

旅游饭店英语系列教材

第3版

ENGLISH FOR FOOD PRODUCTION

厨房英语



原著：罗伯特·马杰尔

改编：陈亚丽 傅文漪 鄂丽娟



旅游教育出版社

旅游饭店英语系列教材

ENGLISH FOR FOOD PRODUCTION

厨房英语

第3版

原著：罗伯特·马杰尔

改编：陈亚丽 傅文漪 鄂丽娟

修订：陈亚丽

旅游教育出版社

· 北 京 ·

责任编辑:李红丽 李荣强

图书在版编目(CIP)数据

厨房英语/陈亚丽等改编. —第3版. —北京:旅游教育出版社,2006.10(2014.1)

ISBN 978 - 7 - 5637 - 0800 - 0

I. 厨… II. 陈… III. 烹饪 - 英语 - 专业学校 - 教材 IV. H31

中国版本图书馆 CIP 数据核字(98)第 2750 号

旅游饭店英语系列教材

厨房英语

(第3版)

原著 罗伯特·马杰尔

改编 陈亚丽 傅文漪 鄂丽娟

修订 陈亚丽

出版单位	旅游教育出版社
地 址	北京市朝阳区定福庄南里1号
邮 编	100024
发行电话	(010)65778403 65728372 65767462(传真)
本社网址	www.tepcb.com
E-mail	tepdf@163.com
印刷单位	河北省三河市灵山红旗印刷厂
经销单位	新华书店
开 本	787 × 1092 1/16
印 张	21.75
字 数	440千字
版 次	2006年11月第3版
印 次	2014年1月第8次印刷
定 价	33.00元(含光盘)

(图书如有装订差错请与发行部联系)

第3版修订说明

本书是国际劳工局语言专家罗伯特·马杰尔(Robert Majure)先生专门为中国饭店管理专业学生编写的厨房英语基础教材。它以对话的形式将厨房专业英语词汇糅在其中,内容丰富,难易适中,且图文并茂,情景交融,生动形象,是一本实用性很强的教材。

为了方便中国读者使用本书,我们对原书作了适当改编。在保持原书内容的基础上,我们按主题将对话进行合理编排,增加词汇、注释和练习三个模块,目的是使学生迅速掌握普通词典上难以查到的词汇,帮助他们理解课文和各种句型,并通过练习来帮助他们灵活运用所学句型和词汇,提高其口语表达能力。

改编后的教材可用于大专院校旅游饭店专业英语的课堂教学,对旅游业广大英语爱好者进行自学亦有帮助,尤其适合作宾馆饭店员工的英语培训教材。在使用时,应该以语言交际为目标,注意培养学生实际运用语言的能力。

为使本书更加完善,更加实用,我们在第2版的基础上做了第三次修订。本次修订根据最新教学发展的需要,特别增补了口语训练的内容,如,增加了双人对话(Pair Work)的数量,练习中则增加了口语练习的题型,旨在帮助学生在巩固所学内容的同时,进一步提高口语表达能力,以便使学生在将来的工作中能更好地和外籍厨师长交谈。另外,第四篇各课练习中还增加了菜谱中译英的练习。

同时,为配合教学需要,趁改版之机,我们为本书配制了英语录音光盘。录音由美籍专业人士录制,录音内容包括:第一、第二和第三篇的对话(Dialog)和双人对话(Pair Work)。希望读者能借助本光盘纠正英语发音,训练自己的听说能力。

本书的改编工作由陈亚丽主持,第一、三篇及第四篇的1~10课改编者为陈亚丽,第二篇的1~24课及第四篇的11~21课改编者为傅文漪,第二篇的25~50课改编者为鄂丽娟、陈亚丽。陈亚丽最后对全稿进行了通读审订。

真诚地希望读者在使用本书中能及时反馈不足,我们定会虚心采纳,使这本书不断提高与完善。

旅游教育出版社

原 序

本教材是为大专院校旅游饭店专业的学生编写的,目的是满足他们与外籍厨师长交流的需要,帮助他们查阅食谱并读懂厨房设备的说明书。书中汇集了厨师长与见习厨师之间常用的会话,以供学生练习专业词汇之用。课文中有一些角色扮演和双人对话练习,在运用时必须辅以适用于餐厅与厨房情况的语言交际教学。

