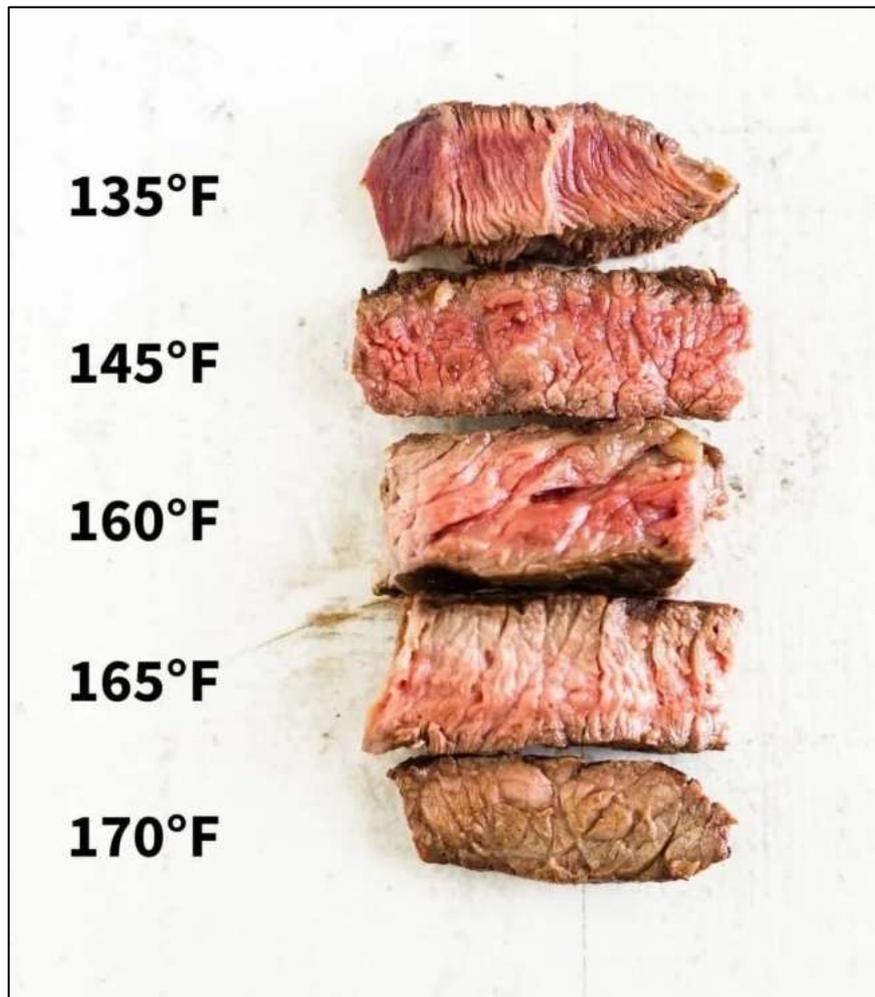


ÉPREUVE ORALE OBLIGATOIRE D'ANGLAIS

Session 2024

Document 1:

WHEN TO TAKE THE MEAT OFF THE HEAT



<https://whatmollymade.com/internal-temp-of-beef/>, 2024

Document 2:**THE ROLE OF BEEF IN NORTH AMERICAN CULINARY PRACTICES**

The roots of beef in North American cuisine can be traced back to the arrival of Spanish explorers in the 16th century, who introduced cattle¹ to the continent. This marked the beginning of a long-standing relationship between the land and livestock², with beef becoming a staple protein source. As colonial expansion pushed westward, the vast plains of North America proved ideal for cattle ranching, giving rise to the iconic cowboy culture and the cattle drives that would feed a growing nation. [...]

The early 20th century saw the proliferation of diners and fast-food establishments, where beef was a star ingredient. Hamburgers and hot dogs, adaptations of German and other European cuisines, became quintessential American foods.

[...] The barbecue traditions of the South, particularly Texas, would become synonymous with slow-cooked, smoked beef brisket. Meanwhile, the Midwest with its vast cornfields became known for corn-fed beef, a practice that significantly altered the flavor profile of the meat.

<https://www.savorysuitcase.com/the-role-of-beef-in-north-american-culinary-practices/>, 2023

HELP :

1. cattle : b tail
2. livestock : b tail