



烹饪技艺系列丛书



西餐英语



◎总策划	徐 涵	安如磐
◎主 编	闫晓旭	刘 丽
◎副主编	董继红	刘海英
	刘欣苑	郝惠敏
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西安电子科技大学出版社
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内 容 简 介

本书采用任务驱动教学法,内容涵盖了厨师自我介绍、厨房礼貌用语、刀工训练用语、配菜制作用语,以及冷少司和沙拉制作、早餐和快餐制作、汤菜制作、热菜制作等环节的常用英语,以及五星级饭店基本服务用语和西餐常用词语。

本书共分十个单元,每个单元包含四个模块,分别是Warming up: 通过学习英文歌曲,激发学生学习英语的兴趣; Task: 采用任务驱动教学法,完成教学任务; Related Knowledge and Supplement: 补充相关知识,强化专业技能; Self-assessment: 学生对自身学习情况和效果进行自我评价。

本书可作为职业院校烹饪专业学生学习用书,也可作为西餐美食爱好者的自学用书和参考用书。

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序

“国以民为本，民以食为天”，以烹饪为生产环节的餐饮业是我国第三产业的传统产业，国家扩大内需的支柱产业，也是安排就业的主要领域。《国家中长期人才发展规划纲要（2010—2020年）》强调要大力开发和培养经济社会发展重点领域急需紧缺的专门人才。党的十八大报告也明确要求：“深化教育领域综合改革，着力提高教育质量，培养学生社会责任感、创新精神、实践能力。”要贯彻落实党的十八大精神，就要以提高质量为核心，更加注重教育内涵发展；要坚持科学的教育质量观，把促进人的全面发展和适应社会需要作为衡量质量的根本标准。

为了切实贯彻落实国家有关政策和文件的精神，我们组织策划了“烹饪技艺系列丛书”。本套丛书坚持科学发展观，以现代职业教育“学习领域课程开发设计”为指导，以五星级酒店厨房各岗位工作职责为依托，以企业真实岗位具体的典型工作任务为载体，经过专家多年的探索和积淀，摸索出的行动导向教学理念已被烹饪专业老师熟谙和应用，具有实用性强、特色鲜明的特点。

这套丛书的作者均是既有丰富的教学经验又有丰富的餐饮工作实践经验的业内专家，对当前职教情况、烹饪教学改革和发展情况以及教学中的重难点非常熟悉，对本课程的教学和发展具有较新的理念和独到的见解，能将书中的“学”与“用”这两个矛盾很好地统一起来。这些都为本套丛书的图书质量奠定了坚实的基础。

本套丛书共分为四册，分别是《西式烹调技术》、《中式烹调技术》、《中西面点技术》和《西餐英语》。其中《西式烹调技术》介绍了刀工训练、配菜的制作、冷少司与沙拉、早餐与快餐、汤菜及热菜制作等6个学习领域知识，涵盖了西餐行业从业必备的基本知识和操作技能；《中式烹调技术》由浅入深设置了基本功菜肴制作、凉制菜肴制作、考级菜肴制作等10个学习领域知识，涵盖了中餐行业从业必备的基本知识和操作技能；《中西面点技术》根据面点厨师要求具备的基本技能和岗位素养，由浅入深设置了冷水面团制作、面包类制品制作、蛋糕类制品制作等11个学习领域知识；《西餐英语》设计的词汇、词组、对话内容，能够紧密联系实际，体现了英语知识与烹饪专业知识的完美结合。

在丛书的编写过程中，大连市现代服务职业教育集团的相关成员学校给予了大力支持，集团副理事长大连商业学校校长安如磐教授、集团秘书长大连商业学校副校长邓国民教授多次对丛书编写悉心指导；大连餐饮行业协会、大连富丽华大酒店、大连香格里拉大饭店、大连浪琴酒楼、大连新海味餐饮公司、大连教育学院职教部的相关领导都给予了技术指导，并提出修改意见；大连商业学校、大连市烹饪职业中专的一线老师、西安电子科技大学出版社的各位编辑对本套丛书的出版都倾注了大量心血。

