

国家示范性骨干高职院校建设专业教材
中央财政支持“提升专业服务产业发展能力”建设专业教材



华路宏 钟 文◎主 编

Comprehensive Collection of
Cooking English

厨房情景英语



浙江工商大学出版社
ZHEJIANG GONGSHANG UNIVERSITY PRESS

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序

国际化是我国改革开放后旅游业发展的显著特征。最近十来年,伴随着经济的增长,以及和西方国家饮食交流的日益密切,在各大城市甚至包括一些三四线城市,西餐消费渐渐走近寻常百姓。这直接导致了高素质高技能西餐人才的短缺,由此也直接带动了我国西餐职业教育的蓬勃发展,高职院校西餐工艺及相关专业的招生数量逐年递增,西餐工艺毕业生就业出现了供不应求的局面。

教材建设是专业建设的基础性工作,是人才培养的必备条件。目前,国内开设西餐教学的高职院校已逾 50 所,而专门针对高职层次西餐教学的教材并不完善。浙江旅游职业学院作为国内较早开设西餐工艺专业的高职院校,拥有一批知名的西餐教师,他们不但有理论,也拥有丰富的行业经验;浙江旅游职业学院的西餐工艺专业系全国唯一一个通过世界旅游组织旅游教育质量认证的烹饪类专业,2010 年被纳入国家示范性骨干高职院校重点建设专业,2011 年获批中央财政支持“提升专业服务产业发展能力”建设项目。在浙江旅游职业学院国家骨干院校建设期间(2010—2012),西餐工艺专业实行了系列教学改革,并取得了不俗的成绩:构建并持续推行了“师资联动、文化联动、基地联动、产学联动”的“四联动”育人模式;以国际化视野培养人才,在迪拜、阿布扎比、中国澳门等地及意大利哥诗达邮轮上实习或就业的学生占专业总人数的 20% 以上。所以,西餐工艺专业教师承担系列教材的编撰任务,既是建设国家骨干项目的要求,也是骨干院校建设人才培养经验共享的体现。

本次出版的《西餐工艺实训教程》《西点工艺》《厨房情景英语》和《西餐烹饪原料》四本教材,是系列中的一部分,主要用于西餐工艺专业核心课程的教学。教材编写根据教育部颁布的《关于全面提高高等职业教育教学质量的若干意见》([2006]16 号文件)精神,遵循“以就业为导向、工学结合”的人才培

养指导思想。

综观本系列教材,我认为它有六个方面的特点。(1)“实用、够用”,符合高职高专教育实际。根据高职高专教育重理论、更重实践的特点,坚持“实用、够用”原则,结合高职高专学生的知识层次,准确把握教材的内容体系。(2)校企合作,体现工学结合的思路。教材编写过程中与企业进行多方面的合作,教材体例突出项目化和任务型,教材内容与岗位需求做到无缝对接。(3)点面结合,信息量大又重点突出。教材在内容的取舍上,力求精选,不强调面面俱到,注重实用性与典型性的结合,力求保证学生在有限的课时内掌握必备知识,内容丰富,重点突出。教材为学生提供了对应的网络、书刊等资讯,便于学生课余查找和学习,有利于学生拓宽知识面。(4)图文并茂,便于学习认知。所有教材都注重图文并茂,便于学生较直观地认知,有助于学生较快把握各知识点,能够加深记忆,增强学习效果。(5)强化英语,紧扣西餐专业特点。关键知识点都采用中英文对照形式,使学生全方位地掌握专业英语,满足西餐从业人员的英语能力要求。(6)适应面广,满足多专业教学需求。本套教材注重西餐理论知识的普及,突出实践应用,可以满足西餐工艺、酒店管理、餐饮管理与服务、厨政管理等多个专业的教学需求。

浙江旅游职业学院副院长、教授 徐云松

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Chapter 1

Kitchen Introduction and Verbs

Unit 1 Titles Used in the Kitchen

▣ Learning goals

To know the titles used in the kitchen.

