

SPOKEN ENGLISH FOR *CUISINE*

烹 饪 英语口语

苏州市旅游中等专业学校 编写
南京市营养学校 等

出版
社

SPOKEN ENGLISH FOR ***CUISINE***

烹 饪 英语口语

苏州市旅游中等专业学校 编写
南京市营养学校 等

汉语大词典出版社

图书在版编目(CIP)数据

烹饪英语口语:英汉对照/苏州市旅游中等专业学校等编.

上海:汉语大词典出版社,2000.3

ISBN 7-5432-0386-3

I. 烹… II. 苏… III. 烹饪-英语-口语 IV. H319.9

中国版本图书馆 CIP 数据核字(2000)第 13766 号

责任编辑 胡家喜

装帧设计 钱自成

烹饪英语口语

苏州市旅游中等专业学校 编写

南京市营养学校等

世纪出版集团 出版、发行

汉语大词典出版社

(上海新华路 200 号 邮政编码 200052)

各地新华书店经销 上海中华印刷有限公司印刷

开本 787×1092 1/32 印张 5.375 字数 125 千字

2000 年 3 月第 1 版 2000 年 3 月第 1 次印刷

印刷 0 001—3 500

ISBN 7-5432-0386-3/G·133

定价:9.00 元



The beautiful campus of
Changzhou Tourism
School



Food carving is the special
skill and technique of
Chinese cuisine





A lecture in the multimedia classroom



Exchange programme with GAP-
a London- based Youth Ex-
change Organization (Suzhou
Tourism School)



Practice in the kitchen





1



2



3



5



4



6

① Propitious Dragon in Ninth Heaven

② Flower-shaped Fish with Pigeon Eggs

③ Phoenix Going Back to Nest

④ Sichuan Pickled Vegetables

⑤ Braised Pork Intestines with Brown Sauce

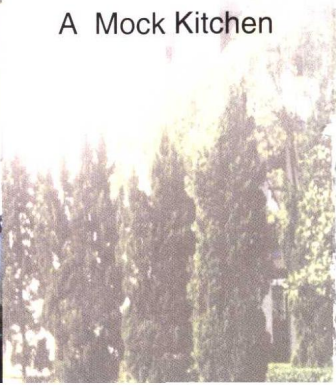
⑥ Lily-shaped Short Pastry



What we call "A Modern Kitchen"



A Mock Kitchen



前 言

在党中央关于“抓住机遇,深化改革,扩大开放,促进发展,保持稳定”的方针指引下,我国旅游事业和其它各行各业一样,取得了长足的进展。在整个国民经济中所占比例逐年有所增长,发展势头锐不可当。但是旅游事业的发展距离国际大环境的要求还有差距,必须急起直追。要发展我国的旅游事业,不仅要开发和深挖各种旅游资源、建立各种等级的宾馆,而且必须培养和造就各种类型的旅游事业人才。

近年来,在国家教委的正确领导下,旅游职业技术教育取得了较大的成绩。短期内培养了成千上万的专业技术人员,成为各级旅游事业的生力军。但是,这些成绩还远远不能满足飞速发展的旅游事业人才需要。要培养更好更多的旅游职业技术人才,我们还要切切实实做好各项工作,提高旅游职业技术教育师资队伍的水平,改善各类学校的办学条件,编写一批高质量的切合实际需要的教材,特别是要编写旅游事业发展所迫切需要的专业教材。为此我们在上级领导的关怀下,组织成立旅游教材编写委员会。旨在短期内编辑出版旅游系列教材,适应各方面培养人才的需要。

编辑出版一套高水平的旅游职业技术教材,是提高教育质量的一个重要环节。在编辑出版职业技术教材的过程中,我们不仅要主动接受国家教委职教司和各级地方教委的指示和帮助,而且更要广泛接受各地同行的指点和支持。使系列教材在教育实践中不断充实和完善。我们希望通过这套教材的出版能

进一步引起人们对旅游职业技术教育的关注,能有助于不断提高职业技术教育的教学质量。相信在不久的将来,一个具有中国特色的旅游职业技术教育教材将要出现。

旅游教材编委会

CONTENTS

PART ONE

Unit 1 Meat and Poultry

Dialogue	1
Text	1
New Words and Expressions	2
Notes	3
Useful Words and Expressions	3
Exercises	4

Unit 2 Specialist Chinese Ingredients and Seasonings

Dialogue	6
Text	6
New Words and Expressions	7
Notes	8
Useful Words and Expressions	9
Exercises	9

