



新编全国高等职业院校烹饪专业规划教材

# 烹饪英语

C U I S I N E E N G L I S H

华路宏◎主编



苏州教育出版社



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华路宏 主编

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# 出版说明

我国烹饪享誉世界。进入 21 世纪以来,随着社会经济的发展和人们生活水平的不断提高,国际化交流不断深入,烹饪行业经历了面临机遇与挑战、兼顾传承与创新的巨大变革。烹饪专业教育教学结构也随之发生了诸多变化,我国烹饪教育已进入了一个蓬勃发展的全新阶段。因此,编写一套全新的、能够适应现代职业教育发展的烹饪专业系列教材,显得尤为重要。

本套“新编全国高等职业院校烹饪专业规划教材”是我社邀请众多业内专家、学者,依据《国务院关于加快发展现代职业教育的决定》的精神,以职业标准和岗位需求为导向,立足于高等职业教育的课程设置,结合现代烹饪行业特点及其对人才的需要,精心编写的系列精品教材。

本套教材的特点有:

第一,推进教材内容与职业标准对接。根据职业教育“以技能为基础”的特点,紧紧把握职业教育特有的基础性、可操作性和实用性等特点,尽量把理论知识融入实践操作之中,注重知识、能力、素质互相渗透,契合现代职业教育体系的要求。

第二,以体现规范为原则。根据教育部制定的高等职业教育专业教学标准及劳动和社会保障部颁布的执业技能鉴定标准,对每本教材的课程性质、适用范围、教学目标等进行规范,使其更具有教学指导性和行业规范性。

第三,确保教材的权威性。本套教材的作者均是既具有丰富的教学经验又具有丰富的餐饮、烹饪工作实践经验的专家,熟悉烹饪专业教学改革和发展情况,对相关课程的教学和发展具有独到见解,能将教材中的理论知识与实践中的技能运用很好地统一起来。

第四,充分体现教材的先进性和前瞻性。在现代科技发展日新月异的大环境下,尽量反映烹饪行业中的新工艺、新理念、新设备等内容,适当展示、介绍本学科最新研究成果和国内外先进经验,体现教材的时代特色。

第五,体例新颖,结构科学。根据各门课程的特点和需要,结合高等职业教育规范以及高职学生的认知能力设计体例与结构框架,对实操性强的科目进行模块

化构架。教材便于学生开阔视野,提升实践能力。

作为全国唯一的旅游教育专业出版社,我们有责任也有义务把体现最新教学改革精神、具有普遍适用性的烹饪专业教材奉献给大家。在这套精心打造的教材即将面世之际,深切地希望广大教师学生能一如既往地支持我们,及时反馈宝贵意见和建议。

旅游教育出版社

# 前 言

《烹饪英语》是作者多年来在烹饪英语教学研究、课程改革、课堂实践的基础上，汲取作者主编的《厨房情景英语》的精华，调研杭州各大餐饮企业之后而编写的烹饪专业英语实用教材。

本书专门针对高等职业院校烹饪专业的英语教学，同时也适用于各大涉外宾馆、酒店餐饮行业员工培训及相关烹饪专业人员自学。本书主要内容包括：厨房人事结构、厨师操作注意事项、厨房设备用具、烹饪原料、菜肴制作过程及西餐礼仪等。

《烹饪英语》以理论与实践相结合，注重烹饪英语语言的沟通交流实践作为编写理念，力求提高烹饪专业学生和烹饪行业从业人员的烹饪英语沟通交流能力；并为学员进一步运用英语语言工具，研究国内外烹饪行业最新发展动态，跟踪国内外烹饪行业研究成果打好英语语言基础，因而也带有部分工具书的功能。

本书紧扣烹饪行业英语交流实际，图文并茂，深入浅出，内容全面。课堂教学中，建议教师不单纯讲解，而是把学生作为教学主体，引导学生参与整个教学过程，实现师生之间、学生之间充分的互动，从而培养学生的独立思考能力和动口能力。

