

<<全国导游人员资格考试系列教材>>

图书基本信息

书名：<<全国导游人员资格考试系列教材>>

13位ISBN编号：9787811377392

10位ISBN编号：781137739X

出版时间：2011-8

出版单位：苏州大学

作者：周幼华//周志浩//姜萍

页数：128

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>

内容概要

这本《导游英语实务教程》由周幼华、周志浩、姜萍主编，初稿写于2006年，始为南京信息工程大学英语专业本科大学生的商务及旅游讲授教材。

通过2006—2010年对历届学生的教学实践，数次删改，编撰为《导游英语实务教程》一书。

经过数年的教学实践，笔者在旅游形势发展及旅游实践变化的情况下，根据国家旅游局《关于改革导游人员资格考试、等级考核及旅行社经理资格认证工作的意见》的精神，对原书内容进行了充实、审定和改编。

书籍目录

Unit 1 Greeting and Transferring
Unit 2 At the Airport
Unit 3 At the Hotel
Unit 4 Dining at the Restaurant
Unit 5 Sightseeing in Jiangsu
Unit 6 Sightseeing in China
Unit 7 Sightseeing Overseas
Unit 8 Shopping with Tourists
Unit 9 Working in a Travel Agency
Unit 10 Visiting the Tea Garden
Keys to Exercises

章节摘录

版权页：插图： Passage 1 Local Cuisine Chinese cooking has a long history and is famous all over the world for its rich flavor and delightful colorings. It was the Chinese who invented the technique of making and using soy sauce, vinegar, wine, jams, and spices during the Yin-Zhou period, some 3,000 years ago. Every Chinese local dish, special cuisine, and local snack has its own characteristics. Here are some of the most famous dishes.

Cantonese Dishes Cantonese dishes, composed of Cantonese, Chaozhou and Dongjiang cuisine, are famous for their fresh materials and great tenderness. The main ingredients of the dishes are characteristically fresh water fish, seafood, birds, etc., and the major condiments used are oyster sauce, fermented soy bean sauce, fish sauce, lard, sugar and vinegar.

Hunan Dishes Hunan dishes consist of local dishes from the Xiangjiang River area, Dongting Lake area and Western Hunan mountain area. Typical dishes are Dong'an Fledgling Chicken, Hot-Spiced and Peppered Fledgling Chicken, Steamed Pickled Meat, Lotus Seed with Rock Candy anti Mutton Soup with Tortoise.

Sichuan Dishes Sichuan dishes are one of the four most famous dishes in China, and are enjoyed with great popularity all over the country because of their distinct and various flavors. Some of the most famous flavors are derived from fish flavors, pepper powder boiled in oil, strange flavor and sticky-hot. The raw materials of a Sichuan dish are always wild edible herbs, and the meat of domestic animals and birds. The techniques used in cooking are sauting, stir-frying without stewing, dry braising, Pao (soaking in water) and Hui (frying and then braising with corn flour sauce).

Famous Sichuan dishes are Fried Diced Chicken with Chili Sauce, Zhang Tea Duck, Mapo Tofu, and Cabbage in Boiling Water.

Shandong Dishes The Shandong cuisine is famous for its wide selection of materials, cooking methods, and seafood. The raw materials used are mainly domestic animals and birds, seafood and vegetables. The masterful cooking techniques include Bao (quick frying), Liu (quick frying with corn flour), Pa (stew braising), feasting and boiling, using sugar to make fruit, and crystallizing with honey.

Famous Shandong dishes are Braised Abalone with Shells, Fried Sea Cucumber with Fistulous Onion, and Fragrant Calamus in Milk Soup. The dishes are tasty and fresh.

Huaiyang Dishes Huaiyang dishes mainly consist of Yangzhou, Zhenjiang, and Huaian cuisine originated in water villages south of the Yangtze River (Changjiang), and are characterized by the strictness in material selection, the emphasis of cleanliness and freshness of its ingredients, as well as the fine workmanship in cutting, matching, cooking, and arranging. Lightness, freshness, sweetness, and mildness of taste are the features of these dishes, and special attention is paid to retaining the ingredient of natural juices and flavors.

Famous dishes are Stewed Crab with Clear Soup; Long Boiled Dry Shredded Meat, Duck Triplet, Crystal Meat, Squirrel with Mandarin Fish, and Liangxi Crisp Eel.

I. Mark the following statements with "T" or "F" according to the passage. () 1. Chinese food is famous for its rich tastes and delightful colors. () 2. The Chinese people invented soy sauce and oyster sauce before the Qin Dynasty. () 3. Cantonese dishes are often cooked with edible herbs. () 4. The Cantonese usually eat seafood with condiments such as oyster sauce and chili sauce. () 5. The raw materials of both Hunan and Sichuan dishes are often fish and the meat of domestic animals and fowls. () 6. Shandong dishes are wider in the selection of materials than Hunan dishes. () 7. Sweetness and mildness are the typical features of Huaiyang dishes.

编辑推荐

《全国导游人员资格考试系列教材:导游英语实务教程》编者在多年的旅游导游及旅游教学工作中,共接待过来自美国、加拿大、英国、荷兰、澳大利亚、新加坡、巴基斯坦、印度等国家的旅游团队30多个,积累了大量的涉外工作经验及导游教学经验。

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>