.



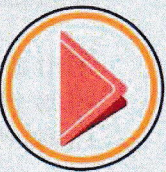
#### **USE MORE SUSTAINABLE PACKAGING**

Consider eco-friendly alternatives, like those offered by ShopAtDean.



#### **CONSIDER CLOTH NAPKINS**

Cloth napkins can be washed and reused over and over. They're also more stylish!



#### **CLEAN UP YOUR FOOD OFFERINGS**

Consider adding some organic options to your menu, if you haven't already.



#### **BUY LOCAL**

Consumers like to buy local, and it's also a sustainable choice.



Buy all the eco-friendly restaurant supplies you need at **ShopAtDean.com**



Source : <https://www.newswire.com/news/shopatdean-releases-guide-to-running-a-sustainable-restaurant-in-2018-20410994>