

BACCALAURÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

CUISINE

SECTION EUROPÉENNE

DURÉE DE L'ÉPREUVE : 20 minutes

La calculatrice et le dictionnaire ne sont pas autorisés.

CHEFS WORLD SUMMIT

Situation

You are invited to participate to the Chefs World Summit. This event is an international congress known as the world rendez-vous of the high-quality gastronomy.

Tasks

You are expected to:

- Explain why it is important for Chefs of the World to gather in such an event.
- Say if it is important to form the gastronomy of tomorrow.

- Pick out one or two themes you find interesting in first part, paragraph 4 and explain why.

- Select one conference offered on Tuesday, November 27th.
Explain what motivates you to participate to it.

Vocabulary:

gather: se réunir

schedule: programme

waste management: gestion des déchets



ABOUT CWS

COMMITTEES

SPEAKERS

PROGRAM

REGISTRATION

EXHIBITION

PLAN YOUR TRIP

CONTACT

THE WORLD RENDEZ-VOUS *of the high-quality Gastronomy*

The Chefs World Summit is an innovative and targeted concept, with a unique format: **three-day of experts' conferences and workshops • 5500sqm** exhibition with quality products.

Chefs and Professionals of culinary arts come from around the world to gather at this magical location, where gastronomy goes along with the art of living.

This is a unique meeting **to form the Gastronomy of tomorrow**, with chefs and other experts ready to share their experience.

The conferences, debates and practical workshops address numerous themes, such as Gastronomy, Bistronomy, wines, trends, marketing, pleasure, allergies, chefs' teams, the training of youths, new concepts, etc.



TUESDAY, NOVEMBER 27th



Everyday environmental responsibility: the chefs' challenge

MAIN STAGE • 10:00 - 11:00

Waste management, waste control measures, cooking without throwing anything away, inspiring teams to act on environmental protection and energy savings... Small gestures that show an everyday commitment and will help to protect the planet for the future. Chefs will make presentations and share possible avenues of action.



Innovations in gastronomy

RAVEL 1 • 10:00 - 10:45

New processes, new materials, new concepts: the experts will explain the latest advances in gastronomy, both in the physico-chemical and societal fields. This may be the birthplace of the restaurant concepts of the future!