

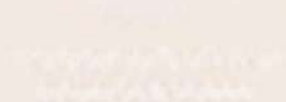
BASIC ENGLISH FOR FOOD PRODUCTION

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IPB Internasional Press

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PREFACE

This book, *Basic English for Food Production*, is designed as a practical learning resource for students in culinary and hospitality programs, particularly those specializing in food production. The main purpose of this book is to help learners develop their English language skills in a context that is directly related to their field of study and future profession.

In today's globalized hospitality industry, English plays an essential role as an international language of communication. Culinary professionals are not only expected to master cooking techniques and kitchen operations but also to communicate effectively with colleagues, supervisors, and guests from different cultural backgrounds. Therefore, this book integrates language learning with real-life situations commonly found in the kitchen and food service environment.

The materials in this book are organized into several units, covering fundamental topics such as kitchen introduction, hygiene and safety, kitchen equipment, cooking techniques, ingredients, food preparation, measurements, handling complaints, and the catering industry. Each unit is designed to

provide students with relevant vocabulary, reading texts, and practical exercises that support both language development and professional competence.

In addition, this book emphasizes a communicative and task-based approach. Students are encouraged to actively participate through discussions, problem-solving activities, and project-based tasks. These activities aim to improve not only reading and writing skills but also speaking and critical thinking abilities, which are essential in the workplace.

The authors would like to express their sincere gratitude to all colleagues and contributors who have supported the development of this book. We also hope that this book will be useful for both students and instructors as a teaching and learning resource in English for Specific Purposes (ESP), especially in the field of culinary arts.

Finally, we realize that this book is not perfect. Therefore, we welcome any constructive feedback and suggestions for improvement in the future.