

酒店管理與培訓系列叢書
HOTEL MANAGEMENT

調酒技巧

香港《酒店管理》雜誌社 選編
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前 言

去外國謀生，很多人從事酒吧業。做一個酒吧侍應或調酒師要懂得如何與顧客交談，還要具備基本的調酒知識。本書是專為在國外從事酒吧工作的人士而編寫的。全書分兩部分，第一部分是會話，第二部分是各種雞尾酒的調製法。本書作者陳福添博士長期居住美國，對美、加的酒吧業極為熟悉，所著此書很適合當地的實際情況。此書實為在美、加謀生所必備，也可供在其他地區從事酒吧業的人士作業務學習的參考。

Part I Conversation

1. Arriving from Hong Kong

B. How are you, Uncle Wong?

A. I'm fine. Thank you.

When did you arrive from Hong Kong?

B. I came yesterday.

A. How's everybody in Hong Kong?

B. They're fine. They give their best regards to you.

A. What are you planning to do here in the United States?

B. I'm not sure. I'm new here and I don't know much about this country. Perhaps you could help me.

A. Most of the Chinese here work in restaurants, laundries, groceries or do various other kinds of jobs.

第一部分 會 話

1. 來自香港

B : 王叔叔，你好嗎？

A : 我很好，謝謝。
你什麼時候從香港來的？

B : 昨天剛來。

A : 香港的親友都好嗎？

B : 他們都很好，並向你問候。

A : 你打算來美國這裡幹些什麼？

B : 還說不定。我剛到這裡，對這個國家還了解得很少。或許你能給我點幫助。

A : 這裡的華人大多在餐廳、洗衣店、雜貨鋪或其他行業工作。

2. Selecting a Job

B. What type of work would you recommend Uncle Wong?

A. Well, a cook takes a long time to train, and a waiter's job is long and strenuous. How about a bartender's job? It's easy to learn and doesn't demand too much strength.

B. If you think I'm suited to be bartender I'll certainly consider the trade.

Would I have to go to a bartender school?

A. Well, It's good to learn from a bartender school, but you have to pay tuition, which is expensive.

B. Is there any other way to learn?

A. Yes, I recommend that you learn from Mr. Chan a friend of mine who works in a restaurant which has a bar.

2. 挑選工作

B : 王叔叔，你推薦我幹那一行工作？

A : 唔，當廚師須經長時間的訓練，做侍者工作時間又太長，並且很吃力。做調酒師怎麼樣？這可是既易學又不很費勁。

B : 假如你認為我適合做調酒師的話，那我就決定幹這一行。
要不要先進調酒師學校學習？

A : 能進這類學校當然很好，但得要付學費，那可是很貴的。

B : 有沒有別的辦法能學到呢？

A : 當然有。我介紹你到陳先生那裡去學，他是我的朋友，在一家設有酒吧的餐廳裡工作。

3. Meeting the Bartender

B. Would I have to pay him?

A. No, but after you've learned the trade, you might want to buy him a present.

B. When can I meet him?

A. Anytime that's convenient.

B. How about tomorrow?

A. Let me see, tomorrow is my friend's day off. O.K. I'll bring you to see him tomorrow.

B. How shall we plan to meet him?

A. Come here tomorrow morning at nine and we'll meet him at the Silver Palace for a Cantonese lunch.

B. O.K. Uncle Wong, I'll see you tomorrow at nine then. Goodbye.

3. 約見調酒師

B : 我要不要付錢給他？

A : 不用。等你學成以後，送件禮物給他就行了。

B : 我什麼時候能見到他？

A : 什麼時候方便都行。

B : 就明天怎麼樣？

A : 等我想想，啊，明天我朋友休息，我帶你去見他吧。

B : 我們打算怎樣去見他？

A : 明天早上九點鐘來這裡，我們到銀宮餐廳去見他，並共進粵式午餐。

B : 好吧，王叔叔，明早九點見，再會。

4. Arranging Bartender Training

A. Mr. Chan, I want you to meet my nephew, John. He just came from Hong Kong.

B. How do you do Mr. Chan? Nice to meet you.

C. I'm glad to meet you too.

A. John wants to be a bartender. Do you think you could teach him at your restaurant?

C. By all means I'd be glad to. When can he start?

A. John, when would you like to begin?

B. How about the day after tomorrow.

C. Fine. Come to my restaurant around 11 o'clock in the morning.

4. 安排訓練

- A : 陳先生，介紹你認識，他是我侄兒約翰，剛剛從香港來。
- B : 陳先生，你好，很高興見到你。
- C : 見到你我也很高興。
- A : 約翰想當一名調酒師，你能在你的餐廳裡教他嗎？
- C : 那當然可以。想從什麼時候開始？
- A : 約翰，你看什麼時候開始好？
- B : 後天怎麼樣？
- C : 好吧！後天上午十一點鐘左右到我的餐廳來吧。

5. Locating the Restaurant

- B. Where is your restaurant, Mr. Chan?
- C. 1122 Flatbush Avenue, Brooklyn.
- B. How can I get there?
- C. You can take the BMT Subway from Chinatown and get off at the Cleveland St. Station in Brooklyn.
- B. I'm new here and I'm afraid I might get lost.
- A. Don't worry John, I'll take you there.
- B. Oh, Uncle Wong, thanks a lot.
- C. O.K. it's settled then, I'll see you folks the day after tomorrow.
- B. Thank you kindly, Mr. Chan. See you then.

5. 餐廳的地址

- B : 陳先生，你的餐廳在什麼地方？
- C : 在布魯克林，弗烈布茨街1122號。
- B : 我該怎麼去呢？
- C : 你可從唐人街乘坐地下火車到布魯克林的克利夫蘭街站下車。
- B : 我剛來這裡，恐怕會迷路。
- A : 不用擔心，約翰，我會帶你去的。
- B : 噢，王叔叔，非常謝謝。
- C : 好吧，就這樣定了，後天再見吧。
- B : 謝謝，陳先生，到時候再見。

6. Beginning the Training

B. Good morning Mr. Chan, It's so nice of you to give me this chance to learn bartending.

C. Don't mention it. It's a pleasure to teach you.

B. What should I do first?

C. Well, first of all you should know the difference between wine and liquor.

B. I imagine that wine is weak and liquor is strong.

C. Yes, that's right.

Wine is the fermented juice primarily of grapes but also of various other fruits such as berries, peaches, apples or plum.

B. How many kinds of wine are there?

C. There are two main types — dry and sweet wine.