

外卖革命 The food delivery revolution

Hello. This is 6 Minute English from BBC Learning English. I'm Neil.

大家好。这里是 BBC 学习英语栏目的六分钟英语。我是内尔。

And I'm Georgina.

我是乔治娜。

I'm going to order some takeaway food, Neil, do you want anything?

我要去点一些外卖，内尔，你想要什么吗？

Maybe a pizza? Fish and chips? Indian curry?

披萨？炸鱼薯条？印度咖喱？

Hmmm, takeaway food to eat at home—that's a great idea.

嗯，在家吃的外卖——这是个不错的主意。

Yes, I'll have a poké bowl, please.

是的，我要点一个 poké bowl（美食盖饭），谢谢。

What's that?

那是什么？

It doesn't sound like typical takeaway food.

这听起来不像典型的外卖。

It is nowadays, Georgina!

现在是了，乔治娜！

Over the last few years the explosion of food delivery apps like Deliveroo and Just Eat has seen a revolution in takeaway food.

在过去的几年里，像 Deliveroo 和 Just Eat 这样的食品外送 APP 见证了外卖食品的革命。

Today it's not just pizza and curries being delivered to people's front door—there's a wide range of food dishes and styles from all around the world.

如今送到人们前门的食物可不只是披萨和咖喱了——有来自全世界的各种美食。

And with cafés and pubs closed during lockdown, more and more food chains and restaurants are switching to delivery-only services—takeaways—to bring meals to people who are isolating.

而且由于封锁期间餐厅和酒吧都关门了，越来越多的食品连锁店和餐厅正向外卖转型——将外卖食品送到隔离的人手上。

Over the last few weeks many takeaway companies have seen orders increase dramatically as people find themselves stuck at home due to the coronavirus pandemic.

过去几周很多外卖公司的订单量急剧增加，因为人们由于新冠疫情的原因得待在家里。

But what are they choosing to eat?

但是他们选择吃什么呢？

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That's my quiz question for today, Georgina-last year what was Deliveroo's most ordered dish?

这就是我今天的问题，乔治娜——去年 Deliveroo 上下单最多的食物是什么？

Was it a) Hawaiian Poké bowls, b) Cheeseburgers, or c) Chicken burritos?

是 A. 夏威夷美式盖饭，B. 芝士汉堡，还是 C. 鸡肉卷？

I would have thought it was 'fish and chips', but I'll go with b) Cheeseburgers.

我本来以为是“炸鱼薯条”，但是我要选 B. 芝士汉堡。

OK, we'll find out later if you were right.

好的，我们稍后会揭晓你是否正确。

One consequence of the increasing popularity of takeaways is something called 'dark kitchens'.

外卖兴起的一个结果就是所谓的“暗厨房”。

Unlike apps such as Deliveroo and Just Eat which connect customers to local takeaways, these digital 'dark kitchens' work as just-for-delivery restaurants.

与 Deliveroo 和 Just Eat 这种将顾客和当地外卖商联系在一起的 APP 不同，这些数字“暗厨房”是只提供外送服务的餐厅。

Inside, chefs cook in kitchens without waiters, tables or diners, preparing high-quality dishes ready for delivery straight to your home.

这些餐厅里，只有主厨烹饪准备直接送到你家的高档菜肴，没有服务员、餐桌和进餐者。

One of the first 'dark kitchen' operations, Taster, was started by chef Anton Soulier who in 2013 was working for Deliveroo when it was just a tiny company operating only in London.

最早的“暗厨房”Taster 是由主厨安顿·苏丽尔创办，他在 2013 年的时候效力于 Deliveroo，当时它还只是一个只在伦敦经营的微型公司。

Now he's in charge of twelve kitchens catering for customers in London, Paris and Madrid.

现在他负责位于伦敦、巴黎和马德里的12家为顾客服务的厨房。

Sheila Dillon of BBC Radio 4's The Food Programme went to the Bethnal Green area of east London to find out more.

BBC 电台4频道《美食》节目的茜拉·迪伦前往伦敦东部的贝思纳尔格林区探寻更多信息。

When you go on the Taster website the restaurant names are virtual, all of them sold as 'designed for delivery' by Taster.

当你登录 Taster 的网站时，那些餐厅的名字是虚拟的，它们都是 Taster 的外卖专用餐厅。

What that means is all the menus, drawn up by serious chefs, are designed to travel well chosen, so they'll be warm, retain their texture and won't look like a dog's dinner when they come off the back of a bike.

这意味着所有的菜单都是由严格的主厨制定，并且适合运送，所以当它们从自行车后备箱里拿出来的时候是热腾腾的，质感被保留下来，并且看起来不会一团糟。

So strangely, the delivery, the bike, has become a shaper of the foods we eat.

所以出人意料地，外送，自行车，成为了我们吃的食物的缔造者。

All the restaurants on Taster are virtual-existing online and created by computers to appear like the real thing.