Unit 3 Aquatics and Games

Dialogue	12
Text	12
New Words and Expressions	13
Notes	15
Useful Words and Expressions	15
Exercises	16

Unit 4 Vegetables

Dialogue	17
Text	17
New Words and Expressions	18
Notes	19
Useful Words and Expressions	20
Exercises	20

Unit 5 Condiments

Dialogue	22
Text	22
New Words and Expressions	23
Notes	24
Useful Words and Expressions	24
Exercises	24

Unit 6 Kitchen Utensils

Dialogue	26
Text	26
New Words and Expressions	27
Notes	28
Useful Words and Expressions	28
Exercises	30

Unit 7 Kitchen Equipment

Dialogue	32
Text	32
New Words and Expressions	33
Notes	34
Useful Words and Expressions	35

Exercises	36
Unit 8 Kitchen Cost Management	
Dialogue	39
Text	39
New Words and Expressions	40
Notes	41
Useful Words and Expressions	42
Exercises	43
Unit 9 Nutrition and Sanitation	
Dialogue	46
Text	47
New Words and Expressions	47
Notes	48
Useful Words and Expressions	48
Exercises	49
Unit 10 Food Carving	
Dialogue	53
Text	53
New Words and Expressions	54
Notes	55
Useful Words and Expressions	56
Exercises	56
Unit 11 Cooking Procedure	
Dialogue	59
Text	59
New Words and Expressions	60
Notes	62

Useful Words and Expressions	63
Exercises	64
Unit 12 Knife Cutting Skill for Cooking	
Dialogue	67
Text	67
New Words and Expressions	68
Notes	69
Additional Words and Phrases	69
Exercises	70
Unit 13 Cooking Methods	
Dialogue	72
Text	72
New Words and Phrases	73
Notes	74
Useful Words and Expressions	77
Exercises	77
Unit 14 Doughs	
Dialogue	81
Text	82
New Words and Expressions	82
Notes	84
Useful Words and Expressions	85
Exercises	86
Unit 15 The Basic Technique of Pastry Preparation	
Dialogue	89
Text	89
New Words and Expressions	90

Notes	92
Exercises	93

PART TWO

Unit 16

Dialogue	97
Text: Sichuan Pickled Vegetable	97
Stir-fried Eggplant with Chili Sauce	98
New Words and Expressions	99
Notes	99
Exercises	100

Unit 17

Dialogue	102
Text: Home Style Bean Curd	102
Twice Cooked Pork Sichuan Style	103
New Words and Expressions	104
Notes	104
Exercises	105

Unit 18

Dialogue	107
Text: Boiled Beef with Hot Sauce	107
Dry Fried Beef Shreds with Hot Sauce	108
New Words and Expressions	109
Notes	110
Exercises	110

Unit 19

Dialogue	113
Text: Shredded Pork with Chili Sauce	113

Diced Chicken with Dried Red Chili	114
New Words and Expressions	115
Notes	115
Exercises	116

Unit 20

Dialogue	118
Text: Mapo's Bean Curd	119
Stewed Fresh Fish with Hot Bean Paste	119
New Words and Expressions	120
Notes	121
Exercises	121

Unit 21

Dialogue	123
Text: Steamed Pork with Ground Rice	123
Stewed Big Meat Balls	124
New Words and Expressions	124
Notes	125
Exercises	125

Unit 22

Dialogue	127
Text: Braised Pork Intestines with Brown Sauce	127
Quick Scalded Pig's Trips in Stock	128
New Words and Expressions	129
Notes	129
Exercises	130

Unit 23

Dialogue	132
----------------	-----

Text: Stir-fried Prawn Balls with Greens	132
Deep-fried Prawn Balls with Sesame	133
New Words and Expressions	133
Notes	134
Exercises	135

Unit 24

Dialogue	137
Text: Sweet and Sour Pork with Pineapple	137
Stir-fried Beef with Oyster Sauce	138
New Words and Expressions	139
Notes	139
Exercises	140

Unit 25

Dialogue	142
Text: Deep-fried Fresh Milk	142
Sautéed Snowpeas with Garlic	143
New Words and Expressions	143
Notes	144
Exercises	144

Unit 26

Dialogue	146
Text: Kylin-shaped Mandarin Fish	146
Stir-fried Shelled Shrimps with Egg-white	147
New Words and Expressions	148
Notes	148
Exercises	149

Unit 27

Dialogue	151
Text: Meat Dumplings	151
<i>Shao-Mai</i> with Shrimp Fillings	152
New Words and Expressions	152
Notes	153
Exercises	153