

<<泛读教程（第一册）>>

图书基本信息

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前言

随着改革开放的日趋深入，社会各界对外语人才的需求持续增长，我国英语专业的招生规模逐年扩大，教学质量不断提高。

英语专业本科生教育的改革、学科建设及教材的出版亦取得了巨大的成绩，先后出版了一系列在全国有影响的精品教材。

21世纪的到来对英语人才的培养提出了更高的标准，同时也为学科建设和教材编写提出了新的要求。

随着中国加入世界贸易组织，社会需要的不是仅仅懂英语的毕业生，而是思维科学、心理健康、知识面广博、综合能力强，并能熟练运用英语的高素质的专门人才。

由于中学新的课程标准的颁布，中学生英语水平逐年提升，英语专业本科生入学时的基础和综合素质也相应提高。

此外，大学英语（公外）教育的迅猛发展，学生英语能力的提高，也为英语专业学生的培养提出了严峻的挑战和更新更高的要求。

这就规定了21世纪的英语教学不是单纯的英语培训，而是英语教育，是以英语为主体，全面培养高素质的复合型人才。

教材的编写和出版也应顺随这种潮流。

为了迎接时代的挑战，作为我国最大的外语教材和图书出版基地之一的上海外语教育出版社（外教社）理应成为外语教材出版的领头羊。

在充分调研的基础上，外教社及时抓住机遇，于新世纪之初约请了全国25所主要外语院校和教育部重点综合大学英语院系的50多位英语教育家，在上海召开了“全国高等院校英语专业本科生系列教材编写委员会会议”。

代表们一致认同了编写面向新世纪教材的必要性、可行性和紧迫性，并对编写思想、教材构建、编写程序等提出了建议和要求。

而后，外教社又多次召开全国和上海地区的专家、学者会议，撰写编写大纲、确定教材类别、选定教材项目、讨论审核样稿。

经过一年多的努力，终于迎来了第一批书稿。

这套系列教材共分语言知识和语言技能、语言学与文学、语言与文化、人文科学、测试与教学法等几个板块，总数将超过50余种，可以说几乎涵盖了当前我国高校英语专业所开设的全部课程。

编写内容深入浅出，反映了各个学科领域的最新研究成果；编写体例采用国家最新有关标准，力求科学、严谨，满足各门课程的具体要求；编写思想上，除了帮助学生打下扎实的语言基本功外，还着力培养学生分析问题、解决问题的能力，提高学生的人文、科学素养，培养健康向上的人生观，使学生真正成为我国21世纪所需要的外语专门人才。

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内容概要

《泛读教程》的特征体现在“泛”与“读”两个方面。

就“泛”而言，教材选用语言素材题材广泛，内容呈百科知识性，涉及英语国家的社会、政治、经济、文化、文学、历史、宗教、体育、医药、环保、风土人情、科普知识等各个领域。

同时，语言素材的文体呈多样性，既有文学作品，又有记叙、说明、议论、新闻、广告等语言风格不同的各类文章。

就“读”而言，《泛读教程》提供全面系统的阅读训练，指导学生掌握细读、略读、寻读等方法，学会快速、准确地获取并处理信息，并通过各种练习，培养假设判断、分析归纳、推理检验等逻辑思维能力。

学生学了这套教材，可以提高英语的阅读理解能力和阅读速度，增强英语语感，扩大词汇量，增加英语国家文化背景知识。

书籍目录

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章节摘录

One of the most interesting aspects of American cooking is its variety. The traveler who crosses the U.S. by bus or by car will find the food as worthy of attention as the scenery-and full of unexpected surprises, too. For American cooking at its best is regional in character. Except for turkey at Thanksgiving, no single dish has gained wide enough popularity in the U.S. to become a symbol for the country as a whole. Each region sets its table with a different specialty. These regional specialties capture the flavor and aroma and express the character of a particular place. For instance, New Orleans is known for its jambalaya, a spicy dish of rice, ham, shrimp, and tomatoes.

And Boston, where the winters are long and cold, is called "bean town" because of its baked beans, a mixture of dried beans, salt pork, brown sugar, and molasses. Mixed in an iron pot and baked for hours in a slow oven, this dish is hearty and nutritious.

Americans say, "It sticks to your ribs." Being regional, these dishes are made from the vegetables, fruits, meats, poultry, and seafood that are locally available. And since local conditions vary a great deal in the U.S. as might be expected in the world's fourth largest country, the result is a national food menu on which most of the world's favorite foods are listed. Seafood of all kinds can be found in the states that border the oceans or possess lake and river systems.

Shrimp, crab, and lobster, as well as fresh fish, are all mealtime favorites. Citrus fruit-oranges, grapefruit, lemons, and limes-are produced in Florida and California. The fruit groves in these States supply most of the frozen juice and sun-ripened fruit that decorate the breakfast tables of the nation. Across the landlocked states in the Midwest stretch endless corn and wheat fields. Grains are used to make bread, cereal, and cooking oil. One region is called "the breadbasket of the nation." For vegetables, California is America's most productive state.

It is first in the production of broccoli, asparagus, tomatoes, carrots, grapes, lettuce, peaches, and pears.

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