

高级烹饪系列教材

# 烹饪专业用英语

沈祖润 编

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## 序

中国烹饪源远流长,举世瞩目,它是中华民族古老文化的精华,被世人誉为中国传统文化的四大瑰宝之一,它为我们民族的繁衍生息,建立了不可磨灭的功勋。“民以食为天”,这是我们民族的一句古训。但是,由于种种原因,导致了我国近代科学的落后,使得一些早已领先的自然科学和技术科学,在近代反而落后于世界的先进水平。中国烹饪也是这样,尽管有着深厚的技艺功底,却始终未能形成近代的烹饪科学。造成这种状况的一个重要原因,就是智力和劳力没有结合,烹饪技艺和自然科学没有结合。从实际操作的厨工,文化水平很低,经验不能上升为理论,而历史上的那些美食家,却又是一些只吃不做的文人雅士。

时代在前进,近代自然科学在不断地发展,人们的生活水平在提高,消费意识也正在起变化,所有这些都促使中国烹饪向现代化和科学化的道路上前进,用近代科学技术原理去总结发展古老的中国烹饪技艺的时代条件已经成熟。为了培养一批既懂得近代自然科学理论,又能熟练掌握烹饪技艺的现代化的高级烹饪技术人才,1983年,商业部会同江苏省商业厅等有关领导部门,决定在江苏省开办全国第一个高等烹饪专业系科——江苏商业专科学校中国烹饪系。

我们经过五年的教学实践,积累了一定的教学经验,从无到有地编写了一套高等烹饪专业的教材,并取得了上海科学

技术出版社的大力支持,根据每种教材的成熟程度,陆续公开出版。目的在于引起同行们的注意,广泛交流,相互切磋,为建立中国高等烹饪教学体系而尽绵力。

本教材的读者对象,不仅限于高等烹饪专业的师生,也可供中等烹饪专业学校、烹饪技工学校 and 烹饪职业中学教师们作为教学参考,还可供在烹饪行业的厨师们作进修提高之用。当然,也欢迎对烹饪科学有兴趣的其他读者们参考阅读。

本教材暂定十五种,从1990年起陆续出版,打算在三到五年内全部完成。

作为学校的负责人,对本校工作成果的展示,总是有一种喜悦的心情,本人不想掩饰这一点。但我们也清楚地意识到,这些成果不足之处尚多,希望广大读者不吝赐教,批评指正。

江苏商业专科学校校长 顾 坚

1989年10月

## 编 者 的 话

本书供大专院校烹饪专业使用。

本书共十六个单元。每个单元包括阅读课文、词的研究、会话、补充读物及练习等五个部分。会话是专以餐馆工作为内容的，兼顾少量的日常会话用语；阅读课文及补充读物全部取材于近期国内外有关书刊，部分选材经过删简；书后并附有烹经常用词汇及菜单译名示例。

本书成稿后，经扬州师范学院外语系康明强副教授审阅、修改，并提出许多宝贵的意见。此书还承蒙该院外语系王揖教授的关怀和指教，在此一并深表谢意。

限于编者的水平和经验，教材中错误和不妥之处在所难免，欢迎批评指正。

编 者

1988年10月

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# UNIT ONE

## TEXT

### Know Your Customers

Suzhou is noted for its restaurants. But in the last three years, a new restaurant named Deyuelou has attracted the most diners, including foreigners from 29 countries.

"The key to our success is service," said Gu Yinggen, the founder and manager of the restaurant. "We have no advantage over our brother restaurants except that we know our guests better and thus can serve them better."

Last summer, a delegation from Sri Lanka came to Suzhou after touring many Chinese cities. But one member said, "We have not yet found anything to excite our appetites." That changed when they were treated at Deyuelou. There they found that almost all their dishes were hot with pepper the way they liked. At each place was a small plate with two or three pieces of chili pepper. "Great! Exactly what we like!" the guests said. The delegation head insisted on seeing the person responsible for their meal. "Who told you that we like

peppers?" he asked. "Books and my experience," Gu answered.

"Different people have different tastes," Gu said. You must know what your guests like and what they don't like. Many Americans like light food and dislike greasy food. The Japanese are fond of sweet and fried foods. For Sri Lankans, pepper is the most important thing on the table."

Gu Yinggen is 56 years old and has 42 years of experience working in restaurants. He is familiar with almost all Chinese dishes. He knows the tastes of most people of the world. He can handle all kinds of banquets and dinners. Last December, he surprised his colleagues by putting a State-class banquet table in order within 18 minutes. For this, he won the title, special-grade waiter.

"Many people make light of the job of being waiter," Gu said. "They think all a waiter needs to know is how to place plates on the table. They are wrong. There are many things for a waiter to learn. Even the placing of plates is not easy. For instance, when you serve Indian guests, you should not use your right hand. It's their custom, if they are served with right hand, they may not say anything but they will not be happy."

