

**ÉVALUATION SPÉCIFIQUE POUR L'ATTRIBUTION
DE LA MENTION « SECTION EUROPÉENNE »**

**Baccalauréat professionnel
CUISINE**

Session 2021

Épreuve orale
Durée de l'épreuve A et B : 20 minutes
Préparation : 20 minutes

A. Première partie : durée 10 min, préparation : 20 min

SUJET N° 1
Document candidat

Creating a menu for St Patrick's day

Travail à faire

Role play:

You are working as a chef at the King's Head Pub in Dublin. For Saint Patrick's day the owner is asking you to organize a special buffet for 100 people.

You have started a web quest to find out information about Irish eating habits (doc. 1). Now, you must create your menu with 2 starters, 2 main courses and 2 desserts for an 'Irish taste'.

You are expected to:

- Take into consideration the number of people and the buffet style aspect (document 2).
- Consider the information you found on the web. (document 1)
- Suggest dishes.
- Justify your choices.
- Adopt a professional attitude.

Enclosures:

Document 1: IRELAND: Food and Economy.

Document 2: Example of Dishes.

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Document 1: IRELAND: Food and Economy

The question of what Irish people eat these days is one that brings people to our website all the time. (By the way, if you're here looking for an answer to the question "What is the Irish national dish?", the short answer is that there may not be one -- at least not one that you can get even a majority of Irish people to agree on. If you're thinking that the Irish national dish is corned beef and cabbage, we're sorry to tell you that it's not, and it has never been.

Food in Daily Life. The Irish diet is similar to that of other Northern European nations. There is an emphasis on the consumption of meat, cereals, bread, and potatoes at most meals. Vegetables such as cabbage, leeks, turnips, carrots, and broccoli are also popular as accompaniments to the meat and potatoes. Roasts and stews, of lamb, beef, chicken, ham, pork, and turkey, are the centerpieces of traditional meals. Fish, especially salmon, and seafood, especially prawns, are also popular meals. Some foods (such as wheaten breads, sausages, and bacon rashers) and some drinks (such as the national beer, Guinness, and Irish whiskey) maintain their important gustatory and symbolic roles in Irish meals and socializing. Regional dishes, consisting of variants on stews, potato casseroles, and breads, also exist.

Read more: <http://www.everyculture.com/Ge-Ir/Ireland.html#ixzz5BmsSE38E>

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Document 2: Example of Dishes.

Irish Chowder



Steak and Guinness Pie



Fish and Chips



Irish Stew



Irish Bread Pudding



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