



## 怎么点菜不浪费

1 中青报·中青网记者（China Youth Daily）走访多家餐饮公司了解到，浪费问题已经得到餐饮公司的注意，不少公司正在研究怎么减少食物浪费，大部分公司已经出台对减少浪费的措施。全国工商联餐饮业发出“坚决停止餐饮浪费”的公告，让餐饮公司将停止浪费生产、加工、服务的全过程。

### 5 用餐时一个人该点几道菜？

北京公司总经理先生金对 5 家中餐馆的数据分析代表，不包括饮料、主食的情况下，一个人大部分点菜 2.5-2.8 道，“这其中包括甜品、点心等”。先生金觉得，普通中餐馆浪费的问题必酒店类餐饮公司更少，这主要餐饮浪费问题对客人浪费习惯有关系。

### 10 一张餐桌有多少客人？

北京餐饮公司总经理先生楚做研究工作对浪费问题，北京公司的饭馆大部分开在商场里，餐厅多为 2-4 人桌，客人主要是商场周边社区的居民，也有大部分上班的人，多为熟客，了解餐馆的菜量。熟客会点需求菜，但是新客人点太多菜。“说以家庭点菜的话，消费者不会点太多菜品。三五个人吃饭时，一些没有结婚、单身的年轻人，大部分吃不完，但是会把食品比较好的菜打包。”

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### 客人经常吃不完

去年先生金的餐饮公司连续损失了八百万元。先生金团队发现了，一方面，客人说餐厅价格偏高，另一方面餐厅的菜量很大，客人经常吃不完。“比如说饭馆有 100 克的菜，但是实际做饭中给客人的是 120 克，从公司的看法是太贵了；  
20 从客人的看法，吃不完人就会把食品打包了。”

**Word List:**

- 走访 – interview, visit
- 全国工商联餐饮业 – All China Catering Industry Committee
- 研究 – research, study
- 出台 – launch, introduce

**Questions:**

Re-read lines 1- 4:	Marks
1. What did China Youth Daily reporters interview catering companies about?	1
2. What are these companies doing to combat it?	1
3. What did the All China Catering Industry Committee call on catering companies to do?	2
Re-read lines 5-9:	
4. How many dishes on average does one-person order for dinner?	1
5. What does this number include?	2
6. Which industry creates more food waste than ordinary Chinese restaurants?	1
Re-read lines 10-15:	
7. Where are most of Mr. Chu's restaurants?	1
8. How many people are at these tables on average?	1
9. Where do most of the guests come from?	2

10. What are the differences between the different types of customers? 4

Re-read lines 16-20:

11. How much did Mr. Jin lose? 1

12. What did guests say about the food? 2

Now consider the article as a whole:

13. Does the author think that Chinese restaurant have a problem with food waste? Justify your answer your answer with reference to the text? 2

Translation:

14. Translate the underlines section into English: (lines 17- 20) 10

Total: 29 marks

**The Answer Scheme can be found on the next page.**

Answer Scheme

Q No.	Expected Response	Max Mark
1.	- Food waste/ wasting of food (1)	1
2.	- Many companies are studying how to reduce food waste (1) and some companies have implemented measures to reduce food waste (1)	1
3.	- The cooperation called on catering companies to incorporate the prevention of food waste (1) into the entire process of production, processing and service (1) (Candidates need to list at least 2 of these in their list)	2
4.	- 2.5 - 2.8 courses/dishes per person (1)	1
5.	- This includes both desserts (1), snacks (1) and etc. (1)	2
6.	- Hotel industry/ hotel catering industry/companies (1)	1
7.	- They are (mainly) located in shopping malls	1
8.	- Most restaurants have 2-4 people per table / 2-4 people (1)	1
9.	- Guests are mostly residents (1) in the surrounding communities of the mall (1) and (office) workers (1)	2
10.	- Regular guests are able to order enough food (1) while new customers order too much food. (1) Families tend not to order too much (1) and young people/ single people/ unmarried people often don't finish their food (1) and take away the left-over food (1)	4
11.	- 8,000,000 RMB (1)/ 8 Million RMB/ Yuan (1)	1
12.	- Price is a lot/quite high (1), portions are very large (1)	2
13.	- Does the author think that Chinese restaurant have a problem with food waste? Justify your answer your answer with reference to the text?  - 1 mark for: Yes/agreement - 1 mark for: Relevant information	2
14.	- Translate the underlines section into English: (lines 17- 20)	10 (one mark for each correct segment of the translation)

	<ul style="list-style-type: none"> <li>- <u>先生金团队发现了，一方面，客人说餐厅价格偏高，另一方面餐厅的菜量很大，客人经常吃不完。“比如说饭馆有100克的菜，但是实际做饭中给客人的是120克，从公司的看法是太贵了；从客人的看法，吃不完人就会把食品打包了。</u></li> <li>- Mr. Jin's team discovered that...</li> <li>- On one side/ on one hand...</li> <li>- Customers/guests said that the restaurant's prices are too high/ too high...</li> <li>- On the other hand/ on the other side...</li> <li>- The portions are too big...</li> <li>- Guests/ customers often don't finish their food/ don't finish</li> <li>- "For example, the restaurant has 100g dish...</li> <li>- But in reality, when they are cooking/ making the food they are giving guests/customers 120g...</li> <li>- In the company's opinion it's too expensive...</li> <li>- In the customer's/guest's opinion, they are unable to finish their meal and will take away the leftovers...</li> </ul>	
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