

高级口译笔记饮食文化CateringCulture PDF转换可能丢失图片或格式，建议阅读原文

[https://www.100test.com/kao\\_ti2020/502/2021\\_2022\\_\\_E9\\_AB\\_98\\_E7\\_BA\\_A7\\_E5\\_8F\\_A3\\_E8\\_c95\\_502315.htm](https://www.100test.com/kao_ti2020/502/2021_2022__E9_AB_98_E7_BA_A7_E5_8F_A3_E8_c95_502315.htm) VOCABULARY 烹  
调术 cookery 色、香、味 color, aroma and taste 佐料 seasoning  
刀功 slicing technique 清炒 plain-frying 煸 stir-frying 爆  
quick-frying 炸 deep-frying 煎 pan-frying 焙 roasting 清蒸  
steaming 汆 quick-boiling 熏 smoking 腌 salting 食谱 recipe 回锅  
肉 twice-cooked pork slices in brown sauce 炸猪排 fried pork chop  
北京烤鸭 roast Beijing duck 什锦炒蔬 stir-fried mixed vegetables  
酸辣汤 hot and sour soup 鸡茸蘑菇汤 cream of mushroom with  
chicken 主食 staple food 馒头 steamed bread 米饭 steamed rice 扬  
州炒饭 Yangchow fried rice 冷面 cold noodle 炒米粉 fried ground  
rice noodles 炸酱面 noodles with fried brown sauce paste 油条 fried  
twisted stick 锅贴 pan-fried dumping 花卷 steamed twisted roll 小  
笼包子 steamed meat dumpling 粽子 rice dumpling wrapped in  
reed leaves 黑啤 dark beer 黄酒/花雕酒 yellow rice wine 100Test 下  
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