To describe the job responsibilities in the kitchen.

▣ Vocabulary

cook [kʊk] *n.* 厨师

chef [ʃef] *n.* 厨师; 主厨

executive [ɪgˈzekjətɪv] *adj.* & *n.* 执行的; 决策者

pastry ['peɪstri] *n.* 面点

assistant [əˈsɪstənt] *adj.* & *n.* 助理的; 助理

vegetable ['vedʒtəbl] *n.* 蔬菜; 植物

butcher ['bʊtʃə(r)] *n.* & *vt.* 屠夫; 屠宰

sauce [sɔːs] *n.* & *vt.* 酱汁; 给……调味

soup [su:p] *n.* 汤; 羹

grill [grɪl] *n.* & *vt.* 烤架; 在(烤架上)烤

roast [rəʊst] *n.* & *vt.* 烤肉; 烘烤

厨房情景英语

- staff [stɑ:f] *n.* 全体人员
aboyeur [ɑ:bwa:'ju:] *n.* (法语)跑堂喊菜的人
commis ['kɒmi] *n.* (法语)小职员;副手
apprentice [ə'prentɪs] *n.* 学徒;见习生
clerk [kla:k] *n.* 职员;办事员
relief [rɪ'li:f] *n.* 替代
pantryman ['pæntɪmən] *n.* 配餐员;司膳总管;司膳总管助理
potman ['pɒtmən] *n.* 酒馆的侍者
porter ['pɔ:tə(r)] *n.* 搬运工;(列车)服务员;杂务工
steward ['stju:əd] *n.* 乘务员;管家;干事;管理员

► Titles used in the kitchen

- | | |
|----------------|---|
| executive chef | 行政总厨师长 |
| assistant chef | 行政总厨师长助理 |
| sous-chef | 副厨师长,指具体负责并干活的厨师长 |
| larder chef | 负责烹饪各种肉类的厨师长 |
| pastry chef | 负责烹饪各种面点的厨师长 |
| vegetable chef | 负责烹饪各种蔬菜的厨师长 |
| butcher | 屠夫,负责屠宰各种禽类的人 |
| grill cook | 负责在烤架上烤炙肉类的厨师 |
| sauce cook | 负责调制酱汁的厨师 |
| soup cook | 负责烹饪各种汤的厨师 |
| fish cook | 负责烹饪鱼类的厨师 |
| roast cook | 负责在烤箱内烧烤肉类的厨师 |
| breakfast cook | 负责烹饪早餐的厨师 |
| night cook | 晚上上班的厨师 |
| staff cook | 负责烹饪员工伙食的厨师 |
| relief cook | 替班厨师,候补厨师。此人是个多面手,任何部门的厨师因休假或病假不能上班,替班厨师就可以补上 |
| commis | 助理厨师,是主厨的副手 |
| aboyeur | 跑堂喊菜的服务员,他忙于餐厅和厨房之间,把客人的点菜单送给厨师们 |

Chapter 1 Kitchen Introduction and Verbs

kitchen clerk	厨房会计, 负责厨房的一切文书工作
pantryman	负责管理配膳室(食品小贮藏室), 不是厨师, 不烹饪
potman	负责擦洗大深锅的人

Dialogue

Directions: Practice the following dialogue with your partner.

(S = Susan, C = commis.)

S: Excuse me, where is the executive chef's office?

C: Go straight and turn right at the end of the hallway. It's on your left-hand side.

S: Thank you. I just want to ask him about the salary.

C: OK. But maybe he is at the beverage cooler now.

S: How long will he be back or shall I go to the beverage cooler to find him?

C: He will come back in 20 minutes. You can wait in his office. I can guide you.

S: Thank you so much!

C: You are welcome.

Activity 1

Task 1 Try to write the names in English below the pictures.



1. _____



2. _____



3. _____



4. _____



5. _____



6. _____



7. _____



8. _____

Task 2 Guessing—who are they?