课文中出现的重要对话应在课后加以熟记,并能在课堂上当场演示。在学生稍感有把握之后,即可变换对话的具体内容,使对话变得复杂一些。双人对话供学生就常见的情景、词汇、结构进行额外练习。在练习时,学生分成两人一组,首先熟读对话,然后合上书本,凭记忆进行演示。为培养学生标准的发音,应充分利用语音室教学来紧密配合正常的课堂教学;至关重要的是,在所有课文的教学计划中,都应包含语言交际教学技巧的内容。

罗伯特·马杰尔

目 录

第一篇 厨房简介

Lesson 1	Titles Used in the Kitchen	3
Lesson 2	Floor Plan	6
Lesson 3	Rodents and Insects	10
Lesson 4	Food Poisoning	12

第二篇 厨房用具

Lesson 1	Frying Baskets	17
Lesson 2	Skimmers and Spiders	19
Lesson 3	Colander	21
Lesson 4	Sieves	23
Lesson 5	Mixing Bowls	26
Lesson 6	Cutlet Bats	28
Lesson 7	Roasting Forks	30
Lesson 8	Skewers	33
Lesson 9	Cook's Knives	36
Lesson 10	Frying Pans	38
Lesson 11	Serving Spoons	40
Lesson 12	Whisks	42
Lesson 13	Graters	44
Lesson 14	Bone Saws	46
Lesson 15	Mallets	48
Lesson 16	Steels	50
Lesson 17	Palette Knives	52
Lesson 18	Ladles	55
Lesson 19	Brushes	57
Lesson 20	Spatulas	59
Lesson 21	Bain Marie Inserts	62
Lesson 22	Sauce Pans	64
Lesson 23	Chopping Boards	67
Lesson 24	Cloths	69

Lesson 25	Rolling Pins	71
Lesson 26	Sponges	73
Lesson 27	Cloches	75
Lesson 28	Conical Strainers	77
Lesson 29	Soup Tureens	80
Lesson 30	Chinois	82
Lesson 31	Stockpots	85
Lesson 32	Consommé Pans	89
Lesson 33	Salmon Kettles	91
Lesson 34	Sauté Pans	94
Lesson 35	Roasting Trays	96
Lesson 36	Stew Pans	98
Lesson 37	Braising Pans	100
Lesson 38	Slicers	103
Lesson 39	Electric Slicers	107
Lesson 40	Mincers or Grinders	109
Lesson 41	Liquidizers	111
Lesson 42	Slotted Spoons and Spiders	113
Lesson 43	Corkscrews	116
Lesson 44	Tenderizers	119
Lesson 45	Spoons	122
Lesson 46	Fish Scissors	125
Lesson 47	Poultry Shears	128
Lesson 48	Kitchen Cutters	131
Lesson 49	Choppers	134
Lesson 50	Knives	136
Revision Exercise I		139
Revision Exercise II		142
Revision Exercise III		145

第三篇 蔬菜水果

Lesson 1	Potatoes	151
Lesson 2	Spring Onions	153
Lesson 3	Onions	156
Lesson 4	Carrots	158
Lesson 5	Garlic	161
Lesson 6	Tomatoes	163
Lesson 7	Green and Red Peppers	167
Lesson 8	Artichokes	171

Lesson 9	Aubergines or Eggplants	173
Lesson 10	Cauliflower	175
Lesson 11	Cabbage	177
Lesson 12	Lettuce	180
Lesson 13	Peas	182
Lesson 14	Celery	185
Lesson 15	Cucumbers	188
Lesson 16	Mushrooms	190
Lesson 17	Asparagus	193
Lesson 18	Fruits	195
Lesson 19	Fruits and Vegetables	199