In 1982, when the mayor of Venice, Italy, visited Suzhou, he was treated at the Deyuelou restaurant. Gu

Yinggen learned that the mayor had toured and eaten in almost all the world. "I must have something new for him," Gu thought, "something that the local people all know but is new to this Italian mayor," Gu's choices so impressed the mayor that he kept regretting that he had not come to Suzhou earlier.

Although he spends about 10 hours a day in the restaurant dining room, Gu has made it a rule to read something everyday. Such magazines as Globe and World Knowledge are his favourites. "I pay special attention to books and articles describing different religious and living habits. People's likes and dislikes in eating are closely connected with their religions.

In 1981, a group of Indian tourists were served at the Deyuelou after informing their Chinese hosts that they wanted no pork, fish, chicken, mutton or duck on their tables. "God! What do they want?" the cook sighed. "Don't worry, I know", Gu said, and prepared typical Indian food, mainly potatoes and onions. The Indian guests twice asked for more.

Before 1981, Gu was deputy manager of another big restaurant in Suzhou. But he had long hoped to open a new restaurant, a first-class one but different from existing ones, even the most modern. His new restaurant is in Guanqianjie, a main shopping street in Suzhou. Its two-storey building is in classic Chinese style. All the inner decorations are copied from ancient palaces.

The walls are covered with traditional paintings. Overhead, lights are hidden in various styles of palace lanterns. The windows and doors of the various dining rooms are in different shapes.

The restaurant's name, Deyuelou, is borrowed from an ancient Chinese poem. Translated literally, it means "a building where one can catch the moon easily." In past centuries, it appeared on many restaurants, bars, tea houses and hotels in Suzhou. History records that in the Ming Dynasty (A D 1368—1644), a famed restaurant named Deyuelou lasted for a hundred years in Suzhou.

During its first year, the restaurant's net profit topped all other Suzhou restaurants. Business is now still growing. "I am old," Gu sighed. "My prime task now is to train the young men and women here," Gu said.

"We have about 100 on the staff. Most are young and some still look down upon the job of waiter. Some don't want to learn to be good waiters. Some want to learn but don't know how. So everyday, besides my regular work, I spend one or two hours with these young men and women, answering their questions and giving advice."

"Deyuelou is a good name that has brought us great honour. We should cherish this name. I hope the young generation will cherish it and make the restau-

rant even better", Gu said.

## NEW WORDS

Deyuelou	得月楼(餐馆名)
attract [ə'trækt] v.	吸引
diner ['daine] n.	用餐的客人
Gu Yinggen	顾银根(音译)
delegation [ˌdeli'geɪʃən] n.	代表团
Sri Lanka [ˌsri'læŋkə] n.	斯里兰卡
appetite ['æpɪtaɪt] n.	食欲, 胃口
treat [tri:t] v.	款待, 宴请
chilli ['tʃɪli] n.	干辣椒
greasy ['ɡri:zi] a.	多脂的, 油腻的
handle ['hændl] v.	对付, 经营
banquet ['bæŋkwɪt] n.	宴会
colleague ['kɒli:g] n.	同事
decoration [ˌdeke'reɪʃən] n.	装饰
title ['taɪtl] n.	称号, 标题
mayor [meə] n.	市长
Venice ['venɪs] n.	威尼斯(意大利)
impress [ɪm'pres] v.	给印象, 使…感动
globe [ɡləʊb] n.	地球
article ['ɑ:tɪkl] n.	文章
describe [dɪs'kraɪb] v.	描写, 描述
mutton ['mʌtn] n.	羊肉
deputy ['depjuti] n.	代理, 副……
Guanqianjie	观前街(苏州街名)



exist [ɪg'zɪst] <i>v.</i>	存在, 生存
classic ['klæsɪk] <i>a.</i>	古典的
ancient ['eɪnfənt] <i>a.</i>	古代的
painting ['peɪntɪŋ] <i>n.</i>	绘画
overhead ['əʊvə'hed] <i>adv.</i>	头上
hide [haɪd] (hid, hidden or hid) <i>v.</i>	隐藏, 隐瞒
lantern ['læntən] <i>n.</i>	提灯, 灯笼
shape [ʃeɪp] <i>n.</i>	样式, 形状
literally ['lɪtərəli] <i>adv.</i>	字面上, 逐字地
dynasty ['dɪnəstɪ] <i>n.</i>	王朝, 朝代
famed [feɪmd] <i>a.</i>	有名的, 出名的
last [lɑ:st] <i>v.</i>	持久, 持续
top [tɒp] <i>v.</i>	高于, 胜过
prime [praɪm] <i>a.</i>	首要的, 头号的
staff [stɑ:f] <i>n.</i>	工作人员, 职员
regular ['regjələ] <i>a.</i>	经常的, 规则的
cherish ['tʃerɪʃ] <i>v.</i>	珍爱
generation [dʒenə'reɪʃən] <i>n.</i>	世代, 一代

## PHRASES AND EXPRESSIONS

be noted for	以…著称
in the last three years	在最近三年里
be based on	以…为基础的, 根据
except that	除…以外
be familiar with	精通, 熟悉
put...in order	整理(东西)
make light of	轻视