



**ACADÉMIE  
DE NANTES**

*Liberté  
Égalité  
Fraternité*

## **SESSION 2022**

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

**SPECIALITE CUISINE**

**LANGUE : ANGLAIS**

### **SUJET N°2**

**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 trainee at **Fitzgeralds Woodlands House Hotel and Spa** in Limerick, the third biggest city of Ireland, situated on the Western coast.

It's an organic restaurant using 100% organic produce, including organic produce from its own organic garden.

A group of **20 international students** (over-18) meets you to organize a masterclass to celebrate their final exam. They want to have fun learning how to cook. Two of them are vegan. Their budget is limited.

In order to reduce the price of the menu, make a proposition of 3 dishes (a starter, a main course and a dessert) and justify your choice. Explain how you are going to organize the masterclass.



## DOCUMENTS :

- **DOCUMENT N° 1 : THE GRADUATION MENU**
- **DOCUMENT N° 2 : HOW TO CREATE A COOKING CLASS LESSON PLAN**



## GRADUATION MENU

### TO START

**Hot & Spicy Chicken Wings** (X on request)  
Coated in our Signature Hot Sauce,  
Blue Cheese Dip & Celery Sticks *G, MK, N, CY, MD, SS, SP, E*

**Trio of Seafood**  
Garlic Roasted Langoustine,  
Crab Cocktail with Baby Gem, Red Onion, Capers and Seafood Sauce,  
Smoked Salmon  
with Homemade Brown Bread Celeriac Remoulade *G, C, E, F, M, MK, CY, MD, SP, L, N*  
Supplement €2

**Smoked Bacon, Brie and Sweet Potato Cake**  
With Pickled Red Cabbage and Jalapeno Mayo *G, E, S, MK, CY, SP, N*

**Black Pudding Nicoise Salad**  
Baby Gem, Boiled Egg, Green Beans, Baby Potatoes, Cherry Tomatoes  
and Gherkins with a Honey and Balsamic Vinaigrette *E, CY, MD, SP*

### MAIN COURSE

**40 Day Aged 10oz Red Hereford Sirloin Steak** (X on request)  
Served with Creamed Garlic Mushrooms, Sautéed Onion,  
Peppercorn Sauce or Garlic Butter *SP, MK, CY*  
Supplement €7

Served with two sides of your choice

**Roast Supreme of Irish Chicken**  
Stuffed with Ardsallagh Goats Cheese and Roast Red Peppers,  
served with Roast Baby Potato, Leek, Bacon & Spinach  
and Pesto Cream *G, MK, MD, CY, S, N*

Served with one side of your choice

**Roast Fillet of Wild Atlantic Hake**  
With Sweet Potato Fondant, Chorizo, Lemon Dressed Spinach and Beetroot Salsa  
Served with one side of your choice *F, SP, MK*

**Sweet Potato, Chick Pea and Spinach Curry** (V)  
With Coconut Rice

### SWEET TREATS TO FINISH

**Woodlands Baked Alaska**  
Soft Sponge, Strawberries, and Adare Farm Vanilla Icecream,  
topped with Golden Brown Baked Meringue *G, E, MK*

**Woodlands Dark Chocolate Fondant**  
Served with Adare Farm Vanilla Ice-Cream *E, MK*

**Vegan Chocolate Cake** *G, S* (V)  
with Soy Ice-Cream

**Selection of Adare Farm Ice-Cream** *E, MK, SP, S* (V on request)

### TEA OR COFFEE

SAMPLE MENU

V - Vegetarian

V - Vegan

X - Gluten Free



## **DOCUMENT 2 : HOW TO CREATE A COOKING CLASS LESSON PLAN**

Just like teaching any other subject, **it's important that your cooking classes are carefully planned** and you know exactly what the objectives of each lesson are.

Make sure you tell your students what they need to bring to your lessons.

To do this, you'll need to [plan out your lesson](#) and take the following into consideration:



- **The length of your lessons** - Avoid overwhelming your students with too much information or boring them by having ran out of things to teach them after half an hour.
- **Where your cooking classes are taking place** - Make sure that you adhere to the same hygiene standards
- **The goals of the lesson:** make sure that the lesson objectives are achievable both in terms of your student's level and the length of the lesson.
- **The necessary materials:** Make sure you don't forget anything that you'll need both in terms of ingredients and teaching resources.
- **The recipes, of course:** you should show them the recipe before you set them on their way.

*Source : <https://www.superprof.com/blog/preparing-cookery-tutorials/>*