

BACCALAURÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

CUISINE

**SECTION EUROPÉENNE
DURÉE DE L'ÉPREUVE : 20 minutes**

La calculatrice et le dictionnaire ne sont pas autorisés.

EXPLAINING THE STRENGTHS OF AN INNOVATIVE CONCEPT

Situation

As a cooking trainee, you joined the Gay family who owns Newton Farm Foods. A BBC television crew wants to do a report on the *Parlour Café* in its culinary channel and asks you a few questions about the place of your internship.

Tasks

You are expected to:

- Explain the TV crew the concept of Newton Farm Foods. Say why it is innovative.
- Give your opinion about “from the farm to the plate” new concept.
- Explain why awards and recommendations earned by the Gay family are important for the customers.

Vocabulary:

strengths: points forts

catering: restauration



Welcome to Newton Farm Foods

We are Hugh and Celia Gay and we are the 3rd generation of the Gay family to farm at Newton St Loe as tenants of the Duchy of Cornwall, just 3 miles West of Bath.

We started Newton Farm Foods some years ago to market our own farm produce, and this diversification is now Newton farm shop, butchery and café, all housed in a wonderfully converted 18th Century barn, in the centre of the beautiful village of Newton St Loe.

Our lamb, and Award-Winning home produced beef and pork is on sale in our butchery and served daily in our cafe.

The Farm



Farm Shop



Butchery



Parlour Café



The Parlour Café

The seeds for the Parlour Cafe were sewn when we gave up milking cows in 2000. Now the original 18th Century stone barn where we once milked our herd of 70 cows has been smartly transformed into a beautiful space for our cafe.

Our outdoor seating area is currently undergoing an extension programme which is hoped to be completed by Spring 2019. To continue offering the great outside eating experience we have created a temporary dining area in our corner barn. If choosing this option please ask for the Corner Yard menu. In an attempt to offer a smooth waiting service, all meals and drinks will be served using disposables. We hope you will bear with us whilst we continue to develop our business.

The food we serve is locally sourced whenever possible. We don't favour fast food, but prepare fresh dishes for you as quickly as we can, so at busy times there may be a wait for both food and drinks, but it will be worth it.

Our Awards

Family Farming Business of the Year 2016, Bath Good Food Awards: Best Farm Shop and Best Local Butcher 2016. Finalist in The Taste of the West Best SW Farm Shop category, Gold for the cafe 2017 and Finalist Bath Life cafe 2017. Regional winner of the Countryside Alliance Awards 2017, Local Food/Drink Award, South West.



Fillet Steak



Rib of Beef



Belly Pork



Know better. Book better. Go better.

Newton Farm Shop and Cafe

TripAdvisor Traveller Rating



Based on 247 traveller reviews

TripAdvisor Ranking

1 of 1 places to eat in Newton St Loe

Most Recent Traveller Reviews

30 Dec 2018: "Newton farm..."

18 Dec 2018: "Absolutely amazing Christmas lunch!!!"

15 Dec 2018: "Excellent breakfast with very good coffee"

29 Nov 2018: "Excellent food"

29 Nov 2018: "Good breakfast stop"

[Read reviews](#) | [Write a review](#)

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