

**BACCALAURÉAT PROFESSIONNEL
SECTION EUROPÉENNE
SESSION 2016
Métiers de l'hôtellerie et restauration
Option : cuisine**

Épreuve orale spécifique de langue vivante : ANGLAIS

Durée de l'épreuve : 20 minutes

Entretien : Partie A – 10 minutes

Préparation : 20 minutes

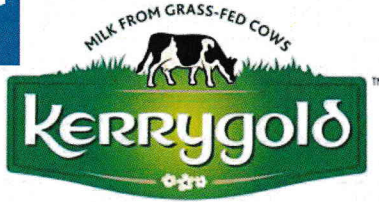
Partie B – 10 minutes

SUJET N° 1

SITUATION DE COMMUNICATION :

As a qualified chef, you're applying for a job in the Ladyswell restaurant in Cashel Ireland...
You want to know more about the region and its specialities, to prepare the interview.

1. What kind of a restaurant is Ladyswell?
2. What sort of food is served?
3. Can you imagine some local specialities?
4. What is the local cheese speciality? Can you compare it with other European cheeses?
5. If you were working in Ladyswell, what recipes would you recommend made with this cheese?



Lexique :
Fàiltéireland = Welcome to Ireland (Organisme pour la promotion touristique en Irlande)
Kerrygold = organisme irlandais assurant la promotion des produits laitiers
Slight blue tang = saveur légère de bleu
Blue veining = marbrage du bleu



Cashel Blue is semi-soft and a voluptuously creamy cheese. It has a round, full flavor and slight blue tang. The cheese is a buttery color, threaded with characteristic blue veining, and large blue flecks from *Penicillium roqueforti*, the fungus used in Roquefort, Stilton and other blue cheeses. This cheese ages beautifully and the flavors become more pronounced over time.



Cashel Castle.

Ladyswell Restaurant
Address: Ladyswell Street, Cashel, Co. Tipperary
 Wide range of breakfast, lunch specials, salads, Paninis and steaks served throughout the day. Bacon and cabbage served seven days a week. Homemade desserts (a speciality). Beer license and a wide selection of coffees available. Daily specials available.

Town of **Cashel**, county Tipperary, Ireland



Sources:
 1. Site web ladyswell B+B,
 2. Irish tourist board(BORD Fáilté),
 3. Trip advisor
 2/02/16



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SUJET N°2

SITUATION DE COMMUNICATION :

You are a head chef at the Savoy hotel in London. You are in charge of organising a special afternoon tea for Valentine's Day at the Savoy.

- 1) First, explain to your commis what an afternoon tea is (see documents 1,2 and 3).

WELCOME TO THE SAVOY

The Savoy, a Fairmont-managed five- star hotel, is one of the most celebrated of London landmarks, proudly standing on the North bank of the River Thames.

DOC 1

Thames Foyer Afternoon Tea

Hours of Operation

Open seven days a week from 8:00 a.m. to 11:00 p.m.

Breakfast: 8:00 a.m. - 11:30 a.m.

Lunch: 11:30 a.m. - 1:00 p.m.

Afternoon Tea: 1:00 p.m. - 5:45 p.m.

Light Dinner: 7:00 p.m. - 10:30 p.m.

<http://www.fairmont.com/savoy-london/dining/thamesfoyer/>

Docs 2 and 3



- 2) Then, explain to your commis the food you have chosen for Valentine's day afternoon tea.
- 3) Finally, your commis needs help to prepare a sandwich or a cake: explain the recipe.