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| **FICCHE D’APPROVISIONNEMENT ET DE CONTRÔLE DES MARCHANDISES[[1]](#footnote-1)** | | | | | | | |
| **NUMERO DU CANDIDAT :** | | | | | | **DATE :** | |
| **PARTIE ECRITE** | | | | | | **PHASE PRATIQUE** | |
| **FAMILLE DE PRODUITS** | **Unité** | **Quantité commandée** |  | | | **Conforme** | **Non conforme** |
| **-18°C** | **3°C/6°C** | **19°C** |
| **EPICERIE** |  |  |  |  |  |  |  |
| **Ex : Huile d’olive** | **Litre** | **1** |  |  | **X** | **X** |  |
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| **BOISSONS/ALCOOLS** |  |  |  |  |  |  |  |
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| **FRUITS ET LEGUMES** |  |  |  |  |  |  |  |
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| **SURGELES** |  |  |  |  |  |  |  |
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| **Observations :** | **C5-1.3 Commentaire sur le tri sélectif des conditionnements :** | | | | | | |

1. Fiche BAC PRO CSR, inspirée des consignes pour les épreuves ponctuelles 2014-Epreuve E32 organisation et mise en œuvre d’en service [↑](#footnote-ref-1)