



**ACADÉMIE
DE NANTES**

*Liberté
Égalité
Fraternité*

SESSION 2022

**BACCALAURÉAT PROFESSIONNEL
ÉPREUVE ORALE SPÉCIFIQUE « SECTION EUROPÉENNE »
SPÉCIALITÉ COMMERCIALISATION ET SERVICES EN RESTAURATION**

LANGUE : ANGLAIS

SUJET N°2

LE SUJET « WORKING AS A BARTENDER » EST À IMPRIMER EN COULEUR

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're working as a server at **the Four Seasons Hotel in Limassol, Cyprus**.

The bartender of the Pool and Beach bar is absent for two weeks. You are replacing him.

The manager who is organizing a reception on Saturday, June 4th at 9 p.m. asks you to create a house-made drink for this special event.

Present the drink you've created and explain how you make your drink. Justify your choices

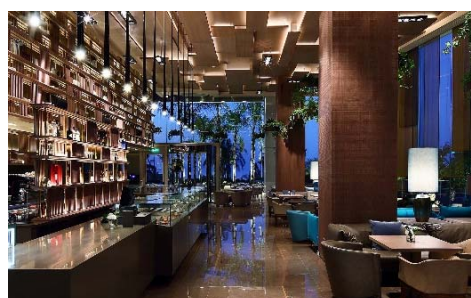


DOCUMENTS :

- N° 1 : THE DIFFERENCE BETWEEN COCKTAIL AND MOCKTAIL
- N° 2 : SOME INGREDIENTS
- N° 3 : TOOLS AND EQUIPMENT



<https://www.facebook.com/fourseasonscyprus/photos>



<https://www.fourseasons.com.cy/bars>

DOCUMENT 1 : COCKTAIL VS. MOCKTAIL

COCKTAIL	MOCKTAIL
A cocktail is an alcoholic drink containing a spirit or spirits mixed with other ingredients, such as fruit juice or cream	A mocktail is a non-alcoholic drink with a mixture of fruit juices or other soft drinks
An alcoholic drink	A non-alcoholic drink

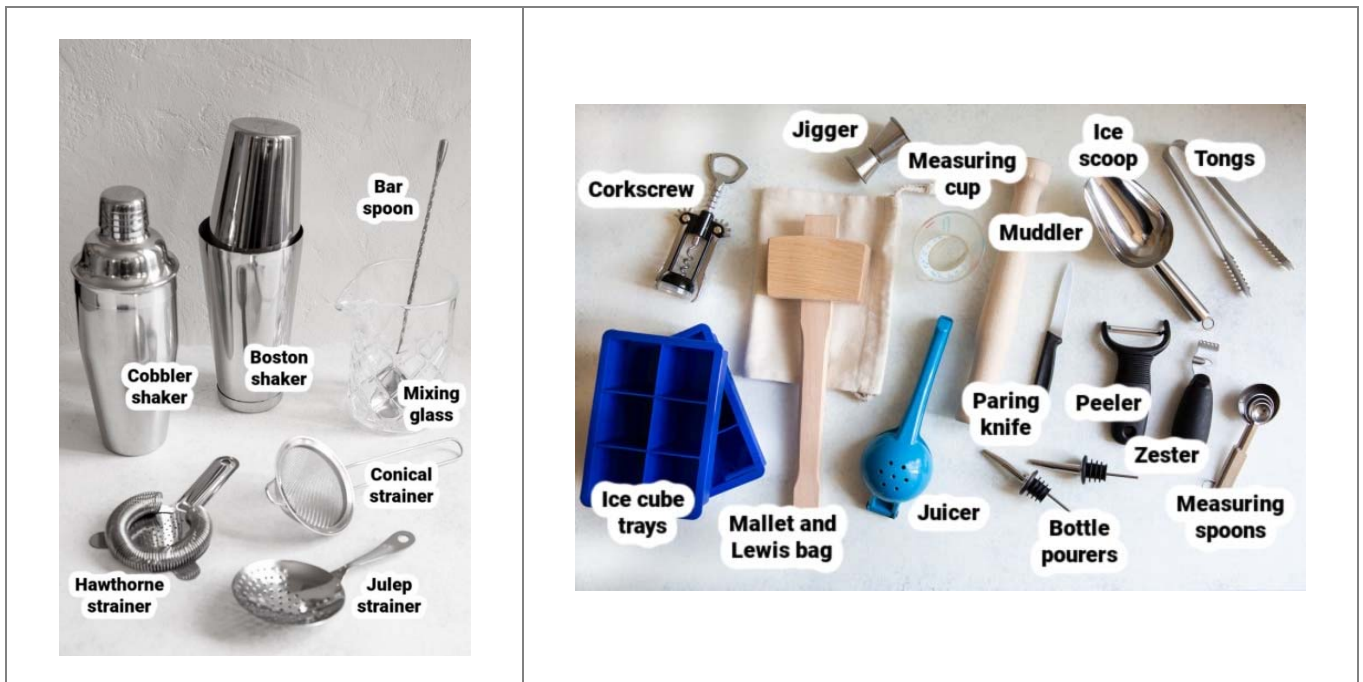
Source : <https://pediaa.com/what-is-the-difference-between-cocktail-and-mocktail/>

DOCUMENT 2 : SOME INGREDIENTS



Source : <https://www.melktch.com/blog/epicurious-x-reservebar-cocktail-cabinet-content-commerce>

DOCUMENT 3 : TOOLS AND EQUIPMENT



Source : <https://www.culinaryhill.com/bar-tools-and-equipment/>