

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° 2

Situation:

You work as a headwaiter at "Dunboyne Castle Hotel" in Ireland. You are in charge of **creating a restaurant terrace with your direction**. You need to be mindful of Covid and respect sanitary rules!



Your tasks:

1. Train your staff and explain the sanitary rules to follow.

Restrictions have been almost entirely lifted in mainland France. You must continue to respect the following barrier measures:

- Wash your hands very often or use sanitizer;
- Use single-use tissues, and then throw them away;
- Cough and sneeze into your arm or into a tissue;
- Do not shake hands or greet people with kisses on the cheek;
- Avoid touching your face;
- Respect social distancing: you should remain further than two metres from others;
- Wear a mask where necessary (see below);
- Limit social contacts as much as possible;
- Air rooms for at least ten minutes, three times a day;
- Use digital tools (TousAntiCovid, available in English).
- You must present a health pass to access leisure and restaurant terraces.

2. Because of Covid, you cannot give a menu to the customers, suggest an option then.

I think a laminated table set or disposable table set are better. The first one is ideal as it would be easy to clean and disinfect after each restaurant service.

(+ see suggestions of candidates)

3. Imagine an appropriate atmosphere for your terrace including music, colors, lights, and so on.

I imagine a "nature" concept for my terrace. For example:

- Wooden terrace
- Green plants
- Lanterns/Lamps
- Music with the sounds of birds, nature
- Wooden Table and chairs
- Pieces of wood
- ...

(+ see suggestion of candidates)

4. Tell your staff how to set the tables? What sort of equipment and utensils do you need?

To set the tables for the terrace, you need:

- Tablecloth, napkin because it's a palace.
- A presentation plate if you want or a laminated table set or disposable table set
- Large Knife and fork
- Red wine glass, water glass
- Side plate for bread
- Salt and pepper

(+ see suggestion of candidates according to logic)

5. Could you suggest a plate of selection of cheeses and side dishes for your terrace menu?

I suggest a charger plate of cheeses because it's very difficult to use buffets or cheese trolleys with the sanitary rules.

I suggest a selection of irish cheeses such as Dubliner, Cheddar and Cashel Blue. It's served with Guinness Beer and corn bread or walnut bread or country bread. On the plate we could add fresh fruit such as: slices of apple, pear and also grapes or different conserves.

(+ see suggestion of candidates)