

P.P.C.P
17/03/2012



TER BAC PRO 1

2011 / 2012

S.C

BELKAID Toufik

BYRGIEL Jordan

CHAOUAY Meryem

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MAHAMAD Mélodie

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O.P.C

D'ANGELO Joshua

DICK Elsa

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FAEDDA Cédric

GEBELIN Benjamin

GUIR Clément

POUILLLOUX Valentin

REMI Cassandra

ROMAIN Wilfried

TESAN Brice

WOLF Alisson

Mr MOTTES.Pierre

Mr FRANCK Claude

(arts appliqués)

*Les Mille
Et une
Confiseries*







200°C

Sucre charbon.



Spiega la differenza tra **comunicazione** e **interazione** e tra **comunicazione generativa** e **comunicazione di tipo "top-down"** (dall'alto verso il basso) e di **comunicazione di tipo "bottom-up"** (dal basso verso l'alto).

La **comunicazione generativa** è un processo di comunicazione che si basa sulla **cooperatività** e sulla **partecipazione attiva** di tutti i membri del gruppo. È un processo di comunicazione che si basa sulla **cooperatività** e sulla **partecipazione attiva** di tutti i membri del gruppo.

La **comunicazione di tipo "top-down"** è un processo di comunicazione che si basa sulla **gerarchia** e sulla **autorità**. È un processo di comunicazione che si basa sulla **gerarchia** e sulla **autorità**.

La **comunicazione di tipo "bottom-up"** è un processo di comunicazione che si basa sulla **gerarchia** e sulla **autorità**. È un processo di comunicazione che si basa sulla **gerarchia** e sulla **autorità**.

Spiega la differenza tra **comunicazione generativa** e **comunicazione di tipo "top-down"** e di **comunicazione di tipo "bottom-up"**.

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LORRAINE

CHAMPAGNE

RHONE ALPES

CENTRE

NORD PAS DE CALAIS

FRANCHE COMTE

La Dêise de Cambrai

La Dêise de Cambrai is a traditional dish from the Nord-Pas de Calais region. It is a thick, hearty soup made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

Le P'tit Quinquin

Le P'tit Quinquin is a traditional dish from the Nord-Pas de Calais region. It is a small, round, fried cake made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

Les Sottises de Valenciennes

Les Sottises de Valenciennes are traditional small cakes from the Nord-Pas de Calais region. They are made with local ingredients, including potatoes, onions, and meat. The cakes are often served with a slice of bread and a small portion of butter. They are a popular comfort food in the region.

Les Babouettes de Lille

Les Babouettes de Lille are traditional small cakes from the Nord-Pas de Calais region. They are made with local ingredients, including potatoes, onions, and meat. The cakes are often served with a slice of bread and a small portion of butter. They are a popular comfort food in the region.

La Poule de Mons

La Poule de Mons is a traditional dish from the Nord-Pas de Calais region. It is a small, round, fried cake made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

Les Chapons de Nord

Les Chapons de Nord are traditional small cakes from the Nord-Pas de Calais region. They are made with local ingredients, including potatoes, onions, and meat. The cakes are often served with a slice of bread and a small portion of butter. They are a popular comfort food in the region.

La Cigoule de Brest

La Cigoule de Brest is a traditional dish from the Nord-Pas de Calais region. It is a small, round, fried cake made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

LES CHAMPAGNES DE FRANCE

LES CHAMPAGNES DE FRANCE are traditional small cakes from the Nord-Pas de Calais region. They are made with local ingredients, including potatoes, onions, and meat. The cakes are often served with a slice of bread and a small portion of butter. They are a popular comfort food in the region.

LE BOCALON DE REIMS DE CHAMPAGNE

LE BOCALON DE REIMS DE CHAMPAGNE is a traditional dish from the Nord-Pas de Calais region. It is a small, round, fried cake made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

LE BOCALON

LE BOCALON is a traditional dish from the Nord-Pas de Calais region. It is a small, round, fried cake made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

LES BOUCHES DE REIMS

LES BOUCHES DE REIMS are traditional small cakes from the Nord-Pas de Calais region. They are made with local ingredients, including potatoes, onions, and meat. The cakes are often served with a slice of bread and a small portion of butter. They are a popular comfort food in the region.

