

BACCALAURÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

**TERTIAIRE
Commerce / Vente**

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

La calculatrice et le dictionnaire ne sont pas autorisés.

CHRISTMAS GIFT

Situation

You are a trainee for « Expeditors », a transport company located in Dublin, Ireland. You are in charge of finding a Christmas gift for the employees and the main clients. You have a budget of 40€ per person, and you have prospected two chocolate factories. Today, you are meeting Mr Hart, your tutor, to present your selection knowing that he is very sensitive to ecological issues.

Tasks

You are expected to:

- Give information about the two products.
- Point out their main advantages.
- Help him make the right choice.

Vocabulary:

coating: enrobage

shipping: expédition

FAUCHON

PARIS

THE KNOW-HOW OF THE HOUSE

FOR MORE THAN 130 YEARS, FAUCHON HAS NEVER CEASED TO INNOVATE AND HAS BECOME THE BENCHMARK FOR LUXURY FRENCH GASTRONOMY IN THE WORLD.

Address : 30 Place de la Madeleine,
75008 Paris

COLLECTION OF 24 CHOCOLATES

SKU. :
1019633



So that every bite is a unique moment, the Chef Pastry Chef and Chocolatier FAUCHON and Pascal Caffet, chocolate maker chief and "Meilleur Ouvrier de France", have created a collection of chocolates that exalt the intense flavors of cocoa: an innovative line of 20 audacious recipes created from noble products selected with care and focused on a specialty : handmade praliné. The subtle coatings of dark and milk chocolate reveal gourmet textures such as the crunchiness of praline, the fondant of ganaches or the smoothness of caramel.

€38.00

169.05 €/kg

SHIPPING & DELIVERY

Free Click & Collect

Chronopost

Home delivery Express

Delivery from 7€90 in France

Home delivery by courier

Delivery from 35€.

ChronoExpress

International delivery to your home

Delivery from 12€90 in Europe

Fauchon.com

C O C O A A T E L I E R



Cocoa Atelier was set up with the ambition to bring elegance, style and intense flavour to our creations.

We use some of the finest Irish ingredients in our beautifully inventive chocolate, from creamy Irish butter to pure Achill Island sea salt.

Our team of chocolatiers in our chocolate lab in Dublin dedicate their time to experimenting with a variety of flavours from yuzu to the finest single-origin cocoa from Papua New Guinea.

Address : 31 Park West Lavery Avenue
Nangor Road Dublin 12

Assortment of 25 Handmade Chocolates



The Cocoa Atelier is a new chocolate factory.

It is an ecologically conscious company that uses organic and fair trade chocolate to make a wide choice of hand-made chocolate, packed in eco-friendly sourced packaging.

€41.00

138 €/kg

SHIPPING & DELIVERY

Free Click & Collect

Chronopost

Delivery from 8€90 in Irland

5% discount for corporate gifts

<https://www.cocoaatelier.ie/>