

BACCALAURÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

**COMMERCIALISATION ET
SERVICES EN RESTAURATION**

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

La calculatrice et le dictionnaire ne sont pas autorisés.

VEGETABLE-BASED COCKTAILS

Situation

You are employed as a barmaid/barman in a gastronomic restaurant which is famous for its delicious cocktails.

You create a special event in your bar for the green week.

Tasks

You are expected to:

- Suggest your guests a vegetable-based cocktail that you have decided to promote.
- Explain how you would organize this event.

Vocabulary:

* **trend:** tendance

Vegetable-based cocktails



In the Kimpton Hotels & Restaurants Fourth Annual Culinary and Cocktails Trends Forecast, [91 percent](#) of bartenders said they plan on using vegetables in their cocktails in 2018 – not just as garnishes ! Think vegetables like beets, carrots, butternut squash, radish, tomatillos, green beans, asparagus and more. Check out some of these delicious [vegetable-infused cocktail recipes](#), including Gin & Asparagus and Tequila & Avocado creations.

(source le 4/01/19: <https://blog.foodstorm.com/13-must-know-catering-trends-for-2018/>)