

BACCALAURÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

CUISINE

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

La calculatrice et le dictionnaire ne sont pas autorisés.

**ZERO WASTE: TURNING UNSELLABLE FRUIT AND VEGETABLES INTO
DELICIOUS RESTAURANT DISHES**

Situation

You are a chef at the restaurant "Tiny Leaf" in London and you are involved in a zero waste commitment. It means that you use ugly fruit and vegetables that were supposed to be wasted. These unsellable fruit and vegetables are issued from your local organic supplier, Langridge.

Task

You show your trainee how to recycle ugly fruit and vegetables. Together, you create today's menu: one starter + one main course.

You respect the seasonal calendar and choose the ingredients available in the U.K during summertime.

Vocabulary:

parnips: panais

tuck into: commencer à manger

baba ganoush: purée d'aubergines

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Tiny Leaf

££££ Vegetarian📍 Bumpkin, 209 Westbourne Park Road, London, W11 1EA☎ 020 7243 9818🌐 [Website](#)

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[OVERVIEW](#)[LOCATION](#)

About Tiny Leaf

With the mantra of producing zero waste at the forefront of the thinking behind this Notting Hill newcomer (taking residency at the Bumpkin site while it looks for permanent home), this is one for the ever-increasing army of green warriors. Using surplus produce from organic suppliers (think Wholefoods and Langridge) which would otherwise go to waste, chef and foodie activist Justin Horn operates a necessarily daily changing menu according to what's in stock. What he can guarantee, however, is that it will always be organic and vegetarian, and there will be no compromise on taste. Breakfast on the likes of quinoa and spelt porridge with sweet apple and spicy cinnamon, lunch on red and gold beetroot salad with sage and parsnip, then tuck into chargilled broccoli and celeriac steaks with baba ganoush come dinner, washed down with botanical cocktails or Taste – a beer made using leftover bread.

Good to know

Average Price

££££ - £30 - £49

Cuisines

Vegetarian



■ UK ■ Europe ■ Rest of the World ■ N/A ▲ Grower

Vegetable Calendar		Salad & Herb Calendar				Fruit Calendar				
Vegetable Calendar	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct
Asparagus	■ N/A	■ ESP	■ ESP	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ N/A	■ N/A	■ ESP	■ N/A
Aubergine	■ ESP	■ ESP	■ ESP	■ ESP	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲
Aubergine Graffiti	■ N/A	■ N/A	■ ESP	■ N/A	■ ESP	■ N/A	■ ESP	■ N/A	■ N/A	■ ESP
Beetroot	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP	■ ESP	■ ESP ▲	■ ESP ▲	■ ESP ▲
Beetroot White	■ ESP ▲	■ ESP ▲	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A	■ ESP ▲	■ ESP ▲
Beetroot Golden Globe	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ N/A	■ N/A	■ N/A	■ ESP ▲	■ ESP ▲	■ ESP ▲
Beetroot Chiggioia	■ ESP ▲	■ ESP ▲	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A	■ ESP ▲	■ ESP ▲	■ ESP ▲
Beetroot Cooked	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲
Broad Beans	■ ESP	■ ESP	■ ESP	■ ESP	■ ESP	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ N/A
Potatoes New	■ N/A	■ N/A	■ ITA	■ ITA	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ N/A	■ N/A	■ N/A
Potatoes Red	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ N/A	■ N/A	■ ESP ▲	■ ESP ▲	■ ESP ▲
Potatoes Washed Baker	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲
Potatoes White	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ N/A	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲
Potatoes Salad	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ N/A	■ N/A	■ N/A	■ ESP ▲	■ ESP ▲
Potatoes Pink Fir	■ ESP ▲	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A
Purple Sprouting Broccoli	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A	■ ESP ▲
Runner Beans	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A	■ N/A	■ ESP ▲	■ ESP ▲	■ N/A
Shallots	■ FRA	■ FRA	■ NLD	■ NLD	■ NLD	■ FRA	■ NLD	■ FRA	■ FRA	■ FRA
Spinach	■ ESP ▲	■ ESP ▲	■ ITA	■ ITA	■ FRA	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲	■ ESP ▲