

BACCALAUREAT TECHNOLOGIQUE
OPTION: RESTAURATION
SUJET N°

Epreuve orale: Durée de l'épreuve: 30 minutes
Préparation: 15 minutes
Prise de parole: 15 minutes

Instructions : Comment on the following document

ESCOFFIER	
<p>Escoffier (1846-1935) was the father of modern French cuisine and is universally recognized as the finest master chef of the 20th century. Throughout his life he catered to royalty and established the kitchens of many fine hotels (The Savoy, Grand Hotel Monte Carlo, Hotel Ritz Paris, Grand Hotel Rome, etc). When Kaiser Wilhelm II met Escoffier, he remarked "I am the Emperor of Germany, but you are the Emperor of Chefs".</p> <p>Among Escoffier's many contributions to the culinary world include the à la Carte menu, Peach Melba, his classification system for the "mother sauces", and a general departure from the ostentatious culinary traditions of French cuisine. He also streamlined professional kitchens into a station-based brigade system, still used today. The lifetime count for Escoffier's invented recipes exceeds 10,000.</p> <p>According to the <i>Larousse Gastronomique</i>, there have been no finer chefs in history than this "king of chefs, chef of kings".</p> <p style="text-align: center;">Author of books: <i>Le Guide Culinaire</i> (1902) <i>Le Livre des Menus</i> (1912) <i>Ma Cuisine</i> (1934)</p> <p>http://www.nndb.com/people/545/000096257/</p>	