

## <<餐饮英语教程（下册）>>

### 图书基本信息

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### 内容概要

《新世界全国高职高专院校规划教材（旅游英语专业）：餐饮英语教程（下册）》包括八个单元的内容分别涉及中餐烹饪；餐桌礼仪、中西美食、饮食风俗、酒吧文化、茶文化、饮食与健康 and 未来的饮食等相关热点内容及其他中国传统文化内容。

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### 书籍目录

在欢迎宴会上在欢迎宴会上想家吗?中餐烹饪丝绸之路餐桌礼仪餐桌礼仪筷子的重要性用餐与付小费京剧中西美食满汉全席与流行美式快餐传统饮食中餐佳肴中国画美食色相中餐文化美食色相中餐饮食习俗胡同酒文化在酒吧在咖啡厅酒吧文化咖啡文化茶文化茶文化茶的格调茶饮料中国茶文化饮食与健康吃得健康健康食品中华药膳文化汉语热未来的饮食21世纪饮食(转基因食品)健康饮食习惯饮食安全孔子总词汇表参考文献

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章节摘录

版权页：插图：Generally speaking, there are three essential factors by which Chinese cooking is judged, namely "color, aroma and taste". "Color" refers to the layout and design of the dishes. "Aroma" implies not only the smell of the dish, but also the freshness of the materials and the blending of seasonings. "Taste" involves proper seasoning and fine slicing techniques. These three essential factors are achieved by careful coordination of a series of activities: selecting ingredients, mixing flavors, timing and cooking adjustment of the heat, and laying out the food on the plate. Since the introduction of agriculture, grains of cultivated crops have become the main source of man's staple food. Farming began to take up most of man's labor and time. Cultivation of crops was a process of man's work from sowing, applying fertilizer to harvest. It was the most important work in people's mind that could not be replaced by anything else. Growing crops was not the only way of obtaining food. The ancients began expanding their sources of food at a very early time, developing farming, forestry, animal husbandry, sidelines, and fishing in line with local conditions.

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