

英汉对照

专业英语丛书

〔美〕□E·J·霍尔 著

# 餐馆与饮食业

The Language of Restaurants  
and Catering in English



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陈 英 译

孟宪明 校

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## 出版说明

近年来，随着经济特区的建立，沿海城市和地区的开放，以及全国经济技术工作的迅速发展，成千上万的干部和专业人员投入了对外经济贸易事业的伟大行列。这个队伍的人数越来越多。他们在掌握新知识、新技术的同时，迫切希望不断提高外语水平。针对这一情况，本社特出版英汉对照专业英语丛书，以满足读者的需要。

本丛书原为美国雷金斯出版公司出版，是专为非英语国家专业人员掌握专业英语编写的。其中包括《国际贸易英语》、《国际金融：货币与银行》、《销售经营》、《广告与商品推销》、《餐馆与饮食业》、《旅馆》、《旅游》、《航空旅行：地面服务》、《航空旅行：随机服务》、《飞行与空中交通管制》、《商船队》、《医学》、《医院》、《农业》、《采矿与冶金》、《石油工业》、《化学工程》、《土木工程》、《机械工程》、《电机与电子工程》、《计算机编程》、《原子能》、《陆军》、《海军》、《空军》，共计二十五册（其中国际贸易英语分册和旅馆分册我社于1985年8月和1988年2月已分别出版）。这套专业英语丛书是由本社委托天津市政协编译委员会邀请专家翻译的，以英汉对照形式分册陆续出版。各分册一般是按内容分为八至十个单元进行编写的。每个单元中，首先摘列专业用语，并加以注译，然后在课文中对这方面的问题作较详细的阐述。本丛书内容丰富，通俗易懂，使读者完全可以掌握该专业的常用语和基本常识。为便于读者自学，我们把专业用语和课文译成中文，刊于每个单元之后。在每个单元中，

还有讨论题和复习题，目的是帮助读者加深理解和熟悉本单元的内容，由读者自己练习运用。

参加本丛书编审工作的有天津市政协编译委员会的余新民、唐宝心、潘昌运、陈家诰、张澜生、高承志、司幼清、黄祯寿、傅曾仁、刘保慧等同志，在此一并致谢。

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## 第 一 单 元

### THE FOODSERVICE INDUSTRY

#### Special Terms

**Restaurant:** An establishment at a fixed location that serves food to transients.

**Catering:** A mobile service or department in a hotel that provides food for special events or under special circumstances; the person or firm providing the service is a *caterer*.

**Foodservice Industry:** A term often used for the entire restaurant and catering business.

**Accommodations Industry:** The hotel and motel business which is very closely related to the foodservice industry.

**Banquet:** A formal meal for a large number of people, ordinarily accompanied by speeches or a ceremony.

**Gourmet:** A person with educated taste in food and drink; *a gourmet restaurant* tries to appeal to people of this kind.

**Chain:** A group of businesses operated under a central management, as in a hotel or restaurant chain.

**Franchise:** An arrangement in which an operator from a central organization leases the name and procedures for a business.



**Fast Foods:** Foods that can be prepared, served, and eaten quickly; the hamburger is a typical fast food.

**Table Service:** Restaurant service in which customers are seated at a table where they are served by a waiter or waitress.

**Counter Service:** Restaurant service in which customers are seated at a counter where they are served by the person who prepares the food or by a waiter or waitress.

**Self-service:** A restaurant in which customers serve themselves from food displayed on a counter. The term *cafeteria* is often used for a self-service restaurant that offers a wide variety of foods; the term *buffet* is often used for a self-service restaurant that offers a more limited variety of foods.

**Carry-out:** A foodservice establishment from which customers take prepared food to eat at some other place such as a car, an office, home, or a park; also called *take-out*.

**Waiter or Waitress:** The individual who serves meals to customers in a restaurant.

**Institutional Foodservice:** Foodservices in such institutions as factories, hospitals, and schools.

**Cuisine:** A French word used in English for a particular style of cooking such as Chinese cuisine, French cuisine, Italian cuisine.

**Restaurateur:** A man or woman who owns or operates a

restaurant.

**Labor Intensive:** Employing a large number of workers in proportion to the number of people receiving the service; the foodservice industry is labor intensive.

**Maître d'hôtel:** The man in charge of all personnel who serve or clear tables in a full - service restaurant; he may also seat customers. He is sometimes called *maître d.*

**Captain:** The man in charge of tables and service in a certain part of the restaurant; may also seat customers and prepare special dishes. Captains are being phased out in most restaurants.