第四篇 食 谱

Lesson 1	Hors-d'oeuvre(1)—Aubergine Dip	205
Lesson 2	Hors-d'oeuvre(2)—Stuffed Vine Leaves	213
Lesson 3	Soup(1)—French Onion Soup	218
Lesson 4	Soup(2)—Eel Soup	225
Lesson 5	Soup(3)—Lamb and Chicken Soup	231
Lesson 6	Rice(1)—Rice with Mushrooms	236
Lesson 7	Rice(2)—Steamed Rice & Boiled Rice	244
Lesson 8	Eggs(1)—Cheese Omelette	249
Lesson 9	Eggs(2)—Aubergine Omelette	254
Lesson 10	The Entrée(1)—Swiss Cheese Pie	258
Lesson 11	Fish(1)—Baked Fish with Sesame Seed	265
Lesson 12	Fish(2)—Marinated Fish Cooked in Olive Oil	271
Lesson 13	Meat(1)—Beef Stroganoff	276
Lesson 14	Meat(2)—Roast Lamb with Tomatoes and Potatoes	283
Lesson 15	Poultry(1)—Chicken in Red Wine	290
Lesson 16	Poultry(2)—Chicken with Prunes and Honey	296
Lesson 17	Vegetables(1)—Nicoise Salad	303
Lesson 18	Vegetables(2)—Tuna Fish Salad	309
Lesson 19	Dessert(1)—Black Forest Cake	315
Lesson 20	Dessert(2)—Cheese Cake	322
Lesson 21	Dessert(3)—Almond Crescents	328
Revision Exercise IV		332
Revision Exercise V		335
Revision Exercise VI		338

第一篇

厨房简介

Lesson 1 Titles Used in the Kitchen

1. Executive Chef¹ or Head Chef
2. Assistant Chef² or Second Chef
3. Sous-Chefs³
 - a. Larder Chef⁴
 - b. Pastry Chef
 - c. Vegetable Chef
 - d. Butcher
4. Section Heads
 - a. Sauce Cook
 - b. Soup Cook
 - c. Vegetable Cook
 - d. Grill Cook⁵
 - e. Roast Cook⁶
 - f. Fish Cook
 - g. Breakfast Cook
 - h. Night Cook⁷
 - i. Staff Cook⁸
5. Other Positions
 - a. Relief Cook⁹
 - b. Aboyeur¹⁰ or Caller
 - c. Commis (Apprentice) Cook
 - d. Kitchen Clerk¹¹
 - e. Pantryman¹²
 - f. Potman¹³
 - g. Kitchen Porter
 - h. Steward



Words and Expressions

title ['taɪtl] *n.* 头衔, 官衔, 职别

use [ju:z] *vt.* 用, 使用, 利用

kitchen ['kɪtʃɪn] *n.* 厨房

executive [ɪg'zekjʊtɪv] *a. & n.* 执行的, 行政的; 执行者, 行政官

- chef [ʃef] *n.* 厨师长(=head cook)
assistant [ə'sistənt] *a. & n.* 助理的;助理,助手
second ['sekənd] *num.* 第二,其次
sous-chef [su ʃef] (法)副厨师长
larder ['lɑ:də] *n.* 食品室;餐具室
pastry ['peistri] *n.* 面点
vegetable ['vedʒtəbl] *n.* 植物,蔬菜
butcher ['bʊtʃə] *n. & vt.* 屠夫;屠宰
section ['sekʃən] *n.* 部分,分段,分割
sauce [sɔ:s] *n.* 调味汁,调味料
soup [su:p] *n.* 汤
cook [kuk] *v. & n.* 烹调,煮,烧;厨师
grill [gril] *n. & v.* 铁算子,铁楞栅,烤炙室;烤炙
roast [rəʊst] *n. & v.* 烤肉;烤,煨;烘,焙,炒
fish [fiʃ] *n.* 鱼
breakfast ['brekfəst] *n.* 早餐,早点
night [nait] *n.* 夜,黑夜
staff [stɑ:f] *n.* 工作人员(全体);职员(全体)
other ['ʌðə] *a. & pron. & ad.* 别的,其他的;别的(东西,人);另外,别样
position [pə'ziʃən] *n.* 职位,职务
relief [ri'li:f] *n.* 替换者,接班者
aboyeur [abwaju:] (法)(=caller)跑堂喊菜的人
commis ['kəmi] *n.* 实习侍者;助理厨师
apprentice [ə'prentis] *n.* 徒弟,学徒工
clerk [klɑ:k/(美)klɜ:k] *n.* 职员,管理员,书记
pantryman ['pæntri:mən] *n.* 配膳员,食品管理员
potman ['pɒtmən] *n.* 擦洗锅的人
porter ['pɔ:tə] *n.* 搬运工人
steward ['stjuəd] *n.* 厨房清扫工人

