| **Axe** | |  | **Année de Formation** | | |  | **Établissement scolaire** | |  | | | **Nom de la classe** | |  | |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Semaines** | **Année civile** |  | [**Contexte Professionnel**](file:///C:\Users\Loic\Desktop\Travail%20Inspecteur\1) | |  | | | | | | | | | | |
| **Années scolaire** |  |
|  |
| ***Matières*** | ***Thème de la séance*** | ***Date*** | [***Situation Professionnelle***](file:///C:\Users\Loic\Desktop\Travail%20Inspecteur\2) | | ***Pôles*** | ***Compétences*** | | ***Travail demandé*** | ***Critères et indicateurs de performances*** | ***Thèmes*** | | ***Savoir associés*** | ***Techniques*** | | |
| **Travaux Pratique**  **(TP)** |  |  |  | | ... | ***...*** | | *...* | *...* | *...* | | *...* | *1. Techniques de préparation de base* | | *...* |
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| ***...*** | | *...* | *...* | *...* | | *...* | *4. Pâtisseries : Appareils, crèmes, sauces, coulis* | | *...* |
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| **Technologie Appliquée**  **Cuisine**  **(TA)** |  |  |  | | ... | ***...*** | | *...* | *...* | *...* | | *...* |  | |  |
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| **Travaux Pratique**  **(TP)** |  |  |  | | ... | *...* | | *...* | *...* | *...* | | *...* | *1. Techniques de préparation de base* | | *...* |
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| ***...*** | | *...* | *...* | *...* | | *...* | *4. Pâtisseries : Appareils, crèmes, sauces, coulis* | | *...* |
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| **Technologie cuisine** |  |  |  | | ... | *...* | | *...* | *...* | *...* | *...* | | *1. Techniques de préparation de base* | | *...* |
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| **Sciences Appliquées**  **(SA)** |  |  |  | | ... | *...* | | *...* | *...* | *...* | *...* | |  | |  |
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| **Gestion Appliquée**  **(GA)** |  |  | |  | ... | *...* | | *...* | *...* | *...* | | *...* |  | |  |
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