| **Axe** |  | **Année de Formation** |  | **Établissement scolaire** |  | **Nom de la classe** |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Semaines** | **Année civile** |  | [**Contexte Professionnel**](file:///C%3A%5CUsers%5CLoic%5CDesktop%5CTravail%20Inspecteur%5C1) |  |
| **Années scolaire** |  |
|  |
| ***Matières*** | ***Thème de la séance*** | ***Date*** | [***Situation Professionnelle***](file:///C%3A%5CUsers%5CLoic%5CDesktop%5CTravail%20Inspecteur%5C2) | ***Pôles*** | ***Compétences*** | ***Travail demandé*** | ***Critères et indicateurs de performances*** | ***Thèmes*** | ***Savoir associés***  | ***Techniques*** |
| **Travaux Pratique****(TP)** |  |  |  | ... | ***...*** | *...* | *...* | *...* | *...* | *1. Techniques de préparation de base* | *...* |
| ***...*** |
| ***...*** |
| *...* | *...* | *...* | *...* | *...* | *2. Cuissons* | *...* |
| *...* |
| *...* |
| ... | *..* | *...* | *...* | *...* | *...* | *3. Fonds, sauces, jus et marinade, appareils et liaisons* | *...* |
| *...* |
| *...* |
| ***...*** | *...* | *...* | *...* | *...* | *4. Pâtisseries : Appareils, crèmes, sauces, coulis* | *...* |
| *...* |
| *...* |
|  |  |  | *...* | *...* | *5. Pâtisseries : Pâtes* | ... |
| ... |
| ... |
| **Technologie Appliquée****Cuisine****(TA)** |  |  |  | ... | ***...*** | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
| ***...*** | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
| ... | *...* | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
| ***...*** | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
| **Travaux Pratique****(TP)** |  |  |  | ... | *...* | *...* | *...* | *...* | *...* | *1. Techniques de préparation de base* | *...* |
| ***...*** |
| ***...*** |
| *...* | *...* | *...* | *...* | *...* | *2. Cuissons* | *...* |
| *...* |
| *...* |
| ... | *..* | *...* | *...* | *...* | *...* | *3. Fonds, sauces, jus et marinade, appareils et liaisons* | *...* |
| *...* |
| *...* |
| ***...*** | *...* | *...* | *...* | *...* | *4. Pâtisseries : Appareils, crèmes, sauces, coulis* | *...* |
| *...* |
| *...* |
|  |  |  | *...* | *...* | *5. Pâtisseries : Pâtes* | ... |
| ... |
| ... |
| **Technologie cuisine** |  |  |  | ... | *...* | *...* | *...* | *...* | *...* | *1. Techniques de préparation de base* | *...* |
| ***...*** |
| ***...*** |
| *...* | *...* | *...* | *...* | *...* | *2. Cuissons* | *...* |
| *...* |
| *...* |
| ... | *...* | *...* | *...* | *...* | *...* | *3. Fonds, sauces, jus et marinade, appareils et liaisons* | *...* |
| *...* |
| *...* |
| ***...*** | *...* | *...* | *...* | *...* | *4. Pâtisseries : Appareils, crèmes, sauces, coulis* | *...* |
| *...* |
| *...* |
|  |  |  |  |  |  | *5. Pâtisseries : Pâtes* | ... |
|  |  |  |  |  |  |  |  |  |  |  |  |
| **Sciences Appliquées****(SA)** |  |  |  | ... | *...* | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
| ***...*** | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
| ... | *...* | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
| ***...*** | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
|  |  |  |  |  |  |  |  |  |  |  |  |
| **Gestion Appliquée****(GA)** |  |  |  | ... | *...* | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
| ***...*** | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
| ... | *...* | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
| ***...*** | *...* | *...* | *...* | *...* |  |  |
|  |
|  |
|  |