

<<酒水服务英语>>

图书基本信息

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内容概要

《工学结合新思维高职高专航海技术类“十二五”规划教材：酒水服务英语》坚持以项目为载体，以任务为驱动，以能力为本位，以学生为主体，突出学生能力素质的培养。

基于高等职业教育所针对岗位确定性、工作内容已知性的特点，《工学结合新思维高职高专航海技术类“十二五”规划教材：酒水服务英语》从项目选取、教学模式、训练重点、知识拓展、学生活动等诸方面均突显酒吧从业人员的岗位技能引领，注重“教学做一体化”，做到理论深入浅出，实践简明通透，操作程序清晰，训练循序渐进，为实现课堂教学与企业应用的无缝衔接提供了保证。

《工学结合新思维高职高专航海技术类“十二五”规划教材：酒水服务英语》的建设，注重在继承酒水服务传统知识的基础上，强调内容的与时俱进、思路的清晰创新、技能的操作与自我评价、以及阅读参考与学生活动的补充。

教材的建设力求内容新颖、图文并茂，还原酒店酒饮的真实工作现场，使学生在身体力行的实践中感受、体验和学习知识，了解酒店真实工作环境。

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章节摘录

Two concepts central to higher end French wines are the notion of "terroir" , which links the style of the wines to the specific locations where the grapes are grown and the wine is made , and the Appellation d'Origine Controlee (AOC) system. Appellation rules closely define which grape varieties and winemaking practices are approved for classification in each of France's several hundred geographically defined appellations , which can cover entire 'regions , individual villages or even specific vineyards. There are many primary wine-producing regions in France. Bordeaux , Burgundy , the Rhone Valley , Alsace , Loire and Provence comprise the dominant French wine regions among them. These regions are known for particular grape varieties as dictated by the district's indigenous terroir.

Bordeaux With over 12 000 winegrowers and over 50 diverse growing appellations , it is no wonder that Bordeaux is the red wine hound of France. Over 80% of the wine produced in Bordeaux is red , primarily from Cabernet Sauvignon , Cabernet Franc and Merlot grapes. The two prevailing red wine-producing , subregions of Bordeaux are aptly referred to as "Left Bank" and "Right Bank."The Left Bank has soils with higher gravel content that favor Cabernet Sauvignon grapes. French wines from the Left Bank usually require more time to mature and will age for years. While the Right Bank lends itself to soil with more clay , preferring the Merlot grapes , with their early-ripening characteristics. The Right Bank wines are typically better suited for beginning Bordeaux wine drinkers , as they have lower tannin content , more fruit-forward flavor and are more inviting initially.

Burgundy Burgundy lies on the eastern side of France and covers just over 100 miles; The dominating grape varieties grown in this region are Pinot Noir (making red Burgundy wines) , Chardonnay (making white Burgundy wines) and Gamay (making Beaujolais) . Burgundy's moderate climate with warm summers and cold winters allow the high-maintenance Pinot Noir grape to grow particularly well. White Burgundy is a Chardonnay Lover's delight , with' flavors of peaches and honey , crisp acidity and complex flavors that pair particularly well with seafood.

The Rhone Valley The Rhone Valley lies in southeastern France , providing distinct growing conditions to produce some of France's best bargain red wines. Grenache , Syrah and Viognier are the primary grape varieties grown in this region. The laid-back Grenache grapes flourish in the sizzling southern Rhone , producing red wines that are good deals , with good flavor and plenty of food pairing options. The northern Rhone specializes in Syrah grapes , manifesting themselves into the two most popular red wines the Hermitage and the Cote Rotie.

Alsace Unlike the rest of France , Alsace names its wines by grape varietal instead of just place names of origin. White wines comprise the vast majority of Alsace wines. Gewurztraminer , Pinot Blanc , Pinot Gris and Riesling are the most noteworthy of the Alsace varieties. The Alsace Gewurztraminer has remarkable flavors , unlike any New World wines , low acidity , high alcohol content all wrapped in a zesty blend of aromatic spice. The Alsace Pinot Blanc is reasonably priced and is a light-bodied white wine. The Pinot Gris has a fuller-body and reveals a rich flavor profile. The traditional Alsace Riesling is a dry , white wine with characteristic mineral nuances.

The Loire Valley The Loire Valley rests on the northwest side of France beginning just inland from the Atlantic and running the length of the Loire River. The wines from the Loire Valley come in a vast array of styles , from dry to sweet and from predominately white to sparkling-wines from the Loire are often , but not always , crafted in a lighter style due in part to the region's cooler climate.

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