

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

**Baccalauréat professionnel
Cuisine**

Session 2023

Épreuve orale

Durée de l'épreuve A et B : 20 minutes

Préparation : 20 minutes

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

**SUJET N° 1
Document candidat**

EUROPEAN DISHES IN A MENU

Travail à faire par le candidat

Role play :

You are working as a chef at Brother Hubbard restaurant. You are asked to make suggestions to change or update the current Brunch and Lunch menu. The owner and the manager want to develop a European style cuisine.

You are expected to :

- Criticize the menu and suggest modifications to make it more varied.
- Express the Pros and Cons of the menu.
- Suggest European dishes and present them briefly.
- Justify your choices.

Enclosure(s) :

Document 1 : The Brunch and lunch menu

(<https://brotherhubbard.ie/wp-content/uploads/2022/01/BHN-Lunch-Menu-25.01.pdf>)

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DOCUMENT 1 : The Brunch and lunch menu

The Brunch & Lunch Menu – part 1

Available to 3.15pm



The Moroccan Eggs Zaalouk*

2 softly poached Eggs served with a fragrant & warming stew of Aubergine, Chickpeas, Lentil, Tomato & gentle spices – with a Lemon & yogurt dressing, sauteed Kale & our homemade Georgian-style sourdough

The Greek Pork*

Spiced Roast Pork Belly with beetroot puree, roasted red onion and peppers, rocket & tzatziki – all on our homemade flatbread.

The Meaty Mezze Tray*

Harissa & yogurt lamb, hummus, marinated artichoke, with cucumber, plum tomatoes & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint.

The Vegan Mezze Tray*

Beetroot Falafel with dressing & pomegranate seeds, hummus, marinated artichoke with cucumber, plum tomatoes, & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint.

The Cauli-Chew Wrap (Vegan)*

Lemon-battered Cauliflower gently spiced, harissa aioli, carrot, pickled red onion, spinach leaves in a wrap. Comes with your choice of one of our salads.

The Chicken Party Sandwich (and you're invited!)*

Spicy & Sweet Marinated Chicken with pickled cucumber, aioli, charred corn and spinach. Comes with your choice of one of our salads.

ADD your SIDES:

Bravas Potato Almond-Romesco Sauce* +4.75

Colleville Dairy Halloumi & Zhoug* +3.25

Griddled Bacon* +3.25

Pan-fried Chorizo* +3.25

Our Classic Hummus* +2.95

Extra Poached/Fried Egg* +1.50

Scrambled Eggs (2 eggs)* +3.25

Add a Portion of One of
our Salads or Soup +3.95

ADD a Side of Sauce: our Hot Sauce*/
BH Relish-Ketchup * / Vegan Aioli* +1.75

Extra Toast/ Flatbread +2.50

Gluten-free Bread* +50c

*Please Note:
As with most restaurants,
sides are only available with a main item and are
not available separately.*

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The Brunch & Lunch Menu – part 2

The Seasonal 3-Salad Plate*:

All served with homemade Brown Soda & Caraway bread + hummus.
Salad buffet and choice of dressings.

The Soup*

Served with homemade Brown Soda & Caraway bread + hummus.
A soup bar is proposed.

The Frenchie: Peanut Butter & Jelly Edition

Our Brioche – French toasted – served with whipped Peanut Butter, our warm grape compote, roasted grapes and toasted salty peanuts.

Items marked with * can be made gluten-free! We are unable to amend dishes or make substitutions. Allergen information available (ask your Server).

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