本套丛书是为适应目前职业教育改革和发展的有益尝试。希望本套丛书能为烹饪专业的教育发展，为培养具有综合能力的技术型、技能型的烹饪专业人才做出贡献。

沈阳师范大学职业教育研究所 徐涵

2014年1月

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前 言

《国家中长期教育改革和规划纲要（2010—2020）》提倡职业教育新理念，要求职业教育要积极与行业企业职业岗位相对接，参照相关的职业资格标准，改革课程体系和教学内容。为此，我们结合烹饪专业的职业岗位要求，以市场为导向，以行为适用为基础编写了本书。本书紧紧把握职业教育所特有的基础性、可操作性和实用性，尽可能以实践操作来阐述理论。

本书采用任务驱动教学法，内容涉及西餐服务行业厨师岗位方方面面常用词语和服务用语。

通过对本书的学习，学生可以在进一步打好英语基础的同时，掌握一定的西餐专业英语基础知识和技能，掌握西餐专业词汇及用语，强化并提高职场英语能力。

本书具有以下几个特点：

1. 易用、适用、实用，贴近学生未来职业需求。本书所列的词汇、词组和对话内容，能够紧密联系厨房岗位工作实际，使英语教学和专业教学有机结合。

2. 版面生动活泼，图文并茂，通过图片设置语言学习场景，使西餐英语学习生动活泼，让学生充分享受学习过程。

3. 热身活动模块收录了多首流行英文歌曲和具有教育意义的名言警句，激发学生学习英语的兴趣。

参与本书筹划和编写的人员都是来自教学一线的英语教师，对于西餐英语课程有着丰富的教学经验。相信通过本书的学习，学生能够享受英语学习的乐趣，切实提高英语综合运用能力，为今后的学习和工作打下扎实的基础。

由于编者水平有限，书中难免存在不妥与疏漏之处，敬请读者不吝指正。

编 者

2013 年 12 月

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Unit 1 Introduction

【Knowledge Objectives】

1. Master the key words and expressions about introduction;

2. Master the key words and expressions about English names of main kitchen positions.

【Ability Objectives】

1. Be able to read fluently, recite the words and dialogues;

2. Be able to describe main functions of kitchen positions.



Section I Warming up

Study and Sing

Peerless

Doctor, actor, lawyer or a singer.
Why not president, be a dreamer?
You can be just the one you wanna be.
Police man, fire fighter or a post man.
Why not something like your old man?
You can be just the one you wanna be.
Doctor, actor, lawyer or a singer.
Why not president, be a dreamer?





You can be just the one you wanna be.
I know that we all got one thing that we all share together.
We got that one nice dream we live for.
You never know what life could bring.
Coz nothing last forever.
Just hold on to the team you play for.
I know you could reach the top.
Make sure that you won't stop.
Be the one that you wanna be.
Now sing this with me.
Doctor, actor, lawyer or a singer...
We may have different ways to think.
But it doesn't really matter.
We all caught up in the steam of this life.
Focus on every little thing.
That's what does really matter luxury cars and bling that's not real life.
Last year I used to dream about this day.
Now I'm here I'm singing for you.
I hope I could inspire you.
Coz I've got all the love, coz I've got all love for you.

The first wealth is health.

健康是人生第一财富——爱默生(美国思想家)

Section II Task: Introduction

Pre-task: Tasks Assignment

1. The key expressions and sentences in the unit.

☆How do you do?

☆My name is...

☆My English name is ...

☆I'm from ...

☆be new here

☆Glad /Nice to meet you.

☆Glad /Nice to meet you, too.

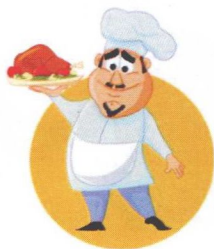
☆Allow me to introduce myself.

☆Let me introduce ... to...

☆This is...



2. Guess the words and the phrases according to the pictures.



(1) _____ (厨师)



(2) _____ (服务生)



(3) _____ (歌手)



(4) _____ (医生)



(5) _____ (消防员)



(6) _____ (老师)



(7) _____ (律师)



(8) _____ (警察)



(9) _____ (邮递员)

While-task: Tasks Processing

Task One: Learn some new words and phrases.