《烹饪英语》由浙江旅游职业学院教师华路宏主持编写。在编写过程中，编者多次与杭州西溪喜来登酒店、浙旅集团机场大酒店等餐饮企业行政总厨沟通，获取了丰富翔实的第一手资料；浙江旅游职业学院烹饪系对本书提供了资料，并提出修改意见，做出具体指导并提供其他各方面的支持；编写过程中烹饪系学生协助整理资料；旅游教育出版社为本书的出版付出了辛勤的劳动；华恭武先生和应英女士为本书原料图片拍摄提供了帮助。在此谨表示衷心感谢！

本书的编写，受时间仓促、编者水平的局限，存在不足之处，期待业内专家学者、使用本书的师生以及广大读者提出宝贵意见，以供进一步完善本书之用。

编者

2016年12月29日

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# Unit 1

## Kitchen Titles and Rules

### Lead in

A chef is a highly trained and skilled professional cook who is proficient in all aspects of food preparation of a particular cuisine. The word “chef” is derived (and shortened) from the term *chef de cuisine*, the director or head of a kitchen. Chefs can receive both formal training from an institution, as well as through apprenticeship with an experienced chef.

### Vocabulary

|                         |                                 |
|-------------------------|---------------------------------|
| cook [kɒk]              | <i>n.</i> 厨师                    |
| chef [ʃef]              | <i>n.</i> 厨师; 主厨                |
| executive [ɪg'zekjətɪv] | <i>adj. &amp; n.</i> 执行的; 决策者   |
| pastry ['peɪstri]       | <i>n.</i> 面点                    |
| assistant [ə'sɪstənt]   | <i>adj. &amp; n.</i> 助理的; 助理    |
| vegetable ['vedʒtəbl]   | <i>n.</i> 蔬菜; 植物                |
| butcher['bʊtʃə(r)]      | <i>n. &amp; vt.</i> 屠夫; 屠宰      |
| sauce [sɔ:s]            | <i>n. &amp; vt.</i> 酱汁; 给……调味   |
| soup[su:p]              | <i>n.</i> 汤; 羹                  |
| grill[grɪl]             | <i>n. &amp; vt.</i> 烤架; 在(烤架上)烤 |
| roast [rəʊst]           | <i>n. &amp; vt.</i> 烤肉; 烘烤      |
| staff [stɑ:f]           | <i>n.</i> 全体人员                  |
| aboyeur [abwaju:]       | <i>n.</i> 跑堂喊菜的人                |

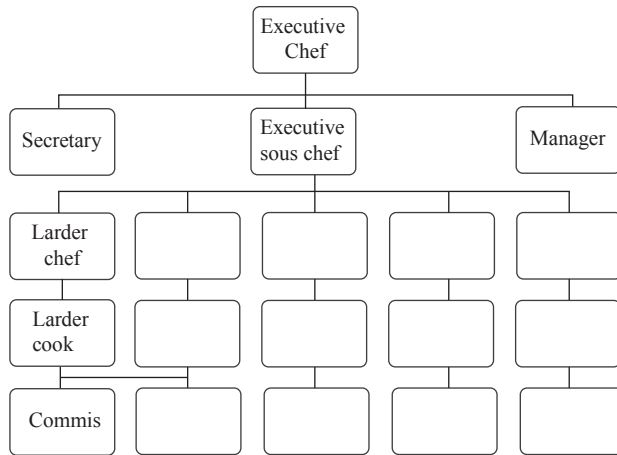
|                        |                              |
|------------------------|------------------------------|
| commis ['kɒmi]         | <i>n.</i> (法语) 小职员; 副手       |
| apprentice [ə'prentɪs] | <i>n.</i> 学徒; 见习生            |
| clerk[klɑ:k]           | <i>n.</i> 职员; 办事员            |
| relief[rɪ'li:f]        | <i>n.</i> 替代                 |
| pantryman['pæntrɪmən]  | <i>n.</i> 配餐员; 司膳总管; 司膳总管助理  |
| potman['pɒtmən]        | <i>n.</i> 酒馆的侍者              |
| porter['pɔ:tə(r)]      | <i>n.</i> 搬运工; (列车) 服务员; 杂务工 |
| steward['stju:əd]      | <i>n.</i> 乘务员; 管家; 干事; 管理员   |