**Hostess:** The woman in charge of tables and service in a restaurant; also seats customers.

**Busboy, Busgirl, Busser:** The people who set and clear tables in a restaurant.

## Text

There are millions of people away from their homes every day either by necessity or by choice. The *restaurant* and *catering* business has developed to feed this huge number of transients—office and factory workers, schoolchildren, military personnel, travelers, and people out to have a good time. Because there are so many to feed, the restaurant and catering business is one of the largest and fastest-

growing industries in the world. Those who eat away from home spend vast sums of money for restaurant or catered meals. In the United States alone the income of *foodservice industry* sales is projected at 87 billion dollars in the late 1970s.

Restaurants and caterers provide both a service and a product. The service is feeding an individual who is not eating at home and the product is the meal itself. This is similar to the related *accommodations industry*, the hotel and motel business, which provides a service in the form of housekeeping and a product in the form of rooms, meals, and beds. Restaurants offer their service and product at a fixed location while the catering business is a mobile one providing foodservice either for special occasions or for places where meals are usually not prepared. An example of the first kind of catering service can be found in most large hotels which provide special meals for groups holding celebrations, meetings, or *banquets* on their premises. The second kind is best exemplified by the meals served by airlines; food is prepared in kitchens operated by a catering company, delivered to the airplane, and simply heated before being served to the passengers.

The millions of people who "eat out" every day have a wide variety of needs and tastes from a quick lunch to a luxurious meal with elaborate service. Because of these differences there are many kinds of restaurants varying from street stands for a hot dog or bowl of noodles to elaborate

restaurants with the best cooking. Restaurants generally fit into the following categories:

*The gourmet restaurant:* A gourmet is a person who appreciates the best in food and drink. A restaurant which offers meals that appeal to such a person is in this group. The service and the prices are usually in accord with the quality of the meal so that these restaurants are the most expensive and luxurious of all foodservice establishments.

*The family-type restaurant:* Many eating places serve simple food at moderate prices that appeal to family groups. Perhaps their principal feature is the reliability they offer their customers through standardized food and service. Many of these restaurants are owned by *chains* or operated under a *franchise*, an arrangement in which the name and procedures of the business are leased from a central organization. When a family stops on a highway in the United States to eat at a Howard Johnson restaurant they know what kind of food they will get and what the price will be.

*The specialty restaurant:* This kind of restaurant offers a limited variety or style of food. It may specialize in steaks or in a particular kind of national food or it may depend on the atmosphere, decor, or personality of the owner to attract customers. Both the quality of the food and the prices are usually between those of the gourmet and family-type restaurants.

*The convenience restaurant:* This restaurant serves customers who want to eat in a hurry and are most interested

in fast service, cleanliness, and low price. This is a very large group of restaurants which includes several subcategories. One of these is the lunch counter which ordinarily serves sandwiches and other simple foods and beverages. A modern variation on the lunch counter is the *fast food* operation. Thousands of these establishments have sprung up all over the world in recent years. Fast foods are those which can be prepared, served, and eaten quickly; probably the most typical fast food is the hamburger, a grilled patty of ground beef served between the slices of a round roll. Most *institutional foodservices* fall into the convenience category, including *cafeterias* and restaurants in factories, offices, and hospitals, as well as some operations necessary to feed the military. Street stands are also convenience foodservices whether they offer a wide variety of dishes to large numbers of people in Bangkok or only snacks for tourists in Washington, D.C.

Another way to categorize restaurants is by the kind of service they offer. There are basically four types: *table service*, *counter service*, *self-service* and *carry-out*. In table service restaurants, customers are seated at tables where food is served by a *waiter* or *waitress*. In counter service restaurants, customers sit at a counter and are served either by the person who prepares the food or by a waiter or waitress. A self-service restaurant is frequently called a *buffet* or *cafeteria*; there customers pass in front of a counter where food is displayed and help themselves to what they

want; then they carry the food to a table themselves. Usually institutional restaurants are cafeterias, though many cafeterias are intended for public business. Carry-out restaurants often serve fast foods; customers place their orders at a counter (or by telephone ahead of time) then "*take-out*" the food to wherever they wish to eat it—at their jobs, in a park, in a car, or at home. The unprecedented percentage of working wives and mothers has made an enormous impact on the entire foodservice industry, but it is a particularly important factor in the growth of the carry-out or take-out restaurant.

