

**BACCALAUREAT TECHNOLOGIQUE
OPTION: RESTAURATION**

SUJET N°11

Epreuve orale:

Durée de l'épreuve: 30 minutes

Préparation: 15 minutes

Prise de parole: 15 minutes

Comment on the following document

**The Michelin guide has announced
the winners and losers in the 2014 star ratings**

<http://food.uk.msn.com/restaurants/michelin-red-guide-2014-star-restaurants-results>



Always the centre of controversy amid suggestions that the French-originating Michelin guide is out of step with British cuisine and the average diner, the star system used in the Michelin 'Red Guide' remains the key yardstick by which all UK restaurants are judged....

SOME CLUES TO MAKE YOUR COMMENT EASIER TO WRITE

MICHELIN STARS

The Oscars of the UK and Ireland restaurant world have just been revealed in London. The Michelin Guide Great Britain and Ireland 2014 has the power to make or break a restaurant as the 'Michelin stars' accolade is gifted or taken away.

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Click through our gallery of Michelin-starred restaurants

The Michelin guide is the Oscars of the foodie world, with stars being dished out to UK restaurants after extensive inspections.

Key highlights from the Michelin Guide Great Britain and Ireland 2014

- Heston Blumenthal's [Dinner](#) received its second Michelin star
- The UK's four three-star restaurants retained their stars, including [Restaurant Gordon Ramsay](#)
- No new stars for Wales or Scotland, but two in Ireland

The 2014 Michelin guide reveals that 15 restaurants have gained their first star, including Tom Seller's Story and Jason Atherton's Social Eating House. Heston Blumenthal has come up trumps again with his London restaurant Dinner landing its second Michelin star this year. Meanwhile there were no new three star restaurants. All four of the UK's existing three-star restaurants, including Restaurant Gordon Ramsay and Heston Blumenthal's restaurant The Fat Duck, have retained their elite three-star status.

This year marks another intriguing year for the UK restaurant scene, which has shown a surprising resilience to tough economic times. The latest awards suggest that, while many of us have reined in our spending, there are still enough high-rollers to keep the British dining scene in pretty rude health.

What is a "Michelin Star"?

The term "Michelin Star" is a hallmark of fine dining quality -- which is pretty funny considering that Michelin is, in fact, a tire company. But the Michelin company launched its first guide book in 1900 to encourage road tripping in France, and started anonymously reviewing restaurants by means of a three-star system in 1926.

Michelin awards 0-3 stars on the basis of [anonymous inspections by reviewers](#). The reviewers are supposed to concentrate on the quality, mastery of technique, personality and consistency of the food, not on interior décor, table setting, or service quality.

There are [annual Michelin guides](#) available for countries and cities all over the world, mostly outside the United States. (In the U.S., there are Michelin guides to [New York](#), [San Francisco](#), and since 2010, [Chicago](#). The company discontinued its Los Angeles and Las Vegas Guides in 2009.) Since Michelin started in France, the guides are [sometimes accused of having a bias](#) towards French cuisine/style/technique, or towards a snobby, formal dining style. In New York City, for instance, there are [seven restaurants](#) that received the top three-star rating, and only one of them greatly varies

from a classic and formal dining experience. (That's [Chef's Table at Brooklyn Fare](#), where the meal is served at a kitchen table.) Check out the list of [celebrity chefs who failed to receive three Michelin stars](#).

Michelin Stars Defined:

- One star: A very good restaurant in its category.
 - Two stars: Excellent cooking and worth a detour. First class cuisine of its type.
 - Three stars: Exceptional cuisine and worth a special journey. Often extremely expensive, and with an extensive wine list.
- The reason Michelin stars are so coveted is that most restaurants receive no stars at all. For example, in the [Michelin Guide to France 2009](#), 3,531 restaurants are included, but just 548 received a star. Most of these restaurants -- 449 -- received one-star, 73 received two stars, and 26 received three.

Michelin also awards a "bib gourmand" for quality food at a value price -- in [New York](#), that's two courses plus wine or dessert for \$40 or less, excluding tax or gratuity.

http://culinarytravel.about.com/od/planningculinarytravel/qt/Michelin_Stars_Defined.htm