

**BACCALAURÉATS PROFESSIONNEL ET TECHNOLOGIQUE
SECTIONS EUROPÉENNES
SESSION 2016
MÉTIER DE L'HÔTELLERIE**

Épreuve orale spécifique de langue vivante: ANGLAIS

Partie A – 10 minutes

(à partir du sujet ci-dessous)

Partie B – 10 minutes

(travaux, activités effectués dans l'année terminale, dans la discipline non linguistique et ouverture européenne)

Préparation: 20 minutes

Durée de l'épreuve: 20 minutes

SUJET N°2

You work as a receptionist at the Moonfleet Manor Hotel and an American lady/gentleman is phoning you to get some information about your hotel. Answer his/her questions and take his/her reservation!

Your task:

- 1) Greet him/her on the phone
- 2) Answer his/her questions about:
 - The exact location of your hotel and its environment
 - The facilities for children
 - The possibility of pleasant relaxation for parents
 - The restaurant and the quality of its cuisine
 - The availability of packed lunches when necessary
 - The different types of breakfast
 - Meal times
 - The dishes for dinner
 - The room(s) which would most suit his/her family and the price he/she would pay.
- 3) Take his/her reservation!

Reservation	
Surname:	First name:
Date of arrival:	Date of departure:
Number of adults:	Number of children under 2:
	Number of children between 2 and 16:
Type of rooms:	
Credit card number:	
A 50% deposit is required to secure your reservation. Therefore the above credit card will be debited of the amount of the corresponding deposit.	

Moonfleet Manor Hotel

A luxury hotel in Weymouth, Dorset

Enjoy a family break in a splendid Georgian manor house overlooking Chesil Beach in West Dorset. Situated in unspoiled countryside, this World Heritage site is simply magical, where the tranquility of the surroundings meets the quirky colonial décor of the homely interior.

No matter what the weather does, fun is paramount at Moonfleet Manor. With indoor and outdoor play areas, a cinema, heated indoor pool, a fabulous crèche, great walks and nearby family attractions – the children will be entertained all day, every day. And for those in need of some grown-up time, parents can have a fabulous evening meal at our Mediterranean-style restaurant, or spend some soothing ‘me-time’ in the spa treatment rooms.



Food and drink

Imagine sitting outside on a sunny terrace, a glass of good wine in your hand and a plate of locally sourced seafood in front of you, looking out across the great isthmus of Chesil Beach and the glittering sea beyond. On sunny days, you could easily be in the Mediterranean.

Our restaurant has a truly Mediterranean ambience, thanks to the exquisite cuisine of head chef Tony Smith. The terrace is a perennial sun-trap, but even on more ‘British’ days, you can enjoy the fabulous views across the Fleet and out to sea from inside the restaurant. The food is a delectable blend of Mediterranean and British, with an emphasis on locally produced ingredients.

[Our chef and suppliers](#)

Tony Smith brings 30 years of experience as a chef to the Moonfleet Manor kitchens. From restaurants in London, to luxury country houses around the country and working with Albert Roux in a 4AA restaurant, he brings a wealth of creativity, skill and knowledge. Thanks to this sterling pedigree, Tony has consistently earned 2AA Rosettes during the 14 years that he has been with us at Moonfleet.

Our ingredients are rigorously tested for quality, and we emphasise using local suppliers.

Breakfast

Served from 7am in the restaurant, there is a wide range of help-yourself breakfast components.

Lunch

If you're not out riding bikes, hiking, fossil-hunting or monkey-viewing, then come for a relaxed lunch in the restaurant – served between 12pm and 2pm. There is a lighter menu for parents and tasty child-friendly meals, while for those heading out on Dorset micro-adventures, we also provide filling packed lunches.

High tea and dining with children

For the smaller (and hungrier) children, tea is served at 5pm in the restaurant. Between 6pm and 7.30pm, the whole family can dine together, choosing from the evening menu and a thoughtfully created children's menu. After 7.30pm, the restaurant becomes an adults-only culinary retreat...

Dinner for Two

Once the children are in bed, you have the chance to really enjoy the tantalizing choices on the menu, taste the excellent wines, and get properly waited-on for a change. Chef Tony Smith is a master of mouthwatering meat dishes (the Belly of Pork, Venison Loin and Confit Duck leg are his personal favourites), and he also delights in using fresh-off-the-boat local seafood – conjuring up delicious dishes from Lyme Bay scallops and Portland crab.

Family rooms and suites

With a fantastic blend of colonial-feel furnishings and stylish modernity, there is one word that describes the rooms at Moonfleet: gorgeous. With generous double beds, plenty of space and the option for adjoining rooms for children, these rooms are not just for sleeping. Take a nap, read, have a soaky bath or watch TV in your luxurious and private home-from-home.

Double room £ 180 Our double is a compact room with double bed for two adults and an additional single bed can be placed in room for one child. Max occupancy: 3

Family double room £ 210 This is a spacious room with a double and up to two single beds can be placed in the room. Room can accommodate two adults and up to two children. Max occupancy: 4

Junior Family Suite £ 230 Two compact adjoining rooms with an interconnecting door, suitable for two adults and up to three children. Max occupancy: 5

Deluxe family double £ 250 This is a very spacious double room with a seating area and beds for two adults and up to three children. Max occupancy: 5

Deluxe family suite £ 280 A large master bedroom which is either open plan or features a separate bedroom for up to three children. Max occupancy: 5