



**ACADÉMIE
DE NANTES**

*Liberté
Égalité
Fraternité*

SESSION 2022

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

SPÉCIALITÉ CUISINE

LANGUE : ANGLAIS

SUJET N°1

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 live a new experience in **Toronto – Canada** : you integrate the team “**The chef Upstairs**” as a commis chef. The Chef Upstairs features an intimate dining experience with amazing chefs & spectacular food. With another chef, you participate in the creation of a menu for different events.

Propose a typical menu from “Pays de la Loire” for specific French dinner, explain the different dishes (starter, main course, dessert).

Then choose one dish of your menu and prepare the ingredients list.



DOCUMENTS :

- **N° 1 : REGIONAL PRODUCTS : TASTE THE DIFFERENCE !**
- **N° 2 : EXAMPLES OF TYPICAL DISHES**

In the Pays de la Loire, the Nantes Valley early vegetables, in particular mâche, mean quality epicurean fare. In Challans or in Loué, free-range, grain-fed chickens make for remarkably tender and delicious meat. In Sarthe, the local favorite rillettes is eaten on a slice of rustic bread. And in Vendée, the ham, however prepared, will surpass all your expectations.

The **best-known specialties of the region** are beurre blanc, rillettes du Mans, rillons, diableries, Loué poultry, muscatel sausages, rillauds d'Anjou, mogettes de Vendée, tourangelle soup.

Desserts here are also delicious: macaroons, jams, dries apples and pears, shortbreads.

Alcohol and Spirits – Secrets of the Alambic Pot Stills

Cointreau, the popular orange liqueur, has been distilled in Angers since 1849. Guignolet, a cherry liqueur, is also made in Anjou. The distilleries offer tours, and tastings are of course on the program. In Saumur, discover the Combier distillery, the oldest of the Loire Valley. In Vendée, Kamok, a coffee liqueur, and poiré, a pear drink made in Mayenne, are also spirits traditionally found in the Pays de la Loire.

Regional wines are:

- from Anjou and Saumur (28 appellations)
- from Touraine
- from Vendée (Muscadet, Coteaux d'Ancins, Gros Plant)

Delights from the Sea – The Ocean on a Platter

Mussels traditionally raised on posts in the Bay of Aguilon, distinctively colored Vendée Atlantic oysters found in the port at Bec, anchovies and sardines from Saint-Gilles-Croix-de-Vie and La Turballe, shrimp and clams fished from the seashore: in the Pays de la Loire, your seafood platter will not want for fantasies! You can buy fleur de sel, a fine or even coarse salt, in sachets of all sizes and sometimes mixed with various spice

[https://uk.france.fr/en/loire-valley/article/discover-cuisine-pays-de-la-loire.](https://uk.france.fr/en/loire-valley/article/discover-cuisine-pays-de-la-loire)

DOCUMENT 2 : EXAMPLES OF TYPICAL DISHES



Zander in white butter sauce



Mâche



Mussels



Oysters



Rillettes



Vendéen Préfou



Nantais Cake



Capon of Loué with morels and
Noimoutier potatoes

Source : <https://www.regal.fr/regions/pays-de-la-loire>