### List of Key Words

- (1) Executive chef 行政总厨师长
- (2) Assistant chef 行政总厨师长助理
- (3) Sous-chef 副厨师长, 指具体负责并干活的厨师长
- (4) Larder chef 负责烹饪各种肉类的厨师长
- (5) Pastry chef 负责烹饪各种面点的厨师长
- (6) Vegetable chef 负责烹饪各种蔬菜的厨师长
- (7) Butcher 屠夫, 负责屠宰各种禽类的人
- (8) Grill cook 负责在烤架上烤炙肉类的厨师
- (9) Sauce cook 负责调制酱汁的厨师
- (10) Soup cook 负责烹饪各种汤的厨师
- (11) Fish cook 负责烹饪鱼类的厨师
- (12) Roast cook 负责在烤箱内烧烤肉类的厨师
- (13) Breakfast cook 负责烹饪早餐的厨师
- (14) Night cook 晚上上班的厨师
- (15) Staff cook 负责烹饪员工伙食的厨师
- (16) Relief cook 替班厨师, 后补厨师。此人是个多面手, 任何部门的厨师因休假或病假不能上班, 替班厨师就补上
- (17) Commis 助理厨师, 是主厨的副手
- (18) 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
- (19) Kitchen clerk 厨房会计, 负责厨房的一切文书工作
- (20) Pantryman 负责管理配膳室(食品小贮藏室), 不是厨师, 不烹饪
- (21) Potman 负责擦洗大深锅的人



**Task 1 Do you know the names of kitchen positions? Please look at the graph and try to fill in the form.**



**Task 2 Can you identify different kinds of kitchen position? Write down the titles and match the exact positions with them.**

- (1) He is the head of chefs and works in the chef's office. \_\_\_\_\_
- (2) He is in charge of all cooking things. \_\_\_\_\_
- (3) He is in charge of cooking all kinds of meat. \_\_\_\_\_
- (4) He helps other cooks. \_\_\_\_\_
- (5) He is in the hot kitchen to roast meat. \_\_\_\_\_
- (6) He is in the scullery. \_\_\_\_\_
- (7) He is in the vegetable preparation section. \_\_\_\_\_
- (8) He is in the hot kitchen to grill meat. \_\_\_\_\_
- (9) He works in the kitchen store. \_\_\_\_\_
- (10) He works in the fish section. \_\_\_\_\_
- (11) He works in the pastry section. \_\_\_\_\_
- (12) He works in the butchery. \_\_\_\_\_

**Task 3** Look at the pictures and try to write down the title of those people below the pictures.



(1) \_\_\_\_\_



(2) \_\_\_\_\_



(3) \_\_\_\_\_



(4) \_\_\_\_\_



(5) \_\_\_\_\_



(6) \_\_\_\_\_

**Task 4** Practise the useful sentences below.

(1) What does he/she do?

What do you do?

What does your father/mother/sister do?

(2) I'm a sous chef/commis cook working in...

(3) I am in charge of...

I am responsible for...

(4) I am very glad to introduce myself to you.

(5) He is in the hot kitchen to...

(6) I just want to ask him/her about...

**Task 5 Role play.**

Setting: 招聘行政总厨

Work in groups, role play in the setting of taking job application of executive chef.

The scene set as below:

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

**Task 6 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。

---

**Reading****Titles**

Various titles, detailed below, are given to those working in a professional kitchen and each can be considered a title for a type of chef. Many of the titles are based on the *brigade de cuisine* (or brigade system) documented by Auguste Escoffier, while others have a more general meaning depending on the individual kitchen.

**Chef de cuisine**

Other names include executive chef, chef manager, head chef, and master chef. This person is in charge of all activities related to the kitchen, which usually includes menu creation, management of kitchen staff, ordering and purchasing of inventory, and plating design. *Chef de cuisine* is the traditional French term from which the English word chef is derived. *Head chef* is often used to designate someone with the same duties as an executive chef, but there is usually someone in charge of a head

chef, possibly making the larger executive decisions such as direction of menu, final authority in staff management decisions, and so on. This is often the case for executive chefs with multiple restaurants. Involved in checking the sensory evaluation of dishes after preparation and they are well aware of each sensory property of those specific dishes.

