

**BACCALURÉATS PROFESSIONNEL ET TECHNOLOGIQUE
SECTIONS EUROPÉENNES
SESSION 2018
MÉTIERS 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

Attention : tous les documents seront restitués au jury à la fin de l'épreuve.

SUJET N°1

A MENU FOR A POST-FOOTBALL MATCH DINNER

Travail à faire par le candidat

Role play:

- You are the head waiter / head waitress at “**O Connor's**” hotel and restaurant in Ireland. A customer meets you to get information on a menu for a dinner (following a football match/world cup 2018) for twenty guests (drinks and organization of the evening). The customer's budget is 60 € per person all inclusive (food, wines, drinks). You and he agree on a banquet-style evening with music.

Your task:

- explain the composition of 3 dishes: 1 starter, 1 fish or 1 meat, 1 dessert (annexe 1)
- suggest the appropriate wines according to the client's budget (annexe 2)
- suggest how the evening should be organized (dinner, open bar, dancing....)

Annexe 1

O CONNOR

Dancing dinner 40 €

1 dish to be selected per course

Selection of homemade smoked fishes
or
Vegetarian salad with lemon dressing

-----O-----

Roast cod, orange butter, mixed vegetables
or
Dublin bay prawns basil sauce
or
Monkfish medallions Dijon style sauce

-----O-----

Grilled lamb chops, garlic butter and pumpkin mousse
or
Veal filet, Port sauce and Spinach Mornay
or
Stuffed chicken breast with mozzarella cheese and mushrooms

Roast potatoes
Glazed turnips

-----O-----

Pecan pie with white chocolate ice cream
or
Dry and fresh fruits pudding
or
Vanilla and toffee tart
or
Cheese plate

-----O-----

Annexe 2

WINE LIST

€/btle 1/1

White wines

Chardonnay W. Fèvre Chile 2009	15
Bergerac Ch Tour des Gendres 2010	12
Sancerre H. Bourgeois 2008	30

Red wines

Shiraz Chapoutier Australia 2009	16
Beaujolais Duboeuf 2010	20
Rioja Marques de Caceres 2008	25

Sparkling Wines

Vouvray (F Chidaine)	28
Champagne (Gosset)	40

DRINK LIST

Cocktails (before and after dinner):	2,50
Soft drinks	2,50
Beers	2,50
Whiskies	2,50

TAX INCLUDED