

BACCALAURÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

CUISINE

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

La calculatrice et le dictionnaire ne sont pas autorisés.

INTEGRATING THE TEAM OF A RENOWNED RESTAURANT

Situation

You dream to join the team of the restaurant “Core” by Clare Smyth. To do so, you do some research on the restaurant’s website and you discover the career path of Clare Smyth who is a very famous female Chef in the UK.

You apply for a job at Clare Smyth’s restaurant. You made some research on her restaurant’s website.

Tasks

You are expected to:

- Quote the distinctive particularities that brought Clare Smyth’s restaurant to a positive reputation in just two years.
- Underline Clare Smyth’s career path.
- Point out the personal and professional strengths necessary to be hired.

Vocabulary:

point out: mettre en avant

career path: parcours professionnel

strengths: points forts

ABOUT CORE

Core is an elegant and informal fine dining restaurant with an emphasis on natural, sustainable food, sourced from the UK's most dedicated farmers and food producers.

We create beautiful craft dishes, seeking out the best of British produce, with a passion to delight and share our curiosity and our love of delicious artisanal food.

Since opening in August 2017, Core has received numerous awards including two stars as new entry in the 2019 Michelin Guide, 10/10 in the Good Food Guide, five AA rosettes, Best Restaurant at the GQ Food and Drink Awards, New Restaurant of the Year by The Craft Guild of Chefs, and the Service Award at the National Restaurant Awards.

Clare also received the World's Best Female Chef Award by the World's 50 Best Restaurants.



CLARE SMYTH

Core is the debut restaurant of Clare Smyth, the first and only female chef to run a restaurant with three Michelin-stars in the UK.

Clare grew up on a farm in County Antrim, Northern Ireland. Since moving to England at the age of 16, she has worked with an uncompromising devotion to her craft, training in some of the most celebrated kitchens in the world. In her time as Chef Patron at Restaurant Gordon Ramsay in Hospital Road, her many awards included 10/10 in the Good Food Guide, five AA rosettes and an MBE for services to the hospitality industry. Clare also won the Cateys Chef of the Year Award 2016 and Michelin Female Chef 2017.

CAREERS

Are you passionate about doing the ordinary extraordinarily well? Is pursuing excellence your ambition? Then join the CORE team and work with exceptional people who care about exceptional food, wine and service.

Contact us for more information
careers@claresmyth.com