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|  | **O:\Cours Ttes classes\VALERIE\Vénissieux\logo_reg_lyon_652979.png** | **Établissement** |  |  |  | **Session 20...** |
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|  |  |  |  | **Baccalauréat Professionnel****« Cuisine »** |
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|  |  |  |  | **E11**Sous-épreuve de technologie |  | **E12**Sous-épreuve de sciences appliquées |  | **E21**Sous-épreuve de gestion appliquée |
|  |  |  |  | *Coefficient 2* |  | *Coefficient 2* |  | *Coefficient 2* |
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| **2ème situation d’évaluation** |
| *Évaluation écrite – au cours du deuxième semestre de la classe de terminale* |
|  |  | *Profils de compétences* |
|  |  | *S1 - 1 heure* |  | *S1 - 1 heure* |  | *S1 - 1 heure* |
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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* |
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| Sciences appliquées |  |  |  |  |  |  |  |  |
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| Gestion appliquée |  |  |  |  |  |
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