

西安雅思口语5分培训班话题之中外食物对比

产品名称	西安雅思口语5分培训班话题之中外食物对比
公司名称	西安英度教育科技有限公司
价格	1.00/人
规格参数	机构:英度教育 课程:雅思托福 班型:6人班、一对一班
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产品详情

西安雅思口语5分培训班，西安雅思口语一对一费用，在对比类问题中，中西方差异对比是口语考官会考察的内容，比如文化、建筑和饮食对的差异。上季度和本季度在Part2-Part3部分都有出现，让考生描述品尝过的外国食物，提问中国人喜欢的食物、在中国流行的外国食物、中西方食物对比等相关问题，今天就来一起学习吧~

中国人喜欢的食物：

rice, seafood, hotpot,barbecue

food made from flour (noodles, steamed buns, dumplings) various kinds of soup animal viscera

中国流行的外国食物：

fast food like KFC and MacDonald pizza salad sushisteak

中西方食物差异

Different focus

An old Chinese saying goes like “ Food is the paramount (至高无上的 , 最重要的) necessity of the people. ”

Generally speaking, Chinese people focus on “ color, smell and taste ” of food, and taste is the most important element. So Chinese cooks always spend much time on taste, we use a wide range of seasoning (调味品) when cooking. While western people think nutrition is most important, so they value nutrition arrangement (营养配比) when cooking. Also, western cooks prefer to keep the original taste and flavour of ingredients, they think too many spices will disrupt (破坏) it ‘ s flavor.

谚语有云民以食为天。

一般而言，中国人看重食物的“色、香、味”，而味道又是最重要的元素。所以中国厨师花很多时间调味，烹饪时会使用不同的佐料。而西方人最注重营养，烹饪时更看重营养配比。并且西方厨师喜欢保留食材的原汁原味，他们认为太多的调味料会破坏它本身的味道。

Different techniques

When dealing with vegetables, Chinese people tend to stir-fry (快炒) them while western people like to have their vegetables or steamed or boiled, they seldom fry vegetables or meat. And we like to steam food made from flour, while western people prefer to roast them so we have steamed buns (馒头) and they have bread. When making cold dish, we use sauce, vinegar and chili oil (辣椒油) , while western people like to put mayonnaise (蛋黄酱) or thousand island sauced/dressing (色拉调料) , and they have fruit salad and vegetable salad, Chinese barely eat raw (生的) vegetables.

处理蔬菜的时候，中国喜欢大火快炒而西方人喜欢蒸或煮，西方人很少炒蔬菜或炒肉。我们喜欢蒸用面制成的食物，西方人喜欢烤，所以我们有馒头他们有面包。做凉菜的时候，我们用酱油、醋、油辣椒来拌，西方人喜欢放蛋黄酱或者千岛酱，他们有水果沙拉和蔬菜沙拉，中国人很少吃生的菜。

Different eating habit

Chinese eat animal viscera (动物内脏) or the feet of the poultry (家禽) , we will stir fry them, stew them in sauce or put them in hotpot. While western people barely eat them. Chinese will cut meat into pieces before cooking them, while western people tend to cut it with knives and forks when eating.

中国人吃动物的内脏和家禽的脚，可以快炒、炖煮或下火锅吃。西方人几乎不吃这些。中国人会把肉切成小块再烹饪，而西方人喜欢吃饭时用刀叉现切。

还在为没有好的学习方法而漫无目的的刷题吗！还在为雅思分数万年5.5而纠结吗，赶紧关注英度教育，名师大咖为你讲解高分学习方法，详情可戳029-62776852，还有资深留学顾问为你量身定制备考方案。