★introduce [ˌɪntrəˈdjuːs] vt. 介绍

★chef [ʃef] n. 厨师, 大师傅

★carve [kɑːv] v. 雕刻

★commissary [ˈkɒmɪsəri] n. 物资供应

★commis cook n. 助理厨师

★executive chef n. 行政总厨

★executive [ɪgˈzekjətɪv] adj. 执行的

★banquet [ˈbæŋkwɪt] n. 宴会

★pastry [ˈpeɪstri] n. 糕点

★bakery [ˈbeɪkəri] n. 面包, 面包店

★chief steward [tʃiːf stjuəd] n. 管事经理

★executive sous chef n. 行政副总厨师长

Task Two: Dialogue 1.

Wang Lin: Hello, I'm Wang Lin. I'm new here.

Sam: Hi. I'm Sam. I'm a commis cook.



Wang Lin: Nice to meet you.

Sam: Nice to meet you, too.

Task Three: Dialogue 2.

Sam: What a surprise to meet you here! How's everything with you?

Carl: I'm fine. Thank you. How are you?

Sam: Not bad. Carl, this is Wang Lin. He's new here.

Wang Lin, this is Carl, the executive chef.

Wang Lin: Hi, Carl. How do you do?

Carl: How do you do? Glad to meet you.

Wang Lin: Glad to meet you, too.



Task Four: Self-introduction.

Wang Lin is introducing himself to the interviewer.

Good morning, Sir. I'm Wang Lin and I'm 18 years old. I want to be a commis cook in your restaurant. I'm from Cheng Yue Vocational School and my major is cooking. In my school I learnt practical skills, such as cutting, carving, pastry making, cold-dish preparing etc. I studied very hard and I'm good at pastry. I'm honest and hardworking. I like cooking and playing table tennis. I want to be a good chef in the future. So I hope you can give me a chance to work for your restaurant.

That's all. Thank you!

After-task: Training Skills

1. Read the expressions and match them with the right answers.

- | | |
|---------------------------------|------------------|
| ① executive chef | () a. 宴会厨房副厨师长 |
| ② executive sous chef | () b. 备餐厨房副厨师长 |
| ③ coffee shop kitchen sous chef | () c. 行政总厨 |
| ④ banquet kitchen sous chef | () d. 管事部经理 |
| ⑤ commissary sous chef | () e. 行政副总厨师长 |
| ⑥ Italian kitchen sous chef | () f. 咖啡厅副厨师长 |
| ⑦ pastry & bakery sous chef | () g. 意大利厨房副厨师长 |
| ⑧ chief steward | () h. 西点副厨师长 |

2. Substitution drills.

How do you do?

How do you do?

Nice to meet you.

Glad to meet you.

Pleased to meet you.



How are you?

I'm fine, thank you.
I'm very well, thank you.
Not bad, thank you.

3. Finish the following dialogues.

(1) Wang Lin: Hello, I'm Wang Lin. I'm _____ here.

Sam: Hi. I'm Sam. I'm a commis _____.

Wang Lin: _____ to meet you.

Sam: Nice to meet you, _____.

(2) Sam: What a surprise to meet you here! How's everything with you?

Carl: I'm fine. Thank you. How are you?

Sam: Not bad. Carl, let me _____ Wang Lin to you. Carl, _____ is Wang Lin. He's new here.

Wang Lin, _____ is Carl, the Executive _____.

Wang Lin: Hi, Carl. _____ do you do?

Carl: How do you do? Glad to meet you.

Wang Lin: _____ to meet you, too.

4. Choose the best answers.

(1) When Sam introduces Wang Lin to you, you should say _____.

- | | |
|----------------------|-----------------------|
| A. What are you like | B. How are you |
| C. How do you do | D. How do you like it |

(2) When you are leaving in the evening, you say _____.

- | | |
|---------------|-----------------|
| A. Good night | B. Good evening |
| C. Hello | D. Good-bye |

(3) — May I have your name?

— _____.

