

BACCALAURÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

CUISINE

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

La calculatrice et le dictionnaire ne sont pas autorisés.

ANALYSING A CHEF'S CAREER HISTORY

Situation

Analyse the career history of the two chefs from Birch restaurant in Bristol, as described on the website of their establishment.

Tasks

You are expected to:

- Quote the strengths of Birch restaurant.
- Read carefully Tom and Lee's career history and say what makes their career experience unique and different from other chefs.
- Explain why their career path is inspiring.

Vocabulary:

strengths: points forts

inspiring: enthousiasmant, qui est source d'inspiration

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Our aim is simple, to use local seasonal produce to create stunning small plates to be enjoyed in a relaxed environment. Birch is a small British restaurant set in the picturesque Southville in South Bristol. Birch's menu is made up of small plates created by our Head Chef Lee using seasonal ingredients from local South West suppliers. With dishes changing weekly we aim to use the best ingredients the South West has to offer all year round.

TOM

From a very young age Tom has had a passion for good food and drink regularly cooking the Sunday lunches and experimenting on his family. This passion turned into a career where Tom has worked as a restaurant manager throughout Bristol over the last 6 years. He started his hospitality career at The Albion in Clifton before moving to Blagdon to open the Seymour Arms. Tom's dream was realised when he purchased the Birch with his twin brother Ali. Tom looks forward to welcoming you to the Birch and becoming part of the thriving food scene in Bristol.

LEE

Lee started working as a chef in London learning his trade at Bibendum in Chelsea and continued his development at Lutyens on Fleet Street over a 15-year period. Lee decided on a change of scenery and moved to the South West where he opened the Seymour Arms with Tom before moving to Munio for the last year. His local, seasonal approach to cooking makes him the perfect chef to take over the Birch. When creating his menu Lee has focused on supporting local suppliers and using seasonal produce to create simple small plates.



From: <https://birchbristol.co/>