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FEATURES OF THE TRANSLATION OF CULINARY NAMES BASED ON THE MATERIAL OF CULINARY RECIPES

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Annotation:

Culinary names are the names of dishes and confectionery products. At the moment, there is still no special section of onomastics that would study the features of this lexico-semantic category. However, culinary names are widely used in special, fiction literature, periodicals and everyday speech. Culinary names combine the capacity of meaning and brevity: behind each name of the dish there is a recipe. Culinary names can perform symbolizing, thematizing or evaluative functions. Culinary names reflect the realities of traditional life. They are connected with the history of the formation of national cuisine and belong to long-term background knowledge.

Keywords: classification, culinaronims, national dishes, translation, values.

INTRODUCTION

The terminology of culinary names (names of dishes, food products, cooking techniques) is part of the culture of the people, inherited for centuries. The integration of culinary names into the language system is determined by the duration of their stay in the language, the ability to word formation, semantic derivation, entry into phrases and phraseological units. The terminology of culinary names is a unique object for research, as it is characterized by a wide variety of areas of application compared to other terminological systems. As part of the study of this industry, a lot of cookbooks, culinary recipes, and culinary dictionaries have been developed [3].

MATERIALS AND METHODS

The linguoculturological value of culinary names was determined by the ratio of the degree of their integration into the language system and into the national literary and poetic fund. Considered culinary names, i.e. the names of dishes and flour confectionery products (cookies, pies, cakes, pastries) are culinary terms, the appearance of which as linguistic realities is associated with the formation and development of the history of national cuisine.



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RESULTS AND DISCUSSION

For a better orientation of consumers when choosing dishes, the convenience of serving them, taking into account the specifics of the served contingent of eaters, as well as for a clearer organization of production at catering establishments, several types of menus are compiled: with a free choice of dishes, completed rations (breakfasts, lunches, dinners), for special types of services (custom-made dinners, banquets, gala evenings, etc.), dietary, school and other types of special meals, taking into account the physiological needs of those who eat in nutrients and energy. Currently, the following order of arrangement of dishes in the menu with a free choice of dishes (restaurants) has developed [4]:

- 1) **фирменные закуски - Specialities snacks - markali gazaklar;**
- 2) **основные блюда - Main Courses - asosiy ovqat;** Fish Dishes- рыбные блюда – baliqli taomlar , Meat Dishes- мясные блюда – go`shtli taom, Vegetarian Dishes – вегетарианские блюда – vegetarian taomlar;
- 3) **закуски холодные - Cold Dishes and Starters – sovuq gazaklar.** From fish and fish gastronomic products, from meat, poultry and meat gastronomic products; fresh vegetables, salads (fish, meat, vegetable) and vinaigrettes; cheeses, butter, dairy products.
Names of cold appetizers:
assorty fish assorted / assorted fish / fish assorty assorted cold meat - ассорти (рыбное, мясное) – go`shtli assorti, buttered slice of bread - бутерброд - buterbrod, cold meat and sausages- ветчина и мясные изделия – sosiska va go`shtli taomlar, carpaccio (thin raw /smoked meat, fish or vegetables with sauce)- карпаччио – karpachchio.
- 4) **Закуски горячие - Hot Dishes and Starters - Issiq gazaklar.** Fish and non-fish products of the sea, meat, poultry and game, vegetables and mushrooms, eggs and flour.
- 5) **Супы - soups – sho`rva.** Transparent, filling, puree, milky, cold, sweet.
- 6) **Вторые блюда - second courses – ikkinchi taom.** From fish (boiled, stewed, fried, baked, chopped), from non-fish seafood, meat (boiled, fried, stewed, baked), poultry, potatoes and vegetables, cereals, legumes and pasta, eggs and cottage cheese.



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7) Напитки - drinks – ichimliklar.

Холодные (cold drinks) – salqin ichimliklar: compote(stewed fruit,fruit-salad, stewed dried fruits)- компоты (из вареных фруктов,из консервированных фруктов, из сухофруктов) - kompot; lemonade – лимонад - limonad;

Горячие (hot drinks) – issiq ichimliklar: tea - green tea ,herb(al) tea ,tea with lemon ,tea with milk, black tea – чай: зеленый, на травах, с лимоном,с молоком,черный – turli xil choylar;

Коктейли (Cocktails) - kokteyllar: martini – мартини - martini, sour – сауэр - sover.

8) мучные кулинарные, кондитерские и булочные изделия - flour culinary, confectionery and bakery products - un pazandalik, qandolat va non mahsulotlari; wheat or rye bread (For example: apple strudel – яблочный штрудель - Olma strudel, cheesecake – творожный пудинг - tvorog pudingi, сладкая ватрушка, custard – сладкий заварной крем из яиц и молока, doughnut – пончик - Ponchik, сладкий пирожок с начинкой, lemon curd – лимонная паста, лимонный крем (традиционный английский десерт на основе яиц, сахара и масла с добавлением лимонного сока и цедры; намазывается на хлеб или используется в качестве крема для домашних тортов), cupcake – капкейк - kek (маленький кекс, испеченный в индивидуальной форме и украшенный кремом или глазурью).

CONCLUSION

Each national cuisine - Russian, English and Uzbek has its own specifics, due to climatic conditions, social, economic and historical factors, extensive ties and cultural exchange. National dishes are objects of material culture and are absolute values for every nation, passed down from generation to generation. Getting into the culture, they become names, i.e. culinary names [1,5].

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