### **Sous-chef**

The *sous-chef de cuisine* (under-chef of the kitchen) is the second-in-command and direct assistant of the Chef de Cuisine. This person may be responsible for scheduling the kitchen staff, or substituting when the head chef is off-duty. Also, he or she will fill in for or assist the *Chef de partie* (line cook) when needed. This person is accountable for the kitchen's inventory, cleanliness, organization, and the continuing training of its entire staff. A sous-chef's duties can also include carrying out the head chef's directives, conducting line checks, and overseeing the timely rotation of all food products. Smaller operations may not have a sous-chef, while larger operations may have more than one. The sous chef is also responsible when the executive chef is absent.

### **Chef de partie**

A *chef de partie*, also known as a "station chef" or "line cook", is in charge of a particular area of production. In large kitchens, each chef de partie might have several cooks or assistants. In most kitchens, however, the chef de partie is the only worker in that department. Line cooks are often divided into a hierarchy of their own, starting with "first cook", then "second cook", and so on as needed.

### **Commis (Chef) / Range chef**

A *commis* is a basic chef in larger kitchens who works under a *chef de partie* to learn the station's or range's responsibilities and operation. This may be a chef who has recently completed formal culinary training or is still undergoing training.

## Unit 2

### Kitchen Safety and Kitchen Hygiene

#### Lead in

Culinary hygiene pertains to the practices related to food management and cooking to prevent food contamination, prevent food poisoning and minimize the transmission of disease to other foods, humans or animals. Culinary hygiene practices specify safe ways to handle, store, prepare, serve and eat food.

#### Vocabulary

|                           |   |
|---------------------------|---|
| hygiene ['haidʒi:n]       | <i>n.</i> 卫生; 卫生学                           |
| uniform ['ju:nifɔ:m]      | <i>n.</i> 制服, 操作服                           |
| storage ['stɔ:ridʒ]       | <i>n.</i> 存储                                |
| rinse [rɪns]              | <i>n.</i> 冲洗                                |
| butchery ['bʊtʃəri]       | <i>n.</i> 屠杀; 屠场; 屠宰业                       |
| rodent ['rəʊdnt]          | <i>n.</i> 啮齿动物                              |
| insect ['ɪnsekt]          | <i>n.</i> 昆虫; 虫子                            |
| rat [ræt]                 | <i>n.&amp;v.</i> 变节者; 老鼠; 捕鼠                |
| bacteria [bæk'tɪəriə]     | <i>n.</i> (复数) 细菌                           |
| cockroach ['kɒkrəʊtʃ]     | <i>n.</i> 蟑螂                                |
| poison ['pɔɪzn]           | <i>n.&amp;vt.&amp;adj.</i> 毒药; 毒害; 有毒的; 危险的 |
| sanitize ['sænɪtaɪz]      | <i>vt.</i> 采取卫生措施使其安全; 消毒                   |
| antiseptic [ˌænti'septɪk] | <i>n.&amp;adj.</i> 杀菌剂; 防腐剂; 杀菌的; 防腐的       |
| detergent [dɪ'tɜ:dʒənt]   | <i>n.&amp;adj.</i> 清洁剂; 用于清洗的               |

|                            |               |
|----------------------------|---------------|
| extinguisher[ɪk'stɪŋgwɪʃə] | <i>n.</i> 灭火器 |
| 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         |

## Focus on Language

### Dialogue 1

**Apprentice(A):** I am going to work in this kitchen. what rules shall I know then?

**Chef(C):** You should pay attention on the kitchen hygiene and kitchen safety.

**A:** Could you tell me some details about kitchen hygiene and kitchen safety?

**C:** Certainly. There may be rats and cockroaches in the kitchen for the reason that there are full of food there.

**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. So we should always wash our hands.

**A:** Get it. What kind's of foods are most dangerous?

**C:** Protein foods: like meat, poultry, eggs, fish, diary products, etc.

**A:** How can we stop food poisoning?

**C:** Never leave food outside the refrigerator for more than two hours and keep refrigerator food below 40 °F.

### Dialogue 2

**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 methods we could avoid in the kitchen.

**A:** Yes, I will listen carefully.

**C:** Firstly, we should pay attention on the "fire". Oily rags are dangerous. Wash them in soapy water or throw them away, using deep fryers are dangerous. Watch out for

