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|  | **Académie de CAEN** | **Établissement** |  |  |  | **Session 2014** |
|  |  |  |  |
| **Nom, prénom**  **du candidat** |  |  |  |

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|  |  | **BEP**  **« Restauration »**  **Option Cuisine** | | | |  | **Baccalauréat Professionnel**  **« Cuisine »** | | | | | | | | | | | | | | |
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|  |  | **EP1**  Technologie professionnelle, sciences appliquées,  gestion appliquée | | | |  | **E11**  Sous-épreuve de technologie | | | | |  | **E12**  Sous-épreuve de sciences appliquées | | |  | | **E21**  Sous-épreuve de gestion appliquée | | | |
|  |  | *Coefficient 6* | | | |  | *Coefficient 2* | | | | |  | *Coefficient 2* | | |  | | *Coefficient 2* | | | |
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| 1ère situation d’évaluation | | | | | | | | | | | | | | | | | | | | | |
| *Évaluation écrite - avant la fin du premier semestre de l’année de première* | | | | | | | | | | | | | | | | | | | | | |
| Technologie |  |  | | *S1 - 1 heure* | |  | *S1 - 1 heure* | | | | |  |  | | |  | |  | | |  |
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| Sciences appliquées |  |  | | *S1 - 1 heure* | |  | | | | | | | *S1 - 1 heure* | | |  | |  | | |  |
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| Gestion appliquée |  |  | | *S1 - 1 heure* | |  | | | | | | | | | | | | *S1 - 1 heure* | | | |
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|  | | | | | | | 2ème situation évaluation | | | | | | | | | | | | | | |
|  |  |  | | |  |  | *Évaluation écrite - au cours du deuxième semestre de la classe de terminale* | | | | | | | | | | | | | | |
| Technologie |  |  | | |  |  | *S2 - 1 heure* | | | | |  |  | | |  | |  | | |  |
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| Sciences appliquées |  |  | | |  |  |  | |  | |  |  | *S2 - 1 heure* | | |  | |  | | |  |
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| Gestion appliquée |  |  | | |  |  |  | |  | |  |  |  | | |  | | *S2 - 2 heures* | | | |
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| **Récapitulatif** | | | | | | | | | | | | | | | | | | | | | |
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|  |  | |  | | |  | **Total E11 (S1 + S2)** | | | | |  | **Total E12 (S1 + S2)** | | |  | **Total E21 (S1 + S2)** | | | | |
|  |  | |  | |  |  |  | | | | **/40 pts** |  |  | **/40 pts** | |  |  | | | **/40 pts** | |
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| ***Note proposée au jury*** | | | | | |  | **Bac Pro - E11** | | | | |  | **Bac Pro - E12** | | |  | **Bac Pro - E21** | | | | |
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| **Membres du jury** | | | | | | |  | **Appréciation** |
| **Fonction** |  | **NOM Prénom / Émargement** | | | | |  | S1 |
|  |  |  | |  |  | |  |
| Enseignant(s) Organisation et Production Culinaire |  | S  1 |  |  | S  2 |  |  |
|  |  |  | |  |  | |  |  |
| Enseignant(s) Sciences Appliquées |  | S  1 |  |  | S  2 |  |  | S2 |
|  |  |  | |  |  | |  |
| Enseignant(s) Gestion Appliquée |  | S  1 |  |  | S  2 |  |  |