



**ACADÉMIE  
DE NANTES**

*Liberté  
Égalité  
Fraternité*

## **SESSION 2022**

**BACCALAURÉAT PROFESSIONNEL  
ÉPREUVE ORALE SPÉCIFIQUE « SECTION EUROPÉENNE »**

**SPECIALITE CUISINE**

**LANGUE : ANGLAIS**

### **SUJET N°4**

**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 apprentice in the first UK organic pub, **The Duke of Cambridge** in London.

It serves delicious Modern British cuisine with Mediterranean influences, all made with the freshest seasonal ingredients sourced from local organic farmers and growers.

In order to win new awards, your manager has asked you to make some new proposals to make the pub even more sustainable \*.

Propose 3 new improving ideas to make the pub even more sustainable \*. Justify your choice using the sustainable criteria.

\* Sustainability : *the quality of causing little or no damage to the environment and therefore able to continue for a long time.*



## DOCUMENTS :

- **N° 1 : THE MENU OF OCTOBER**
- **N° 2 : SOME CRITERIA FOR RESTAURANT SUSTAINABILITY**

## **DOCUMENT 1 : THE MENU OF OCTOBER**

**Our substantial meal offering is:**

**2 courses £26.50, 3 courses £32.50**

**Snacks and sides available to supplement**

### **Snacks**

Sourdough bread, honey & olive £4  
Chicken croquettes, Cep emulsion £7.50  
Colchester rocks £3.5 each

### **Starters**

Roasted Crown Prince squash soup, black truffle  
Radicchio and baby spinach salad, orange gremolata, toasted walnuts  
Cured salmon, watercress, potato

### **Mains**

Confit Celeriac, roasted roots, black garlic & hazelnut  
Fish of the Day, shellfish cream  
Venison, cauliflower puree, red wine sauce

### **Sides**

Gratin Dauphinois £4  
Brussel Sprouts £4  
Sauerkraut £4

### **Desserts**

Montezuma chocolate brownie  
Apple crumble  
Sticky fig pudding, spiced toffee sauce

### **Cheese**

Bath soft, Wyfe, Blue, Merry  
Biscuits and chutney £4 each or £15 for the full complement

[www.dukeorganic.co.uk/menus/](http://www.dukeorganic.co.uk/menus/)

# OUR 14 KEY FOCUS AREAS

## sourcing



## society



## environment



[www.thesra.org](http://www.thesra.org)