

口试必备：口译模块词汇（2）饮食文化口译笔译考试 PDF 转换可能丢失图片或格式，建议阅读原文

https://www.100test.com/kao_ti2020/582/2021_2022__E5_8F_A3_E8_AF_95_E5_BF_85_E5_c95_582076.htm 烹饪 烹饪 culinary art 菜系 cuisine 美食节 gourmet festival 色、香、味、形俱全 perfect combination of color, aroma, taste and appearance 四大菜系：山东菜、四川菜、粤菜、扬州菜 Shandong cuisine, Sichuan cuisine, Canton /Guangdong cuisine and Yangzhou cuisine 南淡北咸，东甜西辣 英译汉知多少？ the light southern cuisine and the salty northern cuisine, the sweet eastern cuisine and the spicy western cuisine 或 the light flavor in the south, the salty flavor in the north, the sweet flavor in the east and the spicy flavor in the west 白斩鸡 tender boiled chicken 臭豆腐 odd-odour bean curd 风味小吃 local delicacy 刀切、火候 刀切 cutting and slicing techniques 火候 heat control 切片 slicing 切条 cutting to strips 切丝 shredding 切柳 filleting 切丁 dicing 切碎 mincing 磨碎 grinding 大/旺/武火 strong heat 中火 medium heat 小/微/文火 gentle heat 烹饪方法 (名词) 烹饪方法 Cooking Techniques 煎 pan-frying 炒 stir-frying 爆 quick-frying 炸 deep-frying 烩 stewing 熏 smoking 煨 simmering 煮 boiling 烘 baking 烤 roasting 蒸 steaming 红烧 braising (with soy sauce) 涮羊肉 dip-boiled mutton slices 酒 啤酒 beer 洋酒 wine 黄酒 yellow rice wine 烈酒 spirit 白酒 white spirit 100Test 下载频道 开通，各类考试题目直接下载。详细请访问 www.100test.com