



**ACADÉMIE
DE NANTES**

*Liberté
Égalité
Fraternité*

SESSION 2022

**BACCALAURÉAT PROFESSIONNEL
ÉPREUVE ORALE SPÉCIFIQUE « SECTION EUROPÉENNE »
SECTEUR DE LA RESTAURATION : CUISINE
LANGUE : ANGLAIS**

SUJET N°3

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 will work as a commis chef in two-star restaurant “L’Enclume ” in **Cartmel, UK**. You meet the famous chef, Simon Rogan, for a job interview.

Explain why you have chosen to apply to the commis chef job at the restaurant “L’Enclume” (reputation of the restaurant and the chef Simon Rogan).

Choose one dish in the menu and explain the recipe.



DOCUMENTS

- **DOCUMENT 1 : SIMON ROGAN IS THE CHEF OWNER OF TWO MICHELIN- STARRED L'ENCLUME**
- **DOCUMENT 2 : SAMPLE LUNCH AND DINNER MENU FROM L'ENCLUME**

DOCUMENT 1 : SIMON ROGAN IS THE CHEF OWNER OF TWO MICHELIN-STARRED L'ENCLUME.

In 2002, Simon Rogan opened his own restaurant L'Enclume in Cartmel, a small Cumbrian village. The establishment won its first Michelin star in 2008 and a second followed four years later, both being retained every year since. In 2013, the Good Food Guide awarded L'Enclume a rating of 10/10, rating it second, fractionally behind Heston Blumenthal's The Fat Duck.



Simon's aim when starting his own venture was to create a restaurant that was, in a culinary sense, not only connected to the local area but also environmentally friendly and relying on the surroundings to supply the ingredients needed. The first rule was to use only British produce, then only ingredients sourced in Cumbria, but now he has gone further still and the results have been outstanding. Through much hard work, research, planning and careful management, the Rogan has developed a farm just outside of the village which since 2009 has been providing the food stuffs that you will find served up on their artisan plates.



<https://www.thestaffcanteen.com/2-Michelin-Star-Chefs/2-michelin-star-chefs-simon-rogan-lenclume#/>

DOCUMENT 2 : SAMPLE LUNCH AND DINNER MENU FROM L'ENCLUME



Sample Menu

Boltardy beetroot, stout, ragstone

Oyster cracker

Pork, eel and fermented sweetcorn

Salted currant tart, smoked cod roe and radishes

Sea scallop from gairloch, pike perch roe

Raw cornish mackerel and vegetables in coal oil

Spinach in seaweed butter, sea herbs and caviar

Tomatoes preserved in rosehip, nasturtium, lobster tail

Glazed hen of the woods, bay shrimp, oxalis

Jan king cabbage, fermented mushroom and wasabi

Dry aged pork, wilted kale and honey wine

Frozen tunworth cheese with malt, verbena

Raw milk ice cream, blackberry, sweet cicely

Caramel, teacake, mint stones, fig leaf

Tasting menu available for both lunch and dinner £155

Classic wine pairing £80

Signature wine pairing £120

<https://www.lenclume.co.uk/restaurant/sample-lunch-dinner>