Notes

1. Executive chef 行政总厨师长
2. Assistant chef 行政总厨师长助理
3. Sous-chef 副厨师长,指具体负责并干活的厨师长
4. Larder chef 负责烹饪各种肉类的厨师长
5. Grill cook 负责在烤架上烤炙肉类的厨师

Exercises

I. With a partner ask and answer the following questions, using a complete sentence.

1. Who knows a lot?
2. Who calls out the orders?
3. Does the fish cook make breakfast? Who makes breakfast?
4. Whom does the staff cook work for?
5. Is the kitchen clerk responsible for the pantry?
Who is responsible for the pantry?
6. What is the kitchen clerk responsible for?
7. Where does the kitchen porter carry things from?
8. Who puts the meat into the oven, the grill cook or the roast cook?
9. Who can relieve everybody?
10. Does the soup cook make the sauce? why?

II. Complete the following sentences and then read them aloud.

1. The _____ cook does not know much. He knows little.
2. The _____ cooks many things except pastry and vegetable.
3. The _____ cuts the meat and slaughters the animals.
4. The potman scrubs the _____.
5. The aboyeur works between _____ and _____, and carries orders to the cooks.

III. Write down a synonym of each word.

- | | |
|------------|-----------|
| 1. grill | 2. chef |
| 3. aboyeur | 4. commis |
| 5. cooler | 6. drink |

IV. Translate the following expressions into English.

- | | |
|-----------|---------|
| 1. 厨房会计 | 2. 行政总厨 |
| 3. 行政总厨助理 | 4. 晚班厨师 |
| 5. 替班厨师 | |

Lesson 2 Floor Plan

FLOOR PLAN

freezer	cold kitchen ¹	butchery	pastry	beverage cooler	p ³	r	o			
kitchen store	HOT KITCHEN ²				i	e	o			
					c	s	o			
					k	t				
						a				
	chef's office				u	u	o			
					p	r	o			
						a	o			
					a	n				
					r	t	o			
					e					
					a		o			

PAIR WORK: WHERE IS THE CHEF?⁴

first speaker: 1) Where is the executive chef?

2) Where is the grill cook?

3) Where is the fish cook?

4) Where is the pastry chef?

5) Where is the vegetable chef?

6) Where is the butcher?

7) Where is the aboyeur?

8) Where is the commis?

9) Where is the kitchen clerk?

10) Where is the potman?

11) Where is the kitchen porter?

12) Where is the steward?

13) Where is the waiter?



YOUR KNIFE IS DULL. IT SHOULD BE SHARP⁵.
SHARPEN YOUR KNIFE WITH YOUR STEEL⁶.

- second speaker:
- 1) He is in the chef's office.
 - 2) He is in the hot kitchen.
 - 3) He is in the fish section.
 - 4) He is in the pastry.
 - 5) He is in the vegetable preparation.
 - 6) He is in the butchery.
 - 7) He is in the pick up area.

- 8) He is in the cold kitchen.
- 9) He is in the chef's office.
- 10) He is in the pot washer.
- 11) He is in the kitchen store.
- 12) He is in the scullery.
- 13) He is in the beverage cooler.

(Some answers are more probable than⁷ others, depending on the title.)

