

<<烹饪英语>>

图书基本信息

书名：<<烹饪英语>>

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内容概要

本书教学内容按照“烹饪工作任务引领、英语语言应用导向”的课改理念设计，循序渐进地介绍了厨师需要掌握的基础英语。

本书按照中职学生的认知规律，内容上体现了英语知识与烹饪专业知识的完美结合。

本书实用、通俗易懂、图文并茂，集知识性、操作性、趣味性于一体。

本书共10个单元，内容包括：kitchen positions and rules, kitchen facilities, cooking method, condiment, vegetables, fruits, meat, poultry and eggs, seafood, pastry。

本书可作为中等职业学校烹饪专业教材，也可作为餐饮行业岗位人员培训教材和参考用书。

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章节摘录

版权页：插图：Kung Pao Chicken (Diced Chicken with Chili Pepper and Peanuts) Kung Pao Chicken, as a famous and traditional Chinese dish, is well known all over the world. Especially it is widely spread in western countries and regarded as the representative of Chinese dishes. The Chinese name of "Kung Pao Chicken" comes from the name of an official who was fed the dish during an inspection tour. In the Qing Dynasty, Ding Baozhen was appointed as Sichuan official. He always liked eating chicken or pork fried with chili pepper. During the service of his position, he made the irrigation works very hard and did many good things for people. One day Ding Baozhen made inspection tour and went into a restaurant to have lunch. The host quickly fried a dish with chicken cubes, peanuts and chilli pepper for him. He tasted it very delicious. After that, Ding Baozhen often made this dish at home. Later, he was awarded as "Shao Bao" by government and people called him "Ding Kungbao". So people named this dish "Kung Pao Chicken" in his official title for memorizing his contribution to the dish.

1. The story is related to the history of (). A. Beijing Roast Duck B. Deep-fried Chicken C. Kung Pao Chicken D. Beggar Chicken

2. The main ingredients of Kung Pao Chicken are (). A. chicken, peanuts and cashew B. chicken, peanuts and chili C. chicken, cashew, chili and ginger D. chicken, cashew, chilies and onions

3. The dish was first created in (). A. Canton B. Sichuan C. Tang Dynasty D. Beijing

4. Ding Baozhen, who was the Sichuan's (), made this dish famous. A. manager B. officer C. governor D. commis cook

5. The dish is named for (). A. Ding Baozhen B. a cook C. a commis cook D. Ding's subordinates

6. The dish is usually served (). A. in Sichuan B. in China C. all over the world D. in France.

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