

<<烹饪英语>>

图书基本信息

书名：<<烹饪英语>>

13位ISBN编号：9787313062703

10位ISBN编号：7313062702

出版时间：2010-9

出版时间：上海交通大学出版社

作者：邢怡 编

页数：146

版权说明：本站所提供下载的PDF图书仅提供预览和简介，请支持正版图书。

更多资源请访问：<http://www.tushu007.com>

<<烹饪英语>>

前言

众所周知，旅游业早已雄踞世界经济的支柱产业之林。

我们欣欣向荣的祖国将毫无疑问地在21世纪的头20年，从一个旅游大国迈入世界旅游强国的行列。

中国的旅游业如朝阳喷薄，云蒸霞蔚，风光独好。

这一迅猛发展的形势召唤着千千万万有志祖国旅游事业的热血赤子投身其间。

目前，优秀的服务人员固属抢手，但行业亟需的则是各类岗位群上的既精通业务，又谙熟外语的各级管理人才。

一般来说，旅游中等职业教育已渐趋成熟，而旅游高等职业技术教育则刚刚起步，有着广阔的发展前景。

随着职业教育精神的不断深入人心，在旅游高职高专的教学体系中，各类旅游英语的教学越来越具有了举足轻重的地位。

在“二十一世纪通用教材编委会”及上海交通大学出版社的精心组织下，全国多所大专院校、高职学院的学者、教师们通力合作，编写了这套旅游英语系列教材。

这套旅游英语系列教材的目标读者是：高专高职旅游专业各方向的学生、旅游管理或饭店管理大专自学考试学员、旅游中专、中职的英语教师以及各类旅游企业的各级管理人员。

<<烹饪英语>>

内容概要

《烹饪英语》属于旅游英语系列教材，该书从读、听、说和视四个方面来强化学生对烹饪职业宏观知识的了解和认识。

全书共有17课，每课含三部分练习，更加强了口语部分的练习。

本书旨在培养学生在烹饪英语专业方面所必要的视听说能力，从而使学生能够顺利地进行在厨房烹饪职场中的日常交流活动。

书籍目录

UNIT 1 Kitchen Positions () UNIT 2 Kitchen Positions (UNIT 3 Kitchen Facilities UNIT 4 Western cooking Utensils UNIT 5 Chinese Cooking Utensils UNIT 6 Purchasing Food UNIT 7 Storing Food UNIT 8 Food Preparation (Western Food) UNIT 9 Food Preparation (Chinese Food) UNIT 10 The Art of Western Cooking UNIT 11 The Art of Oriental Cooking UNIT 12 Chinese Style Pastry UNIT 13 Preparing Western Style Pastry UNIT 14 Soups UNIT 15 Seasoning and Condiment UNIT 16 Healthy Recipes UNIT 17 Safety and Sanitation GLOSSARY

章节摘录

插图：A carving knife is large type of knife with a straight edge. It is 8 to 15 inches long with thinner blades. It enables the cutting of meats from hams and roasts. A good quality carving knife costs \$100 for a forged steel blade and high carbon materials. A vegetable peeler is designed to peel off vegetables skins as well as fruitskins. It is made up of metal blades attached to a metal, wooden or plastic handle. This peeler comes in three varieties such as the Lancashire design, Y-peeler or speed peeler and the Dalson Classic Aussie Peele (rotating blades). A whisk is used in food preparation. It is commonly known as a balloon whisk. It blends the ingredients all together. Whisks are commonly used to beat eggs and to whip creams. Most whisks are made up of metal and some are made of plastics for nonstick cookware. It consists of a wire loops with narrow handle. Measuring spoons are used to measure an exact amount of wet or dry ingredients. It can be made of plastic and metals that comes in different sizes of small teaspoons and tablespoons. A spatula is also known as a turner or flipper. It has a long handle with a wide flat edge. This utensil is used for lifting fried foods as well as mixing or tossing foods. It comes in many varieties, from plastic to silicon made products. A grater is a tool used in grating foods into fine pieces like cheese, garlic, nutmeg and onions. It can also be used to grate coconuts and potatoes. Graters can be made up of plastic and metal with four sides grating options. Spoons come in three varieties, a mixing spoon, slotted spoon and ladle. A mixing spoon is a small curved blade used in preparing or serving foods. A slotted spoon is good for draining vegetables because it has holes or small openings to let the liquid pass through. A ladle is a long spoon with a deep curve for serving liquids like soups and sauces. A can opener is a device used in cutting or opening metal cans. The cutting wheel design of the can opener was created by William Lyman in 1870. Kitchen Scissors are a cutting instrument also called as shears, it consists of two cutting blades with handles. Other kitchen scissors has a nut cracker on the middle part of the two handles. Other important kitchen utensils are tongs, corkscrews and meat forks. Kitchen jobs would be a lot easier with these utensils. Good quality materials of kitchen utensils would mean a convenient and sturdy tool that will last a lifetime.

<<烹饪英语>>

编辑推荐

《烹饪英语》：21世纪高等院校旅游专业规划教材。

版权说明

本站所提供下载的PDF图书仅提供预览和简介，请支持正版图书。

更多资源请访问:<http://www.tushu007.com>