

**BACCALAUREAT TECHNOLOGIQUE
OPTION: RESTAURATION**

SUJET 5

EPREUVE ORALE:

Durée de l'épreuve: 30 minutes

Préparation: 15 minutes

Prise de parole: 15 minutes

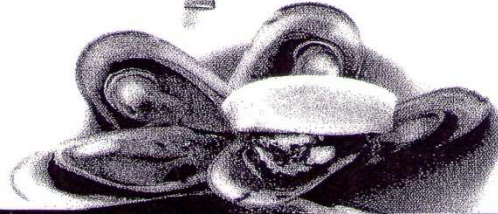
Describe and comment on the two documents.

1.Speak about Jacques Rioux and the main skills of a chef. What are J.Rioux's assets (atouts) as a French chef in St.Lucia ?

2.Is the Chef the key worker in the success of a restaurant ?



CHEF
JACQUES RIOUX
JACQUES WATER FRONT DINING



MEET THE CHEF

By the age of ten Jacques knew that he wanted to be a chef. He graduated from the renowned Ecole Hôtelière de Saumur, France. In Brussels, he worked for Ramada Hotels as chef de partie before transferring to Ramada Bahrain as chef saucier. He also worked in Sudan and in Syria where he learned North African and Middle Eastern cooking techniques. Jacques worked on the cruise ship Sea, Goddess I, during a two year world tour. He was Chef Tournant and the only French chef on board. Here he acquired his nickname "Froggie".

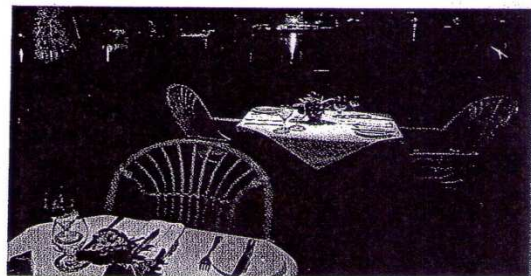
In 1994, Jacques came to St. Lucia as Executive Chef for Anse Chastanet Hotel in Soufrière. In 1999, Jacques and his wife Cathy opened their own restaurant, Jacques Waterfront Dining, at Vigie Cove. The menu is a marriage of local and international cuisine. Jacques is a talented sauce maker, combining local ingredients with French flare. Jacques' catering service prepared the menus for the VIP suite at Cricket World Cup held in St. Lucia in 2007.



Jacques
WATERFRONT DINING

Tel/Fax: (758) 458 1900
Email: cathy@jacquesrestaurant.com
www.jacquesrestaurant.com

Open for Lunch and Dinner
Monday - Saturday
Reservations Recommended



French owner/chef Jacques invites you to enjoy tranquil waterside dining in a beautiful tropical garden setting at Vigie Cove, just minutes from Castries, St Lucia.

"Froggie Jacques offers sanctuary and some of the island's finest food"

- Caribbean Travel & Life Magazine