1. The person who can relieve everyone.
2. The person who works between the cook and guests, and carries orders to the cook.
3. The person who makes the breakfast.
4. The person who washes pans and pots.
5. The person who puts the meat into the oven.
6. The person who is responsible for the pantry.
7. The person who cuts the meat and slaughters the animals.

Activity 2

Task 1 Translate the following sentences into English.

1. 请问你在厨房里是做什么的?

2. 请问学徒一天在厨房里要工作多久?

3. 蔬菜厨师主要负责烹饪各类蔬菜菜肴。

4. 你是如何找到洗碗工这份工作的?

5. 布莱恩是一名屠夫,他每天要在厨房里屠宰各种家禽。

Task 2 Role play.

Setting: 招聘行政总厨

Work in groups, role play in the setting of recruiting an executive chef.

The scene is set as below:

- ▶ up to 22,000 pounds per year
- ▶ 28 days holidays + benefits
- ▶ bridge pub, west London

Activity 3

Task Reading Comprehension.

Directions: Work in pairs, read the passage and discuss with your partner about the pastry chef's responsibility.

Pastry Chef

A pastry chef is a station chef in a professional kitchen, skilled in the making of pastries, desserts, breads and other baked goods. They are employed in large hotels, bistros, restaurants, bakeries, and some cafés. Pastry chefs use a combination of culinary ability and creativity in baking, direction, and flavoring with ingredients. Many baked goods require a lot of time and focus. Presentation is an important part of pastry and dessert preparation. The job is often a physically demanding job that requires lots of work with your hands and long hours on your feet and can be stressful with hours that start in the early morning. They are also responsible for creating new recipes to put on the menu. Pastry baking is usually held in a slightly separate part from the main kitchen. This section of the kitchen is in charge of making pastries, desserts, and other baked goods.

Unit 2 Kitchen Safety and Kitchen Hygiene

Learning goals

To know some rules of kitchen safety and kitchen hygiene.

To know some working procedures.

To learn to ask and tell what should be done.

To know dangerous things in the kitchen.

To know the kitchen floor.

Vocabulary

hygiene ['haɪdʒiːn] *n.* 卫生; 卫生学

washer section 锅具清洗区

beverage cooler 饮料冷库

kitchen store 厨房贮藏室

pick up area 备菜间

scullery section 餐具洗涤区

butchery ['bʊtʃəri] *n.* 屠杀; 屠场; 屠宰业

rodent ['rəʊdənt] *n.* 啮齿动物

insect ['ɪnsekt] *n.* 昆虫; 虫子

rat [ræt] *n.* & *v.* 变节者; 老鼠; 捕鼠

bacteria [bæk'tɪəriə] *n.* (复数) 细菌

cockroach ['kɒkrəʊtʃ] *n.* 蟑螂

poison ['pɔɪzn] *n.* & *vt.* & *adj.* 毒药; 毒害; 有毒的; 危险的

sanitize ['sæntaɪz] *vt.* 采取卫生措施使其安全; 消毒

antiseptic [ænti'septɪk] *n.* & *adj.* 杀菌剂; 防腐剂; 杀菌的; 防腐的

detergent [dɪtɜːdʒənt] *n.* & *adj.* 清洁剂; 用于清洗的

extinguisher [ɪk'stɪŋɡwɪʃə] *n.* 灭火器

☒ **Dialogue 1 Kitchen hygiene**

(A=Apprentice, C=Chef.)

- A: I am going to work in this kitchen. What rules shall I know then?
- C: You should pay attention to the kitchen hygiene and kitchen safety.
- A: Could you tell me some details about kitchen hygiene and kitchen safety?
- C: Certainly, there are many rats and cockroaches in the kitchen for there is plenty of food in the kitchen.
- A: What shall we do?
- C: Don't panic. Just poison them or trap them and everything in the kitchen should be sanitized. And also the bacteria may get in food.
- A: How do microbes or bacteria get in food?
- C: Usually microbes get into the food from the hands of people working in the kitchen, mostly from our hands. So we should always wash our hands.
- A: Got it. What kinds of foods are most dangerous?
- C: Protein foods: like meat, poultry, eggs, fish, dairy products, etc.
- A: How can we stop food poisoning?
- C: Never leave food outside the refrigerator for more than two hours and keep refrigerated food below 40°F.

