

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

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 team. You need to be mindful of Covid and respect sanitary rules!**



Your tasks:

1. Train your staff and explain the sanitary rules to follow.
2. Because of Covid, you cannot give a menu to the customers, suggest an option then.
3. Imagine an appropriate atmosphere for your terrace including music, colours, lights, and so on.
4. Tell your staff how to set the tables. What sort of equipment and utensils do you need?
5. Could you suggest a plate of selection of cheeses and side dishes for your terrace menu?



Different ideas and examples of restaurant terrace.