These kinds of restaurants fulfill the customer's immediate convenience; taste and style of cooking and eating are fulfilled by *cuisine*. Gourmet cuisine usually consists of dishes freshly and painstakingly prepared, often in ways too time-consuming and skillful to be easily duplicated at home or in restaurants depending on customer turnover. These meals are often taken from one of the acknowledged great world cuisines, perhaps Chinese, French, or Hungarian. Most areas of the world rely heavily on regional cuisine that depends on local availability, seasonal prices, and traditional customs. The choice of cuisine is an important one for the customer, who often makes it unconsciously and sometimes makes it too consciously; it is a crucial choice for the *restaurateur* because it may mean the difference between success and failure in business.

Although there has been a meteoric rise in chain and

franchise restaurant operations in recent years (some of them international in scope) the restaurant industry is still one of the strongholds of small business. In every price range and every cuisine countless restaurants around the world are independently-owned and often owneroperated; the restaurant business appeals to those who want the risks and satisfactions of self-employment.

Unfortunately, a large percentage of restaurants fail. Some of the reasons are the same as those that beset all businesses: lack of experience, poor location, too much competition, poor merchandising. In addition, restaurants have a special problem: with the exception of fast food, chain, and franchise operations, a restaurant must make a special statement to the customer if he or she is to return. Eating is a deeply engrained source of satisfaction and the restaurant customer wants an eating experience which combines food, service, decor, and an indefinable extra. This is often difficult or impossible to anticipate but can mean the life or death of a restaurant.

The restaurant and catering industry employs literally millions of people throughout the world. Particularly in tourist areas, the foodservice and accommodations industries are major employers and play a principal part in the regional economy. Like most other service businesses, foodservice is *labor intensive* which means it employs a high proportion of workers in relation to the number of people it serves. Every restaurant customer sees the *maitre*

*d'hôtel, captain, or hostess* who does the seating, the waiters and waitresses who take orders and bring food and the *bus-sers* who set and clear the table. But there are many others who work behind the scenes: salad-makers and bakers, chefs and potwashers, cooks and food purveyors equal or outnumber those employees whom the customer meets.

## 译 文

### 饮食服务业

#### 专业用语

餐馆：设在固定地点，为过往客人提供食物的店铺。

备办伙食：一种流动性服务，或旅馆的一个部门，为特殊活动或在特殊情况下提供膳食，提供这种服务的个人或商号称做伙食备办商。

饮食服务业：通常指整个餐馆和伙食备办业。

膳宿供应业：同饮食服务业密切相关的旅馆和汽车旅馆业。

宴会：人数众多的正式饮宴，席间通常有讲话或仪式。

美食家：有素养的食品和饮料品尝家。美膳餐馆力图迎合这类顾客之所好。

连锁：集中管理下经营的企业群。例如旅馆连锁或餐馆连锁。

特许：经营者为某一营业从中心组织租用其名称和操作规程的一种安排。

快餐：可以快速制备、供应和食用的食品。汉堡包就是一种



典型的快餐。

餐桌服务：顾客坐在桌旁，由男女服务员侍应的餐馆服务。

柜台服务：顾客坐在柜台前，由制备食物的人或男女服务员提供的餐馆服务。

自助服务餐馆：食物陈列在柜台上由顾客自己取用的餐馆。

自助餐一词常用于表示食品花样很多的自助服务餐馆；小吃店一词则常指食品花样较少的自助服务餐馆。

外带餐馆：顾客可以买出做好的食品带到别的地方如小汽车、办公室、家里或公园等处去吃的食品服务店。这种餐馆也叫外取餐馆。

男女服务员：餐馆里给顾客端饭上菜的人。

企事业单位食堂：工厂、医院、学校等机构里的食堂。

烹饪法：法语名词。英语中指某种特别风味的烹饪法，如中式烹饪法、法式烹饪法、意大利式烹饪法等。

餐馆老板：拥有或经营餐馆的人。

劳动密集：雇用职工和接受服务的人相比人数很多饮食服务业是劳动密集型行业。

总管：在“完全服务”餐馆里负责管理全体服务人员或收拾餐桌人员的人，他也可以帮助顾客找座。有时称做 *maitred* 领班：负责餐馆里某一部分餐桌和服务工作的男人，他也可以帮助顾客找座和准备特殊菜肴。多数餐馆的领班正在逐渐被淘汰。

女领班：在餐馆里负责餐桌和服务工作的女人，她也可以帮助顾客找座。

餐馆男杂工、餐馆女杂工、餐馆杂工：餐馆里摆放和收拾餐桌的人。