☒ **Dialogue 2 Kitchen safety**

- A: Chef, what is the most dangerous thing in the kitchen?
- C: Safety is the number one priority in the kitchen. Let me show you some dangerous things and the ways in which we could avoid danger in the kitchen.
- A: Yes, I will listen carefully.
- C: Firstly, we should pay attention to the "fire". Oily rags are dangerous. Wash them in soapy water or throw them away. Using deep fryers is dangerous, so watch out for smoke, foam or bubbles. You should learn how to put out an oil or grease fire. You need to

have carefully supervised practice in putting out oil and grease fires with a proper type of chemical fire extinguisher. Do not use water on an electrical fire!

A: I think I have to be taught the knowledge about it.

C: Secondly, you should pay attention to “burning hurt”. Hot oil and melted fat can easily burn you. If you are not careful, cooking with grease and oil is quite dangerous. They can quickly start a big kitchen fire. By the way, damaged electrical wires are also very dangerous. Do not use any damaged electrical equipment.

A: Oh, really? I am afraid of being burned, I'll be careful.

C: Last but not least, you need avoid slipping or tripping. Falling down can be quite dangerous. If you are carrying something hot, you may get badly burned; if you are carrying something made out of glass or something sharp, you may get a deep cut because of slippery.

A: I think I'd better be more careful. Thank you so much!

Activity 1

Task Fill in the blankets in the sentences with the verbs given if you want to keep the kitchen clean.



wipe up, put out, sanitize, wash, clean

1. You should learn how to _____ a fire with an extinguisher.

2. Pick up everything you drop, and _____ everything you spill.
3. I should always _____ my hands.
4. We have to _____ all the things before we leave the kitchen.
5. Everything in the kitchen should be _____ .

Activity 2

Task Here are some kitchen rules students should know. Could you add any more rules to them?

Kitchen supplies cannot be taken home.

Kitchen doors cannot be propped open but the doors on the North and South sides can be lifted for ventilation purposes.

Kitchen utensils cannot be borrowed.

Proper food preparation cannot be postponed.

Everyone is not allowed to wear shorts in the restaurant.

Sinks must be cleaned after use.

Dish sinks and their surrounding areas should be cleaned and wiped dry after use.

Clean clothing and close-toed shoes must be worn while you work in the kitchen.

Activity 3

Task 1 Read the following numbered English words about Kitchen Floor and try to write out their Chinese versions.

1. Freezer	2. Cold kitchen	3. Butchery	4. Pastry	5. Beverage cooler	
12. Kitchen store/ Pantry area	6. Chef's office				13. Pick-up area
	7. Hot kitchen				
	8. Pot-washer	9. Vegetable preparation	10. Fish section	11. Scullery	

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____
13. _____

Task 2 Further reading.



1

When finished with a dish or eating utensil, rinse it off before placing it in the sink. The simple act of rinsing can save much time when the dishes are washed.



2

After creating a horrible mess in a cooking pot or frying pan, clean the pot or pan before letting it dry. This will save hours of scrubbing work and damage to pans.



3

Do not place garbage in a trash receptacle unless there is a garbage bag in the receptacle.



4

Do not continue to place garbage into a trash receptacle after it is full. While this may seem to save work, it does not. When the trash receptacle is full, the garbage simply spills onto the floor where it has to be picked up again. This creates extra work and the garbage bag will have to be changed anyway.



5

Do not attempt to do the dishes. Cleaning dishes is a complex process involving soap, water, and several cleaning devices. It should only be performed by those familiar with the activity.