

<<食品专业英语>>

图书基本信息

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内容概要

本书顺应新形势下对食品从业人员专业英语的能力要求而编写，突破了以往专业英语的撰写模式，在扩大阅读面的同时，增加了职业口语交流和协作内容，并穿插了作业和基本句型范例。

全书分3个单元，分别为职业交流、阅读理解和写作方法。

其中第1单元介绍了职业交流和学术交流需要的英语知识，第2单元训练阅读能力，积累写作句型和词汇，第3单元训练写作能力。

本书还提供了部分会议和食品国际组织及标准的网址，书后的作业会在网上提供答案。

本书可作为食品科学与工程、食品质量与安全专业本科生、研究生专业英语教材和相关科研人员参考书。

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