LE CROISSANT DE LION

LE CROISSANT DE LION is a traditional dish from the Nord-Pas de Calais region. It is a small, round, fried cake made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

Le Croissant de Lion

Le Croissant de Lion is a traditional dish from the Nord-Pas de Calais region. It is a small, round, fried cake made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

La Grosseur de Lion

La Grosseur de Lion is a traditional dish from the Nord-Pas de Calais region. It is a small, round, fried cake made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

Le Croissant de Lion

Le Croissant de Lion is a traditional dish from the Nord-Pas de Calais region. It is a small, round, fried cake made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

LA PRESQUE DE MONTAIGNE

LA PRESQUE DE MONTAIGNE is a traditional dish from the Nord-Pas de Calais region. It is a small, round, fried cake made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

LES FORTIFIES DE MONTAIGNE

LES FORTIFIES DE MONTAIGNE are traditional small cakes from the Nord-Pas de Calais region. They are made with local ingredients, including potatoes, onions, and meat. The cakes are often served with a slice of bread and a small portion of butter. They are a popular comfort food in the region.

LA BOUTIQUE D'ORANGERIE

LA BOUTIQUE D'ORANGERIE is a traditional dish from the Nord-Pas de Calais region. It is a small, round, fried cake made with local ingredients, including potatoes, onions, and meat. The dish is often served with a slice of bread and a small portion of butter. It is a popular comfort food in the region.

LA CROISSANT D'ORANGERIE

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Les Babeluttes

Date de création : Fin du XIX



Ce bonbon est
possible à se
carame
mélange
de couler
mélange
il est composé
de sucre,
beurre, lait,
vanille et
caramel.

La première mention d'un bonbon appelé babelutte remonte à la fin du XIXe siècle :
les marchands chiffonniers de Roubaix et Tournai échangeaient cette friandise
contre des chiffons, du vieux linge... que leur remettaient les enfants.
En vieux français, babelutte signifie bagatelle, babiole.

Une autre histoire raconte que, dans les années 20, un jeune confiseur s'était lancé
dans une série d'expérimentations dans sa cuisine afin d'inventer un bonbon bien à
lui. Un jour, trop occupé à papoter avec sa femme, il oubli la cuisson de son sucre et
de son beurre. Ce mélange se solidifia et donna un excellent bonbon, qu'il nomma
babelutte. Légende ou ces bonbons avaient le pouvoir de faire taire les "babelliers"
(souvent les Ch'tis)... "Je ne t'ai rien babeluté ! tout !" !





TER BAC PRO 1



S.C.

REKARD Toufik
BYROSEL Jordan
CHAGUAY Maryem
FRANCIS Anthony
MARXAND Melodie
MARQUET Quentin
MOUTI Nouri
POUSSELO Théo

O.P.C.

D'ANGELO Joshua
DICK Elia
DOUBAS Mathieu
FEDDA Ghislain
GEBLIN Benjamin
GORE Clement
POUSSELO Yohann
REMY Cassandra
ROMAN Wilfried
TESSE Boris
WOLFF Albert

Mr SELIGHINLO

Mr. NOTTES

2011 / 2012















7

Sucre de pomme de Rouen
Caramel au beurre salé
Cuchette
Niniche de Quiberon

8

Pastille du mineur
Babelutte du Nord
Chuque du Nord
Bêtise de Cambrai

9

Bouchon marc de Champagne
Coquelicot de Nemours
Sucre d'orge de St Moret

6

Berlingot Nantais
Rigolette Nantaise
Quernon d'ardoise
Cotignac d'Orléans
Prasline de Montargis

5

Bois cassé
Berlingots
Cyrano
Sarment du Médoc
Boulets de Montauban
Bouchon de Bordeaux
Kanougas de St J de Luz
Violette de Toulouse

4

Grisette de Montpellier
Berlingot de Pézenas
Calisson d'Aix
Nougat de Montélimar
Bonbon au cédrat
Bonbon à l'arbouse

1

Œuf de cigogne
Myrtille des Vosges
Chardon Lorrain
Bergamote

2

Caramel / vin d'Arbois
Anis de Flavigny
Forestine de Bourges

3

Coussin de Lyon
Cocon de Lyon
Quenelle de Lyon
Sarment du Beaujolais





Mr SELIGHINI Daniel

Mars 2012

Fin