

BACCALAURÉAT PROFESSIONNEL SECTION EUROPÉENNE SESSION 2022

Commercialisation et Service en Restauration

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

CORRIGÉ SUJET n° 1

Situation:

You are the manager of the restaurant "Le Normandy" Palace in Deauville, in France. You have to plan and organize a precious moment for all cinema lovers.



Palace "Le Normandy" Deauville.



Your tasks:

1. Explain your staff how to:

1.1. Decorate the entrance hall.

The entrance hall would be decorated with:
movie posters, poster, film clap, camera, stars posters.... The colours are black and white or purple and white: The same colours as the movie poster.

(+ see suggestion of candidates)

1.2. Decorate the tables.

I imagine "Black and White" decoration to remember the cinema for the tables composed of:

- Black tablecloth, white table runner
- White napkins
- White chair cover
- Flowers
- Lights black or white
- Little Clap of film
- Little camera
- Little photo book ...

(+ see suggestion of candidates)

1.3. Define a dress code for your team.

For my team, I suggest a Black and White Dress Code.

For example:



Man:	Woman:
- Black shoes - Black socks - Black trousers - White shirt - Black jacket - Bow-tie or Tie Black or white	- Black shoes - Tights or socks - Skirt or Black trousers - White blouse - Black jacket - Bow-tie or Tie or scarf Black and White

An apron if they want.

(+ see suggestion of candidates)

2. Could you suggest European wines that can be served with the main course for the festival? The main course is "Boeuf Bourguignon".

I would serve French wines with "Boeuf Bourguignon" for the festival such as:

- A red wine with the beef. I suggest AOC Rully, AOC Nuits Saint Georges, AOC Mercurey, ...which come from Burgundy. Another option is AOC Gigondas or AOC Vacqueyras or AOC Châteauneuf-Du-Pape different red wine come from Côtes du Rhône.

3. Suggest a vegetarian option for the main course.

I suggest:

- Butternut Squash Risotto with Freshly Grated Parmesan
- Bow-tie Pasta with Red Bell Peppers, Mushrooms, Roasted Shallots and Broccoli Florets in a Chardonnay and Light Cream Sauce
- Stir fry of mixed Seasonal Vegetables with a Light Chilli Glaze on a bed of Savoury Rice and garnished with a Crispy Vegetable Spring Roll
- Vegetarian Tortilla Wrap in a Lightly Spiced Tomato Sauce

(+ see suggestion of candidates)

4. Suggest a selection of cheese including local or European ones. How do you serve this selection on this special occasion?

On this special occasion, I prefer to serve cheeses on a plate.

I suggest regional cheeses such as: Camembert de Normandie, Livarot, Coeur de Neufchâtel, Pont l'Evêque.

I suggest 2 typical Irish cheeses: Cashel Blue and Durrus, Stilton an English cheese, Gorgonzola, an Italian cheese, Manchego, a Spanish cheese....

(+ see suggestion of candidates)