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|  | **Académie de** | **Établissement** |  |  |  | **Session 2013** |
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EP1 - S1

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|  |  |  |  | **BEP « Restauration »****Option « Cuisine »** |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  | **EP1**Technologie professionnelle |  | **EP1**Sciences appliquées |  | **EP1**Gestion appliquée |
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|  |  |  |  |  |  |  |  |  |  |  |  |  |
| **1ère situation d’évaluation** |
| *Évaluation écrite - avant la fin du premier semestre de l’année de première* |
|  |  | *Profils de compétences* |
|  |  | *S1 - 1 heure* |  | *S1 - 1 heure* |  | *S1 - 1 heure* |
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| Aptitude à tirer parti d’une situation professionnelle et d’une documentation………………………………………………...... |  |  |
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| Pertinence des réponses :  |  |  |
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| Exactitude des connaissances |  |  |
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| Qualité de la réflexion et de l’argumentation |  |  |
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| Technologie |  |  |  |  | *Évaluations* |
|  |  |  |  |  |  | /20 |  |  |  |  |  |
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| Sciences appliquées |  |  |  |  |  |  |  |  |
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| Gestion appliquée |  |  |  |  |  |
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