Words and Expressions

- floor [flɔ:] *n.* 楼面, 层面
 plan [plæn] *n.* 计划, 设计; 设计图
 freezer ['fri:zə] *n.* 冷冻箱, 冰箱
 cold [kəuld] *a. & n.* 冷的, 寒冷的; 感冒
 butchery ['butʃəri] *n.* 屠宰场, 屠宰房
 beverage ['bevəridʒ] *n.* 饮料
 cooler ['ku:kə] *n.* 冷却器, 冰箱
 store [stɔ:] *n.* 贮藏, 库房, 贮藏室
 office ['ɒfis] *n.* 办公室
 hot [hɒt] *a.* 热, 辣
 wash [wɒʃ] *vt.* 冲洗, 洗掉
 washer ['wɒʃə] *n.* 洗净器, 洗衣机
 preparation [prepə'reiʃən] *n.* 准备, 配制品
 scullery ['skʌləri] *n.* 食器洗涤室
 wash-up ['wɒʃʌp] *n.* 洗餐具
 area ['eəriə] *n.* 面积, 地面, 地区
 restaurant ['restərɔ:ŋ/(美)'restərənt] *n.* 餐馆, 饭店, 餐厅
 where [weə] *adv.* 在哪里, 什么地方
 first [fɜ:st] *num.* 第一, 第一流的
 speaker ['spi:kə] *n.* 发言者, 讲演人
 pair [peə] *n.* (一)对, (一)双
 work [wɜ:k] *n.* 工作, 操作
 waiter ['weitə] *n.* 侍者, 服务员
 knife [naif] *n.* 小刀, 餐刀, 菜刀
 dull [dʌl] *a.* 钝的
 should [ʃud] *aux.* 应当, 该
 sharp [ʃɑ:p] *a.* 尖锐的, 锐利的
 sharpen ['ʃɑ:pən] *vt.* 磨快
 steel [sti:l] *n.* 钢

brush [brʌʃ] *n.* 刷子

answer ['ɑ:nsə] *n. & vt.* 回答,答复

probable ['prəbəbl] *a.* 很可能的

depend on 依……而定

Notes

1. cold kitchen 凉菜、冷食(如三明治、色拉等)的制作间
2. hot kitchen 指要用火加工烹饪菜肴的制作间
3. pick up area 餐厅与厨房之间的一间备菜室,即厨房的菜烧好后送到此室,服务员从这里取菜送给客人。
4. 这是一个特殊疑问句,由“where(哪里)”疑问词引导,意思是“厨师长在哪里?”
5. “should”在此表示必要,是一个语气助词,意思是:“你的刀钝了,应该把它磨快。”
6. 这是一个祈使句,主语 you(听话人)通常不说出,“用磨刀钢钎把你的刀磨得锋利些。”
7. “more probable than”形容词比较级,表示“比……更有可能”。此句的意思是:“有些回答比这里出现的更有可能,依照提问的职别而定。”

Exercises

I. With a partner ask and answer the following questions, using a complete sentence.

1. Where is the pastry chef?
2. Why should you sharpen your knife?
3. Why is the butcher wearing an apron?
4. What does the potman do in the pot-washer?
5. Why do you wash your hands before working?
7. Who works in the chef's office?
8. Does the waiter get drinks from the beverage cooler?

II. Memorize the dialog. In pairs act it out in front of the class.

III. In pairs, read the following dialog aloud, and then make your own one with the words given below.

You read:

- | | |
|--------------------------|------------------------------|
| —Where is the butcher? | —He is in the butchery. |
| —What is he doing there? | —He is sharpening his knife. |
| —With a whet stone? | —No, with his steel. |

The words you can use to make your own dialog:

waiter beverage cooler drinks guests

IV. Complete the following sentences and then read them aloud.

1. Where is the _____? He is in the kitchen store.
2. Where _____ the grill cook? He is in the _____.

3. He is wearing an _____ because of the blood.
4. Your knife _____ be sharp.
5. We keep potatoes in the _____.
6. The larder chef cooks meat in the _____.
7. The _____ is putting a chicken into the oven.
8. The fish cook gets two fish from the _____.
9. _____ your hands before working.
10. The butcher _____ the meat in the butchery.

V. Write down an antonym of each word.

- | | | |
|----------|-------------|----------------|
| 1. dull | 2. hot | 3. ask |
| 4. night | 5. probable | 6. independent |

IV. Translate the following sentences into English.

1. 工作之前要洗手。
2. 请问厨师长办公室在哪里？
3. 这把刀钝了，应该磨一磨。
4. 这要看你如何理解那个问题。
5. 行政总厨很可能在他的办公室里。