- | | |
|---------------------|-----------------|
| A. No, you can't | B. OK |
| C. You are impolite | D. Call me John |

(4) — Hello, Sam. How is it going?

— _____.

- | | |
|---------------------|----------------|
| A. It is going fast | B. Hello |
| C. I don't know | D. Not too bad |

(5) — Glad to meet you.

— _____.

- | | |
|--------------------|--------------------------|
| A. Fine, thank you | B. I'm Lily |
| C. How do you do? | D. Glad to meet you, too |

(6) — _____ My name is Peterd, a commis cook here.

— Thank you.



- A. May I speak to you? B. Could I say myself?
 C. Allow me to introduce myself. D. I want to talk with you.
- (7) — Hello, this is Tom speaking. Who's that?
 — _____.
- A. Hello, I am John. B. Hello, John's listening to.
 C. John is speaking to you. D. This is John.
- (8) Can you tell _____ your name?
 A. we B. ours C. us D. our
- (9) Do you know _____?
 A. what is she B. how is she
 C. where is she D. who she is
- (10) — _____ is your father?
 — He is a chef.
- A. What B. Who C. Whose D. Which

5. Write down the kitchen positions according to the following sentences.

commis cook	executive chef	larder chef	grill chef
fish chef	executive sous chef	roast chef	pastry chef

- (1) He is the head of chefs and works in the chef's office. _____
- (2) He is in charge of all cooking things. _____
- (3) He is in charge of cooking all kinds of meat. _____
- (4) He helps other cooks. _____
- (5) He is in the hot kitchen to roast meat. _____
- (6) He is in the hot kitchen to grill meat. _____
- (7) He works in the fish section(部门). _____
- (8) He works in the pastry section. _____

Section III Related Knowledge and Supplement

Position Introduction

sous chef: Nice to meet you. I'm Bob Kim. I'm the sous chef here. Welcome to join us.

commis cook: Nice to meet you, too, Mr. Kim. I'm Tom Smith. What should I do as a commis cook?

sous chef: You should learn how to help other cooks when they're working. I'm in charge of cooking and staff training. I'll tell you how to do it.



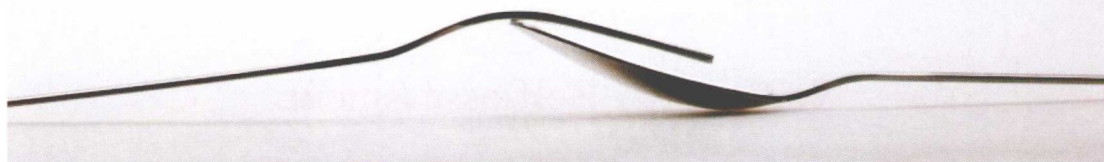
commis cook: Thanks. It's very kind of you. I'll try my best to do it. Who is that man over there?
sous chef: Oh, it's Peter, the larder chef in our restaurant.
commis cook: Larder chef? What does he do?
sous chef: He is in charge of cooking all kinds of meat.
commis cook: Oh, I see.

Section IV Self-assessment

Choose your performance and your feelings, and then tick “*”.

Items	Performance			Your Feelings		
	perfect	so so	too bad			
Words				😊	😐	😞
Phrases				😊	😐	😞
Sentences				😊	😐	😞
Exercises				😊	😐	😞

Unit 2 Politeness Kitchen



【Knowledge Objectives】

1. Master the key words about politeness;
2. Master the key expressions about politeness.

【Ability Objectives】

1. Be able to read fluently, recite the words and dialogues;
2. Be able to know how to be polite in the kitchen.



Section I Warming up

Study and Sing

Thank you

My tea's gone cold. I'm wondering why I got out of bed at all.
The morning rain clouds up my window and I can't see at all.
And even if I could it'd all be grey, but your picture on my wall.
It reminds me that it's not so bad. It's not so bad.
I drank too much last night, got bills to pay.
My head just feels in pain.
I missed the bus and there'll be hell today.
I'm late for work again and even if I'm there.
They'll all imply that I might not last the day.
And then you call me and it's not so bad.
It's not so bad.

