

**BACCALAURÉAT PROFESSIONNEL  
SECTIONS EUROPÉENNES  
SESSION 2019**

**CUISINE**

Épreuve orale spécifique de langue vivante : ANGLAIS

**Entretien :**

**Partie A – 10 minutes**

*(à partir du sujet ci-dessous)*

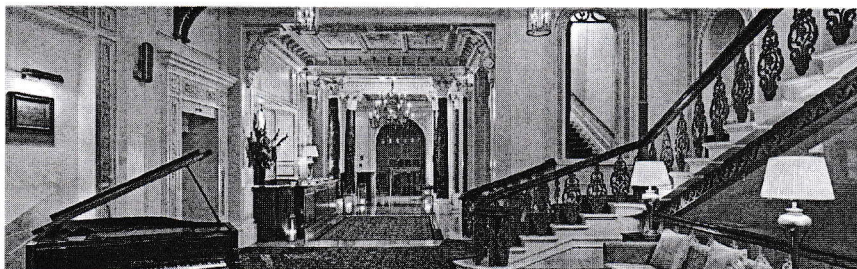
**Partie B – 10 minutes**

*(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**



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**Exceptional Dining at The Grand Brighton**

From the effortlessly stylish GB1 Seafood Restaurant & Bar to the sunny sea-facing Victoria Lounge, Bar and Terrace, The Grand Brighton offers an exceptional experience to suit all.

If you would like to eat fish at one of the best restaurants in Brighton or you prefer to indulge yourself with afternoon tea, the luxury hotel The Grand Brighton is your best choice.



## TRADITIONAL ROAST

### Beef

*Aged sirloin of beef with Yorkshire pudding and red wine gravy*

### Pork

*Roast pork loin, served with crackling and apple sauce*

### Corn Fed Chicken

*Thyme roasted breast and confit leg, served with pork, leek & bacon chipolata, watercress & bread sauce*

### Vegetarian

*Vegetable nut roast, Yorkshire pudding & vegetable gravy*

*All served with, roast carrot, parsnips & swede, cauliflower cheese, French beans and spring cabbage, goose fat roasted potatoes*

The « Grand Brighton Hotel » has a classic style of menu in the « GB1 » dining room.

The hotel is looking for a chef to extend its food offers with a more modern menu in the « **Victoria bar** »

The idea is to attract more young people with up to date specials, in the relaxed atmosphere of a bar.

#### YOUR TASKS:

You're applying for a job at this new Victoria bar.

1. Which dishes can you recommend? (the hotel is situated beside the sea)
2. Explain a few of your recipes, with the garnishes and sauces you would serve.
3. Suggest a vegetarian option.
4. Make a list of the kitchen equipment and utensils the hotel will have to buy for this new kitchen.
5. Do you think it would be a good idea to have a trainee to work with you?