

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 effectuées dans l'année terminale, dans la discipline non linguistique et ouverture européenne.)

Préparation : 20 minutes

Durée de l'épreuve : 20 minutes

CORRIGÉ SUJET n° 1

SITUATION:

You work as a sous-chef in one of the restaurants with the 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 2 traditional English desserts, explain the recipes, the ingredients and the equipment used to prepare them.

I can explain about trifle, which is a well-known English dessert. It is composed of sponge cake, which is flavoured with a sherry syrup, covered with fresh fruit such as peaches or strawberries, topped with custard /pastry-cream and freshly whipped cream. You need a saucepan and whisk to make the syrup using sugar, water and sherry. To make the pastry cream, you need a mixing-bowl and whisk to beat the egg yolks, sugar and flour and a saucepan to heat the milk with vanilla pod. You also need a mixing bowl and whisk to make the chantilly cream.

2. Explain two French traditional specialties (savoury or sweet) with chocolate. Explain the different types of chocolate that exist.

- Black forest gâteau is a favorite traditional cake made in France. It's made with a dark chocolate sponge, flavored with cherry syrup and kirsch. It's filled with cherries and whipped cream. Then it's covered with whipped cream and dark chocolate shavings.

- White chocolate and raspberry bavarian dessert is made with melted white chocolate, beaten egg-white, sugar and whipped cream. Gelatine is added to set it.

This beautiful creamy mixture is delicious with fresh raspberries which give a tangy flavour.

- Milk chocolate tower is made by alternating a light milk chocolate mousse with crispy milk chocolate leaves (melted chocolate in a tile (= 'tuile'). This can be decorated with fresh fruit carpaccio on the side, such as pineapple, mango....

Dark/black chocolate has a high (often 60-99%) content of pure cocoa (powder of the cocoa fruit)

White chocolate is added with sugar and milk to give it a flavour that is more mellow than dark chocolate.

White chocolate has no cocoa, it is purely cocoa butter and sugar.

- 3.** Invent a new dessert, or a variety plate ("café gourmand") that uses Cadbury chocolate.

I could suggest a "sweet tooth coffee plate" with a variety of chocolate specialties- miniature chocolate chip cookie, dark chocolate mousse with espelette, mini chocolate and raspberry trifle verrine, iced white chocolate and almond lollipop.