

BACCALaurÉAT PROFESSIONNEL
SPÉCIALITÉ MÉTIERS DE L'HÔTELLERIE RESTAURATION
SUJET N°2

Durée de l'épreuve : 40 minutes

- Préparation	- 20 minutes
- Phase 1 : Présentation de la situation proposée ci-dessous	- 10 minutes
- Phase 2 : Entretien sur les activités et travaux effectués dans la discipline non linguistique durant l'année de terminale	- 10 minutes

SITUATION :



Source:
<https://whitehart-lincoln.co.uk/eat-drink/antlers-restaurant>

The White Hart Hotel and Antlers restaurant is looking for a waiter/ a chef. The manager wants to meet you at the restaurant for a job interview.

- First, introduce yourself, talk about your work experience.

He shows you the *Antlers « À la Carte Menu »* inspired by local growers, artisan producers and a range of the finest seasonal products. To test your professional skills and knowledge, the manager asks you to ...

- present, two different menus with a starter, a main dish and a dessert for two guests. One is vegan and the other eats only fish
- explain your choices.

DOCUMENT : "Antlers restaurant", White Hart Hotel menu



Starters

- Spiced Pumpkin Soup, toasted seeds, vanilla Rum £5.95 (V)
Goats Cheese & Beetroot Bon Bon, maple, chilli & chive dressing £4.50 (VG)
Scotch Egg, Red Hill Farm sausage, sage panko, curried mayonnaise £6.50
Crispy Pork Belly, blackberry, apple, celeriac £6.95
Gravlax Salmon, horseradish, beetroot, capers £8.50
Short Rib Croquettes, smoked rib, tarragon mayonnaise £6.50

Main

- House Burger, truffle gouda, onion jam, candied bacon, milk bun, tempura pickle, skin on fries
£18.95
Battered Haddock, twice cooked chips, pea puree, charred lemon, homemade tartar sauce £17.95
Chicken Milanese, parmentier potato, truffle parmesan cream £18.95
Pearl Barley Risotto, dashi, black sesame £16.95
Redhill Farm Free Range Lincolnshire Sausages, wholegrain mustard mash, red onion gravy £16.95
6oz Flat Iron Steak, grilled tomato, flat cap mushroom, triple cooked chips, watercress £19.95

Desserts

- Selection of ice-Creams or Sorbets £4.85 (VG, GFA)
Sticky Toffee Pudding, salted caramel sauce, clotted cream ice cream £5.00 (VG)
Triple Chocolate Brownie, espresso croquant ice cream, chocolate sauce £5.00 (VG, GFA, VEA)
Eaton Mess Panna Cotta, raspberries, cream, meringue £6.00

(DF)=DAIRY-FREE, (GF/A)=GLUTEN FREE/AVAILABLE,
(VE/A)=VEGAN/AVAILABLE, (VG/A)=VEGETARIAN/AVAILABLE

Source : <https://whitehart-lincoln.co.uk/>