

Liberté Égalité Fraternité

SESSION 2022

BACCALAURÉAT PROFESSIONNEL ÉPREUVE ORALE SPÉCIFIQUE « SECTION EUROPÉENNE »

SPECIALITE CUISINE

LANGUE : ANGLAIS

SUJET N°2

Durée de l'épreuve : 40 minutes

- Préparation	- 20 minutes
- Présentation de la situation	- 10 minutes
 Entretien sur les activités et travaux effectués dans la discipline non linguistique 	- 10 minutes

SITUATION :



You work as a cook trainee at **Fitzgeralds Woodlands House Hotel and Spa** in Limerick, the third biggest city of Ireland, situated on the Western coast.

It's an organic restaurant using 100% organic produce, including organic produce from its own organic garden.

A group of **20 international students** (over-18) meets you to organize a masterclass to celebrate their final exam. They want to have fun learning how to cook. Two of them are vegan. Their budget is limited.





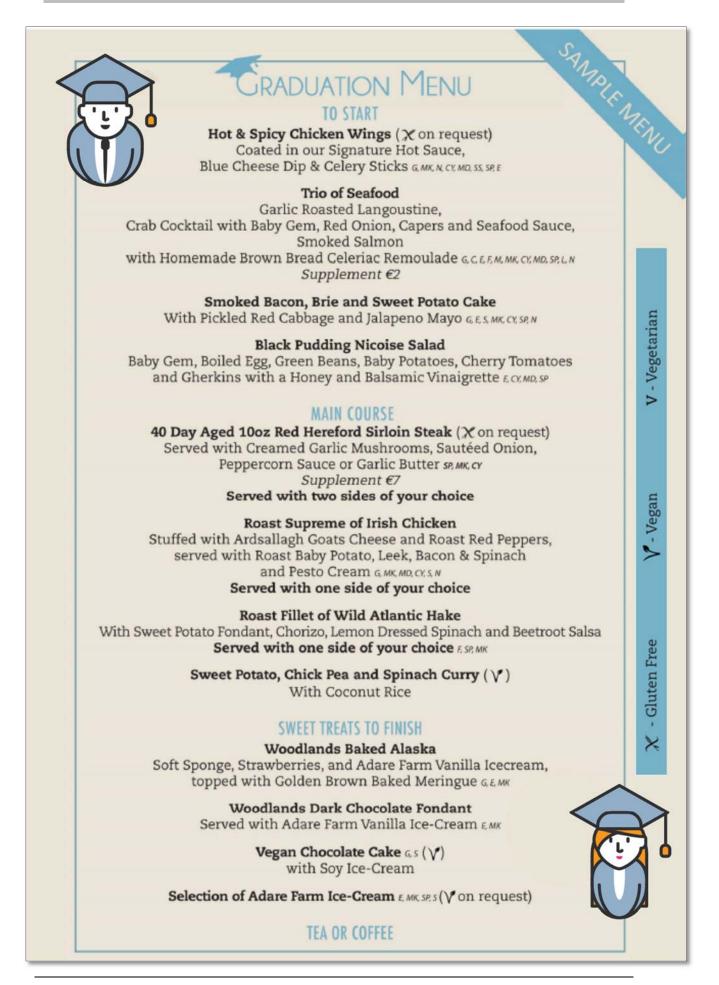
In order to reduce the price of the menu, make a proposition of 3 dishes (a starter, a main course and a dessert) and justify your choice. Explain how you are going to organize the masterclass.



DOCUMENTS:

- DOCUMENT N° 1 : THE GRADUATION MENU
- DOCUMENT N° 2 : HOW TO CREATE A COOKING CLASS LESSON PLAN

DOCUMENT 1 : THE GRADUATION MENU



DOCUMENT 2 : HOW TO CREATE A COOKING CLASS LESSON PLAN

Just like teaching any other subject, it's important that your cooking classes are carefully planned and you know exactly what the objectives of each lesson are.

Make sure you tell your students what they need to bring to your lessons.

To do this, you'll need to <u>plan out your lesson</u> and take the following into consideration:



- The length of your lessons Avoid overwhelming your students with too much information or boring them by having ran out of things to teach them after half an hour.
- Where your cooking classes are taking place Make sure that you adhere to the same hygiene standards
- The goals of the lesson: make sure that the lesson objectives are achievable both in terms of your student's level and the length of the lesson.
- The necessary materials: Make sure you don't forget anything that you'll need both in terms of ingredients and teaching resources.
- The recipes, of course: you should show them the recipe before you set them on their way.

Source : https://www.superprof.com/blog/preparing-cookery-tutorials/