Taster 上的所有餐厅都是虚拟的——只存在于线上，并且由电脑生成，看起来就像真的餐厅一样。

Chefs cook the dishes using recipes and ingredients designed to travel well-be transported a long way without being damaged or their quality being spoiled.

主厨们用经得起旅行——能够经历长运送，同时不被破坏或品质被毁——的菜谱和原料烹饪菜肴。

That's to avoid the takeaway food ending up like a dog's dinner-an informal way to say something that looks messy or has been very badly done.

这是为了避免外卖食品最终变得一团糟——这是一种表示某事看上去乱七八糟或做得很糟糕的非正式表达法。

Usually the takeaways are transported in a box on the back of a delivery cyclist who rushes them from the kitchen to the customer's home.

通常这些外卖被放在往返于餐厅和顾客家里的外卖员的车座后面的盒子里运送。

It's a very modern way of eating, which Sheila thinks has become a shaper of the foods we eat-meaning that it has a strong influence on how a situation develops.

这是一种非常现代的饮食方式，茜拉认为它已经成为了我们吃的食物的缔造者——意味着它会对某种情况的发展产生强大影响。

However some are worried that the increase in takeaways and delivery-only food means people are losing basic cooking skills.

然而有些人担心外卖和仅限外送的食物会让人们失去基本的烹饪技巧。

It's something that Taster boss Anton has noted too.

这也是 Taster 的老板安顿注意到的问题。

There is a strong underlying trend that maybe, in twenty, thirty years people won't have kitchens-and it's already happening in the US for example.

现在有一种强有力的潜在趋势，也许在二三十年后，人们不再有厨房——而且美国已经出现了这样的事例。

I love cooking, it's one of my passions but I'm rarely doing it-occasionally on Sundays and everything as it's almost going to become a weekend hobby.

我爱烹饪，这是我的爱好之一，但是我很少做饭——只是在周日的时候偶尔做一下，而且它可以说已经成为了一个周末的爱好。

People choosing to eat takeaways instead of cooking at home has become an underlying trend-a general development in how people behave which is real but not immediately obvious.

人们选择吃外卖而不是在家里做饭已经成为了一种潜在的趋势——人们行为模式的大致发展，这是真实存在的，但是还没有很明显。

And in the future, cooking at home may even switch from being a daily necessity to a hobby-an activity someone does in their spare time for pleasure or relaxation.

并且在未来，在家做饭也许甚至会从一种日常必备转变成为一个爱好——人们在业余时间为了休闲或放松而进行的活动。

I do enjoy tucking into a takeaway sometimes but personally I couldn't survive without my kitchen, Neil.

我确实有时候喜欢大口吃外卖，但是就我个人而言，我没有厨房就活不下去，内尔。

Ah, but could you survive without Deliveroo?

啊，但是你没有 Deliveroo 能活得下去吗？

Remember in today's quiz question I asked you what Deliveroo's most ordered dish was.

还记得我刚刚问你的问题吗，Deliveroo 上下单最多的菜是什么。

I said b) Cheeseburgers.

我说的是 B. 芝士汉堡。

But the correct answer was a) Hawaiian Poké bowls-a Hawaiian version of sushi.

但是正确答案是 A. 夏威夷美式盖饭——夏威夷版本的寿司。

Now that's something I couldn't cook at home!

这是我在家里做不出来的食物！

Today we've been discussing the revolution in takeaways and home-delivered food which in recent years has become an underlying trend-a general development in how people behave, or in this case, eat.

今天我们讨论了外卖和送餐到家的食物的革命，它们最近成为了一种潜在趋势——人们行为方式的大致发展，在这里指的是饮食。

Another trend has been the creation of virtual restaurants-online restaurants which look like the real thing but exist only on the internet.

另一个趋势是虚拟餐厅的创造——看起来像实物的在线餐厅，但是只存在于互联网。

Chefs create dishes using ingredients which travel well -can be transported a long way without being damaged or spoiled.

主厨们用经得起旅行——能够长途运输并且不被破坏——的原料创造菜肴。

That's so the customer doesn't end up with a dog's dinner-an informal expression meaning something messy or badly done.

所以最后顾客拿到的食物不会是一团糟——表示某物乱糟糟或做得不好的非正式表达。

Recent developments like high-quality restaurant meals being delivered by bike are shapers of modern eating-things that have a strong influence on how a situation develops.

最近的发展，例如用自行车运送的高档餐厅美食是现代饮食的缔造者——对某种情境的发展有强烈影响的东西。

All of which means that cooking may soon become just a hobby-an activity someone does in their spare time for pleasure or relaxation, for example cycling...

这些都意味着烹饪也许很快会变成一种爱好——人们在业余时间为了娱乐或放松而进行的活动，比如骑自行车.....

...or learning English. That's all we have time for today.

.....或学习英语。我们今天的节目就到这里。

Happy cooking and goodbye for now!

祝你们烹饪愉快，再见啦！

Bye!

再见！