

<<餐饮与服务英语>>

图书基本信息

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作者：曹玉泉，房玉靖 主编

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内容概要

《餐饮与服务英语》是高职高专院校专业英语系列教材之一，以《全国高职高专教育英语课程教学基本要求》为依据，针对现行全国高职高专英语教学而编写的一本实用性较强的“行业英语”教学用书。

该书适用于高等职业院校、高等专科学校、本科二级技术学院和成人高等学校常规教学和学生自学使用。

该书共编写18个单元，内容丰富，形式多样，每单元包括有关餐饮和服务的对话、短文、背景知识简介和练习，同时附有生词、注解、练习答案和译文。

具体内容如下： 1. Introduction：根据每单元“行业英语”的主题内容作出简介。

2. Task I Talking Face to Face：包括两个紧扣“餐饮与服务行业英语”主题的对话样例，供学生学习模仿，使学生边学边练，以增强学生的口语应用能力。

3. Task Maintaining a Sharp Eye：包括两篇与该单元话题有关的文章。

把阅读作为外语教学训练的归纳，通过阅读开拓眼界，进一步提高学生的交际能力，为学生自主学习创造充分的条件。

4. Task Practice：课后练习和实训，加强学生的知识掌握和应用。

5. Chinese Version of Passages：包括每单元文章的译文，以便教师和学生在学习与自学中参考。

《餐饮与服务英语》由中国职业技术教育学会教学工作委员会外语教学研究会（高职）副主任委员、天津市高等学校教学名师曹玉泉教授和天津对外经济贸易职业学院经贸外语系主任房玉靖副教授担任主编，张磊、张桓、王丽雅任副主编，许玲、马清娟等参加编写，天津水晶宫饭店库房管理主任刘延春担任顾问。

本书在实际编写中会有不当和疏漏之处，希望广大同行和使用者批评指正，以使本书能为高职高专英语教学做出更大贡献。

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书籍目录

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章节摘录

插图：Like the first impression of people, the guests' first impression of the dining room —— the individual tables and the appearance they give together —— will dramatically affect the guests' dining experience and the quality of the service. Table setting refers to the job of ensuring that everything used for the dining service is readily available and easily accessible. It may include: arranging the tables and chairs, laying tablecloths, preparing appliances, setting tableware and beautifying the tables. Proper table setting involves a number of elements. The cover, the flatware or silverware, the glassware and the china: all require careful attention if a truly professional dining experience is to be achieved. After the tableware being set, the seats are supposed to be arranged in a good order and also in conformity with the custom. The dishware and all needed appliances are put in a way that not only facilitates the dinner and the service, but also incorporates artistic quality. Table setting usually falls into two major categories: Chinese dinner setting and Western dinner setting. According to varied forms of dinner, there are also a variety of table setting styles. And generally speaking, different hotels and restaurants will have diverse table setting methods, which may be of characteristic features. There are some elementary methods and schemes for table setting, though.

Table Setting Tips for Western Dinners

Allow at least 24 inches for each place setting. Crowding a table setting into less space will not allow diners enough room to eat. Keep all tableware approximately one inch from the edge of the table. Place all knives with the cutting edge toward the plate. Arrange all flatware in order of use, working from the outside toward the plate for each course served. If salad is served after entrée, place the salad fork next to the plate. Glass placement: from right to left, white wine, red wine, and water/iced beverage. Champagne may be placed behind red and white. A seafood/cocktail fork is always placed to the right of the soup spoon unless served with a seafood/cocktail. It may be placed on the cocktail plate. A coffee cup and saucer are never part of a table setting, except at breakfast. Coffee is served separately, at which time a spoon may be placed on the saucer. When the salad plate is part of a table setting, it is placed above slightly to the left of

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