

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

Préparation : 20 minutes

Durée de l'épreuve : 20 minutes

CORRIGÉ SUJET n° 2

SITUATION:

You're applying for a position as a sous-chef at the Silver Spur Steakhouse at Disneyland resort, Paris.



Source: <https://www.disneylandparis.com>

Document 1



1.



2.



3.

Your tasks:

1. Describe what dishes you will to prepare in this Steakhouse restaurant. (Starters, main courses with garnishes, sauces, vegetarian options and desserts.)

I expect to prepare lots of grilled meats, for example sirloin steak, with bearnaise sauce, garnished with sarladaise potatoes. Another example would be pan-fried chicken Kiev, served with garlic butter and basmati rice. Starters would include gaspacho; a spanish cold soup, caesar salad, for example. To suit vegetarians, I would suggest vegetarian lasagna, or Chili sin carne. Typical desserts in this restaurant would be ice-cream specialties such as Banana split, Strawberry sundae, also apple turnover, mango pannacotta....

2. Explain how to set up a worktop in the kitchen.

Let's imagine the preparation is Pan-fried chicken Kiev. I need a chopping board, a boning knife, a chef's knife and different trays.

The chicken legs or breast have to be boned on the chopping board, using the boning knife. Then they are place in the refrigerator.

After cleaning the worktop, I need a clean chopping board and chef's knife to finely chop the garlic. Then I need a mixing-bowl and wooden spoon to soften the butter, and I add the garlic and seasoning. I take the chicken out of the fridge to stuff the pieces.

Next I use several trays to bread the chicken (one with seasoned flour, one with beaten egg, one with breadcrumbs...)

3. What is the protocol in the theme park? Explain the importance during a delivery. (See **Document 1**)

We have to wear a face mask in the kitchen, or when we are in contact with the public. It helps stop the virus from circulating. During a delivery for fresh produce such as meat, fish , both people should wear a mask to reduce the exposure to the virus.

The second picture shows hand washing, we have to be really careful to have clean hands at all times. This also stops the covid virus. Hand washing is important before and after handling produce. It's important to frequently disinfect your hands during the day working in the kitchen. This means washing for more than 20 seconds, or using hand sanitizer.

The third picture is a disinfectant spray, which is used to kill the virus. Since Covid, we've had to reinforce the use of these measures to stop it. When produce is delivered, the outside parcels should be disinfected with this spray. All surfaces need to be disinfected regularly during storage, and preparation of foodstuffs.

4. What is your motivation to join the company?

I have experience in the same type of restaurant, I worked with the Campanile Chain in Dijon, and also the 'Little chef's grill' in Manchester during my training.

I have good knowledge of garnishes and sauces, so I think I would be perfect for this position. I can move out to 'Marne la Vallée', as I wish to travel at the beginning of my career. I also have a good level of English, and I know this is important for working with Disney.

5. What benefits do you expect of this job?

I would love to work in Disneyland, because it's a well-known company all over Europe, and I hope to travel to the USA later in my professional life, and this would be an advantage to get a job in the states, I think. Maybe I can get access to the attraction parks? I would like this too!

I also know that Disneyland organises English classes for its staff to improve their level of English, and I am interested in this.