

BACCALAURÉAT PROFESSIONNEL SECTIONS EUROPÉENNES SESSION 2021

Cuisine

Épreuve orale spécifique de langue vivante : ANGLAIS

Entretien :

Partie A – 10 minutes

(à partir du sujet ci-dessous)

Partie B – 10 minutes

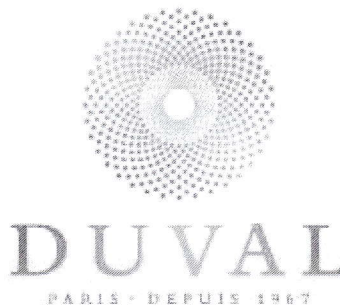
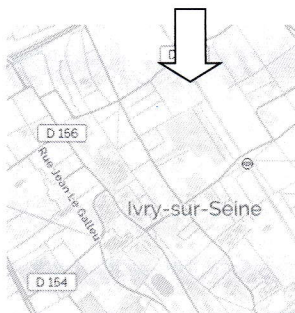
(entretien à partir des travaux et activités effectués pendant l'année de terminale dans la discipline non linguistique et ouverture européenne)

Durée de l'épreuve : 20 minutes

Préparation : 20 minutes

SUJET n° 2

Situation :



Our history

Founded in 1967, Duval positions itself as one of the last independent great Parisian caterers.

The human-size of our company promotes a true team spirit that definitively rooted our House in the move and modernity since its creation. Considered today as one of the most dynamic caterer on the Parisian market, we design, create and sign over 3,500 events per year, all services included.

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You're working with the outdoor catering company, in Paris, as « chef de partie ».

Your company is hoping to be selected to serve food for athletes during the Olympic Games in 2024 and organize a cocktail for 150 people.

Tasks:

1. Suggest two three-course menus for athletes.
2. Choose a dish from one of your menus and explain how to cook it. Suggest a garnish.
3. Explain the items you would serve during the cocktail. Suggest some vegetarian options.
4. What specific equipment is needed to take food from the central kitchen to the Olympic village?

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SUJET n° 1

Situation :



Double-decker coach

My project: opening my English food truck in France

After your studies, you decide to make your dream come true: have your own food truck. You bought a typical English double-decker coach on the web at a very good price. On this coach, you have decided to cook and sell traditional English food to take away.

The composition of the menu is up to your imagination and creativity. You also have to think about the equipment and utensils that you need to cook the food.

You will open for lunch and dinner time. You decide to arrange the kitchen on the ground floor of your bus. On the first floor, you will serve hot drinks and pastries during the afternoon.

Tasks:

1. Suggest typical British dishes to compose the menu of your food truck.
2. Select one dish on your menu, then give the ingredients and explain the recipe.
3. Describe equipment and utensils you need to cook the recipe.
4. Present a selection of cakes that will be served on the first floor at tea time.
5. Make suggestions for additional sales (gifts, souvenirs ...).



Afternoon tea



English gifts and souvenirs